

PFRIEM

FAMILY BREWERS
HOOD RIVER OREGON

SAISON

6.5% 32 IBUs

DESCRIPTION

Guava, Kumquat, Rustic

Age is nothing but a number, except when it comes to our Saison beer, where age means more developed flavors. It's a nod to a traditional saison beer that would have been aged longer during the winter months. Fragrant, with tropical aromas of guava, it brings a taste of resin and kumquats. Try a glass, and you too will believe in this classic.

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, which is known for farming. In the early to mid 20th century, farmers would hire saisoners (farmhands) for the summer months to work the land. During the winters, farm owners would brew beer called saisons for the summer workers who were each entitled to five 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.

pFriem's Saison pays homage to the saisons that were brewed in the winter for the farmers' family and friends. The beers would last longer and age better than the beers brewed in the summer months.



SELECT SPRING SEASONAL DRAFT & BOTTLE



KEY INGREDIENTS

MALT | Gambrinus Canadian Pilsner, Gambrinus Wheat Malt

HOPS | German Tettnang, Sorchi Ace, Motueka

YEAST | Farmhouse Ale

TASTING NOTES

Lemon Meringue foam on top of a hazy orange body. Big aromas of pineapple and papaya make this beer smell like a fresh bowl of tropical fruit. At first taste, there is a mouth circus of kiwi, honey nectar, and creamy goodness. This super beer finishes tart and prickly with a subtle warming.

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 with North African merguez, chorizo, seafood, Toulouse, bratwurst, venison, boudin noir. Thai and Vietnamese cuisine pair exquisitely with saisons.