

ABRIKOOS



6.3% 18 IBU

BARREL AGED FRUIT LIMITED

PFRIEM ABRIKOOS HAS BEEN REIMAGINED AS A SOFT AND SUBTLE FARMHOUSE ALE. AGED FOR 10 MONTHS, BEFORE MATURING ON FRESH JUICY APRICOTS FROM OUR FRIENDS AT GUNKEL ORCHARDS, ABRIKOOS IS A BRIGHT AND SPRITZY RAY OF SUMMER SUNSHINE CAPTURED IN A GLASS.

INGREDIENTS

MALT

Pilsner Malt, raw white wheat

HOPS

Aged Czech Saaz

YEAST

Brettanomyces, Saccharomyces

BARRELS

French Oak

FRUIT

Apricots from Gunkel Orchards in Goldendale, WA

FOOD PAIRINGS

Duck, goose, and venison. Pan-fried chicken wing/ breast in a Abrikoos cream sauce. Mexican Mole sauce based foods. Milk chocolate, dark chocolate, chocolate-based desserts, cheesecake, panna cotta. Wide range of cheeses-mascarpone, teleme, stracchino, and sharp fresh goat cheese.



APRICOTS, BAKED LEMON,
FARMHOUSE

HISTORY

Saisons are also known as Farmhouse beers. Historically, most of them are found in the Wallonia region of Belgium. Located in the Southwestern part of the country, the Wallonia region is known for farming. In the early to mid 20th century, farmers would hire Saisoners (farm hands) for the summer months to work the land. During the winters, the farm owners would brew beer on the farms called Saison for the summer workers who were each entitled to 5 liters of beer per day. The Saisons, whether modest or strong in alcohol are known for being tart, a little funky, light on the palate, dry, fruity, spicy, complex and very quaffable.

Abrikoos, in years past, was blended with our tart-lambic inspired ale, creating a mouth puckering sour beer. This iteration of Abrikoos however, has been re-imagined as a soft, subtle farmhouse ale. Brewed with saison yeast and Brettanomyces, the farmhouse ale base was aged in French oak barrels for 10 months before maturing on fresh juicy apricots from our friends at Gunkel Orchards in Goldendale, WA. Bottle conditioned with lively carbonation, this is a bright and spritzy ray of summer sunshine captured in a glass.

TASTING NOTES

Sunset orange, with a hint of honey gold, topped with bright white foam. Pungent and very aromatic aromas sweet dried apricots, grape, and cantaloupe. Very tart and tangy flavors of baked lemons, pineapple nectar, apricot jam, canned peaches, lemon heads, and a round nuttiness. Finishes sour, assertive, sweet, and prickly.

PFRIEM



CRAFTED IN HOOD RIVER, OREGON
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