

PFRIEM

FAMILY BREWERS
HOOD RIVER OREGON

SUPER SAISON

9.5% 38 IBUs

DESCRIPTION

Pineapple, Papaya, Kiwi, Nectar

Winter is when the strongest saisons were brewed. In fact, these super brews were so coveted that they were saved to celebrate Christmas. Of course, December need not come for you to enjoy our pFriem Super Saison. A thick, meringue-like foamy head sits atop big aromas of pineapple and papaya. Savor these bright flavors while a subtle warming fills your tummy. Merry Christmas, gullet!

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.

While pFriem's Super Saison pays homage to the stronger beers that were used to celebrate the Christmas season, this beer is too super special to save it just for the holiday season.



SELECT FALL SEASONAL DRAFT & BOTTLE



KEY INGREDIENTS

MALT | Gambrinus Canadian Pilsner, Gambrinus Wheat Malt, Spelt, Raw Wheat

HOPS | German Hallertau, Sorchi Ace, Nelson Sauvin, Hallertau Blanc

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, it's 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.