

PFRIEM

FAMILY BREWERS
HOOD RIVER OREGON

LITTLE SAISON

4.5% 24 IBUs

DESCRIPTION

Lemon, Dill, Tart

Don't dismiss Little Saison by its lower alcohol content. Your taste buds would never forgive you. It packs a wallop of flavor, a bit more girth and earthy bitterness, followed by tangy aromas of lemon and dill. It's a tart little classic that can quench any monstrous thirst.

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 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.

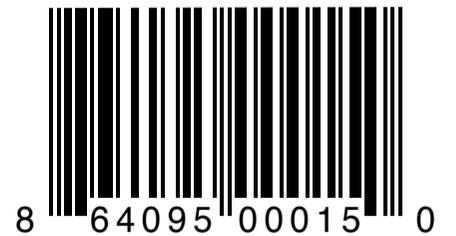
Little Saison gives a nod towards a traditional Saison and Table Saison. This beer uses hops from Germany, Australia, and Yakama Valley giving a new world flavor and approach to a historic style.



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 food and Vietnamese food pair wonderfully with Saison.

LIMITED SPRING DRAFT AND BOTTLE



KEY INGREDIENTS

MALT | Gambrinus Canadian Pilsner, Gambrinus Wheat Malt

HOPS | German Tettnang, Sorchi Ace, Topaz

YEAST | Farmhouse Ale

TASTING NOTES

Rustic yellow appearance with a bright white head. Refreshing aroma of lemon and dill. This beer is tart, refreshing, and very quaffable. Finishes with an earthy bitterness and a creamy mouth feel.

