

6TH NAIL



IMAGINE A BUBBLY WHITE CREST ON TOP OF DAWN'S FIRST LIGHT. YOU'VE JUST PICTURED OUR 6TH-ANNIVERSARY COLLABORATION WITH THE PINE BOX, PFRIEM 6TH NAIL. NOW IMAGINE EFFERVESCENT AROMAS OF STRAWBERRY, PLUM JELLY, AND PINE, AND TANGY NOTES OF PEACH FLESH, RIPE APRICOTS AND HONEYDEW AND YOU'LL ALMOST TASTE IT. IT'S DRY AND REFRESHING AND BRIGHT AND FRUITY ALL AT ONCE.

INGREDIENTS

MALT

Gambrinus Canadian Pilsner, Rahr Raw White Wheat, Mecca Grade Wikiup Red Wheat

HOPS

Aged Czech Saaz

YEAST

Brettanomyces, Lactic Bacterial Culture

FRUIT

Peaches, Plums, Nectarines

WOOD

French Oak Barrels

TASTING NOTES

Bubbly white crest on top of dawn's first light. Effervescent aromas of strawberry, plum jelly, pine, nectarine, and starfruit. Tangy flavors of peach flesh, ripe apricots, sweet tarts, honeydew, pie spice, and Peach O's. Bright and fruity, while being dry and refreshing.



RIPE APRICOTS, PEACH FLESH, HONEYDEW

HISTORY

Six years ago, while Josh Pfriem was in the process of opening pFriem he went to visit his old friend Ian Roberts who had just opened the Pine Box. It was a celebratory evening with beers and excitement for the future of Pine Box and pFriem. With great enthusiasm Ian and Josh decided it would be great to collaborate on an anniversary beer in the future.

6th Nail was born of the collaborative spirit of our industry. We sat down with our old friends from the Pine Box in Seattle, and allowed ourselves to dream. We wanted to come up with something special to celebrate their 6th anniversary of leading and supporting the Craft Beer industry in the North West. We began with samples of just about everything in our barrelhouse, Peche, Kriek, Pruim, Abrikoos, Nectarine Golden, samples straight from barrels and foeders, the list goes on! Next, we stole a graduated cylinder from the lab and started blending! Each of us took a different approach, but we all eventually arrived at the same conclusion. The blend that best embodied a "total greater than the sum of its parts" was that of 1 part Peche, 1 part Nectarine Golden Ale, 2 parts young lambic-inspired base, and 1/2 part Pruim. The result is a resplendent bouquet of stonefruit, juniper, and effervescent funk. We're honored and delighted to celebrate this joyous occasion with our friends! Happy 6th anniversary Pinebox!

FOOD PAIRINGS

Duck, goose, and venison. Pan-fried chicken wing/ breast in a 6th Nail 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 chesse.

COLLABORATION



Pine Box tap house on Capital Hill in Seattle. This beer was brewed for their 6th anniversary.