

pFRIEM

FAMILY BREWERS
HOOD RIVER OREGON

BLACK SAISON

7.0% 34 IBUs

DESCRIPTION

Lemon, Dill, Tart

If our pFriem Saison is a classic interpretation of a Saison winter beer then Black Saison is its evil twin. It is diverse and slightly more sinister, as it sits below a dark and hazy head of foam, attacking the palate with a bouquet of spicy earthiness. A perfect balance of tangy peppercorns and blackberries rounds out the taste. Evil never tasted so good.

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 beer on the farms called Saisons for the summer workers who were each entitled to 5 liters of beer per day. 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.

pFriem's Black Saison pays homage to Saisons that were brewed in the winter for the farmers' family and friends. These beers would last longer and age better than little beers brewed in the summer months. Although this beer gives a nod to the traditional farmhouse beers, it is customary that these beers can be very diverse and branch off from their roots. pFriem's Black Saison plays on exploring the variety of these rustic styles.



KEY INGREDIENTS

MALT | Gambrinus Canadian Pilsner, Gambrinus Wheat Malt, Carafa III, Sinamar

HOPS | German Tettnang, Styrian Golding, Motueka

YEAST | Farmhouse Ale

TASTING NOTES

It sits dark and hazy beneath a tan, rocky head of foam. Aromas of spicy earthiness, with hints of fresh moss. The mouth fills with a tangy sensation balanced by black peppercorn, and a touch of blackberry. This rustic beer finishes with an assertive orange peel bitterness.

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 as well as North African merguez, chorizo, seafood, Toulouse, bratwurst, venison, and boudin noir. Thai and Vietnamese cuisine pair exceptionally well with Saisons.