

# NECTARINE GOLDEN ALE



7.1% 9 IBU  
BARREL AGED FRUIT LIMITED

PFRIEM NECTARINE GOLDEN ALE IS AGED IN SAUVIGNON BLANC BARRELS BEFORE WE ADD LOCAL FLAVORTOP NECTARINES. SIX MONTHS LATER, THE RESULTING AROMAS OF MARMALADE AND CITRUS ZEST, AND NOTES OF PEACH NECTAR AND CANTALOUPE PRACTICALLY LEAP FROM THE GLASS.

## INGREDIENTS

### MALT

Gambrinus Pilsner, Rahr Unmalted Wheat, Weyermann Carafoam, Weyermann Acidulated

### HOPS

Tettnanger, Hallertau Blanc

### YEAST

Belgian Ale, Brettanomyces Bruxellensis, Nectarine microflora

### BARRELS

Sauvignon Blanc Barrels

### FRUIT

Flavortop and Flaming Fury Nectarines from Gunkel Orchards in Goldendale, WA

## FOOD PAIRINGS

Great with salty and fatty hors d'oeuvres such as prosciutto, jamon serrano and gravlax. Great with pastas such as capellini alla cecca, spaghetti agli e olio, and gnocchi con pesto di Levanto. Delicate fish with a squeeze of lemon or simply prepared fattier fish: sardines, fresh anchovies and Spanish mackerel. Bitter and hearty greens such as Belgian endives, terviso, and radicchio. Raw oysters, steamed clams, and of course mussels and frites.



NECTARINE, SAUVIGNON BLANC,  
WILD FLOWER HONEY, JOYOUS

## HISTORY

Living in the Abbey brewing tradition, lies a sect of beer known as the Belgian Strong Blondes and Strong Golden Ales. These beers are seductive, powerful, and deceptive. Known for being bright and snappy like a Pilsner, but complex like a Tripel, the Strong Blondes live in the 6.5%-7.5% range, while the Strong Golden makes its way up to 8.5%. These beers are dry, slightly fruity, spicy, and have a soft pear flavor. When bottle conditioned they are bright and sparkly like Champagne and the foam bursts in your mouth as you sip.

Nectarine Golden Ale is inspired by Belgian tradition and American innovation. We began with a Belgian-inspired Golden Ale lightly hopped with the delicate German variety, Hallertau Blanc. This hop is uniquely well suited to the task at hand in that it accompanies, but never overpowers, the beautiful esters of our house Belgian yeast strain with aromas of white grapes and jasmine. We then aged it in freshly emptied Sauvignon Blanc barrels and added a unique strain of Brettanomyces Bruxellensis, known for its aromas of pineapple, white wine and melon. After six months in the barrel, the Flavortop Nectarines, grown down the road by our friends at Gunkel Orchards in Maryhill, reached optimal ripeness. We removed the beer from the barrels and racked it onto the Nectarines (with stones removed) at a rate of three pounds of fruit for every gallon of beer. The two were then left to mingle for 3 months. Finally, the fruit was removed and the beer was packaged with a light and effervescent champagne yeast for conditioning. We hope you'll agree that every pour marks a joyous occasion!

## TASTING NOTES

A gentle crown of white foam rests lightly atop a cheerful nectar of golden straw. Playful aromas of nectarine marmalade, graham cracker spice, vanilla, wildflower honey and citrus zest leap from the glass. Flavors of peach nectar, cantaloupe, Sauvignon Blanc and raspberry sorbet shimmy across the palate. Lingering honeydew, luscious stone fruit, effervescent lemon and a graceful tannic structure beg further investigation.