

# PÊCHE



5.8% 6 IBU  
BARREL AGED FRUIT LIMITED

TAKE YEAR-OLD LAMBIC-INSPIRED ALE, ADD JUICY, LOCAL PEACHES AND MAGIC HAPPENS— THEY BECAME ONE, GUSHING WITH BRIGHT ACIDITY, NUTTY UNDERTONES AND A TART, TANGY FINISH. IT DOES TAKE EIGHT MORE MONTHS OF AGING, BUT IT'S WELL WORTH THE WAIT.

## INGREDIENTS

### MALT

Gambrinus Canadian Pilsner, Rahr Raw White Wheat, Rahr Red Wheat Malt

### HOPS

Aged Czech Saaz

### YEAST

Brettanomyces, Lactic Bacterial Culture

### BARRELS

French Oak Barrels

### FRUIT

Peaches from Gunkel Orchards in Maryhill, Goldendale, WA

## TASTING NOTES

Gorgeous crest of dawn orange, topped with bright white foam. Aromas of cantaloupe, bright acidity, and fuzzy navel flavors of juicy ripe peach with a nutty undertone. Finishes tart, tangy, refreshing, and beautiful.



JUICY, BRIGHT, NUTTY,  
PEACH FUZZ

## HISTORY

Adding fruit to traditionally produced Lambic is a significantly more recent development in brewing history, and likely began as a cottage industry. In fact, the first explicit mention we find of a cherry addition lies in the 1878 manuscript of tenant farmer Josse De Pauw from Schepdaal, Belgium. He writes: "Take good clear lambic, two years old, at least good tasting, twenty kilograms of good ripe cherries per one hundred litres of lambic. Press the cherries and add the stones (pits). Leave to rest, draw off until December and leave to rest for twenty to thirty days, then bottle, stopper, and lay down." The fact that this tradition blossomed around the village of Schaarbeek outside of Brussels is no accident as the cherries of the same name were once abundant in the area. And while cherries were likely the first fruit to be combined with Lambic, they were certainly not the last. The resultant beers have traditionally been named simply for the fruit included. Therefore, a cherry Lambic is known as Kriek, a raspberry Lambic is known as Frambozen, and a peach Lambic is called Pêche. For traditional Kriek, the whole cherry fruit is used, fresh after the harvest, when summer temperatures are still high. Traditional Pêche begins slightly later in the season, again with whole fruit, however the stones are not included. Fresh Raspberries are added ripe.

pFriem Pêche began as fruited Lambics have for centuries. The malt bill consisted of 60% malted barley and 40% wheat. Aged hops were added to the boil. Rather than sending the wort to a coolship, we used a modern heat exchanger to chill before we deliberately inoculate with the same magical mixed culture that's wafted through Belgian windows for centuries. Next, the beer matured in French oak barrels for six months to one year. Finally, our friends at Gunkel Orchards harvested over 3500lbs. of gorgeous, ripe, juicy, freestone peaches, from their iconic Maryhill orchards on the banks of the Columbia. We lovingly removed each and every pit, and added them to our established base beer at a rate of around 4 lbs per gallon. The fruit and the Lambic-inspired ale were then left alone to mingle for around 3 months before filtering off the fruit and bottle conditioning. They are now one.

## FOOD PAIRINGS

Duck, goose, and venison. Pan-fried chicken wing or breast in a Pêche cream sauce. Mexican Mole sauce-based foods. Milk chocolate, dark chocolate, chocolate-based desserts, cheesecake, panna cotta. Wide range of cheeses-mascarpone, teleme, stracchino, and sharp fresh goat cheese.

PFRIEM

