

# PFRIEM

FAMILY BREWERS  
HOOD RIVER OREGON

## BARREL AGED SAISON

6.5% 30 IBUs

### DESCRIPTION

*Pineapple, Citrus, Floral, Mineral*

Our rustic Barrel Aged Saison nods to its storied Belgian roots but is a thoroughly modern Oregonian beer. Six months in Chardonnay barrels followed by generous dry-hopping produces a full flavor with a satisfying blend of pineapple and melon, followed by a slightly tart, creamy, dry finish.

### HISTORY

Saisons are also known as farmhouse beers. 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 beers called Saisons for the summer workers who were each entitled to 5 liters of beer per day. Saisons, whether modest or strong in alcohol, were known for being tart, a little funky, light on the palate, dry, fruity, spicy, complex and very quaffable.

This rustic saison is our nod to the style's storied Wallonian roots while incorporating modern Oregonian brewing techniques. We've aged this elegant elixir in Chardonnay barrels with *brettanomyces bruxellensis* for just over six months, in the same way that farmhouse brewers have done for centuries. Finally, a generous dry hopping of Hallertau Blanc and Citra tie this beer to the present. Our Barrel Aged Saison boasts tropical, citrus, and vinous characteristics that will quench and intrigue even the most discerning palates of yesterday and today.



BARREL AGED LIMITED WINTER DRAFT AND BOTTLE



### KEY INGREDIENTS

**MALT** | Gambrinus Canadian Pilsner, Weyermann Pilsner, Weyermann Wheat Malt, Rahr 2-row pale, Simpson's Golden Naked Oats, Weyermann Cara Aroma

**HOPS** | German Tettnang, Strisselspalt, Motueka, Hallertau Blanc, Citra

**YEAST** | Farmhouse Ale, *Brettanomyces Bruxellensis*

**BARREL** | Chardonnay barrels

### TASTING NOTES

Whipped peaks of white meringue foam cap a luminous body of golden straw. Aromas of tropical fruit, white wine, and citrus leap from the glass. Flavor is a full and satisfying blend of pineapple and melon, with an earthy minerality, followed by a slightly tart, creamy and yet dry finish.

### FOOD PAIRINGS

Saisons are very diverse with food as they are acidic, bitter, and fruity. Salmon cakes, crab cakes, rib eye, shrimp salad, avocado and tomato salad. Thai Red Snapper with spicy tamarind sauce. Fried fish, clams, and calamari. Sausages work wonderfully: North African merguez, chorizo, seafood, Toulouse, bratwurst, venison, boudin noir. Thai and Vietnamese cuisine pair exquisitely with saisons.