

PFRIEM

FAMILY BREWERS
HOOD RIVER OREGON

FLANDERS BLONDE

7.1% 19 IBUs

DESCRIPTION

Lemon, Green Apple, Bright, Beautiful

Every batch of pFriem Flanders Blonde spends eighteen months in an oak barrel where it inherits the flavors and aromas of the Pinot Noir that was once aged in the very same cask. Now overflowing with notes of green apple, hints of lemon zest with a spritzy finish, this ale is definitely ready for a glass of its very own.

HISTORY

Flanders Red is known as the Burgundies of Belgium. This style of beer once ruled West Flanders. This beer is brewed using large amounts of Munich and caramel malts with traditional brewing methods. The beer is then aged in large wooded barrels, vats, and foeders, then is inoculated with wild yeast and lactic acid-producing bacteria. The most important process is the tradition of aging the red ales in huge vats of unlined oak. The wood, which cannot be sterilized, is home to dozens of wild yeast and bacterial strains that consume the residual sugars in the beer. Over the course of its aging, which can last as long as two years, the beer takes on its characteristic acidity, along with oak flavor and color. Sherry and passion fruit notes develop and deepen as oxygen slowly seeps in through the wood. The individual barrels are blended together. The resulting blends are light-bodied and zesty, with complex fruity and earthy aromatics, malt caramel and sweetness, balanced with refreshing acidity. The result is a wonderful blend of sweet and sour flavors.

pFriem's Flanders Blonde is brewed and aged in the same tradition as Flanders Red and Oud Bruin. This elegant beer is brewed with Pilsner malt and highlights delicate flavors of French Oak. The French Oak barrels that the Flanders Blonde spends 18 months in had a first life housing high quality Pinot Noir. Two rounds of Pinot Noir were aged in the barrel. The result is a well-rounded, bright, tart, and delicate beer.



BARREL AGED LIMITED WINTER DRAFT AND BOTTLE



KEY INGREDIENTS

MALT | Gambrinus Canadian Pilsner, Cara Foam
HOPS | Tettnang
YEAST | Belgian Ale, Brettanomyces, Lactic Bacteria Culture
WOOD | French Oak

TASTING NOTES

Bright and golden topped with fluffy white foam. Light tannins bring forth lemon zest with a touch of French Oak. Round, tart flavors with fresh green apple. Finishes spritzy, bright, and beautiful.

FOOD PAIRINGS

Oily and buttery seafood is a great match for these sweet and tart ales; lobster, shrimp, sautéed monkfish, dungeness crab, and king salmon. Obvious choices include Flemish style mussels and frites, and beef carbonnade flamande. Other heartier items such as rich pork dishes, boar, and duck go great with the beers acidity and sweetness. Full flavored cream sauces and sour cherry sauces sing with the beers of Flanders.