

BARREL AGED SAISON VII



6.2% 30 IBU

BARREL AGED LIMITED

THIS ITERATION OF BARREL AGED SAISON RESPECTS TRADITION WHILE SIMULTANEOUSLY EMBRACING MODERN HOPPING TECHNIQUES. BREWED WITH COPIOUS AMOUNTS OF NEW ZEALAND GROWN HOPS AND SAUVIGNON BLANC GRAPE SKINS FOR A BRIGHT AND VIBRANT TROPICAL FRUIT FLAVOR AND AROMA.

INGREDIENTS

MALT

100% Linc Malt – Baronesse & Francin Pilsner, Cashup Pale Wheat, Elwa Pale Spelt

HOPS

Tettnang, Nelson Sauvin, Motueka

YEAST

Farmhouse Ale, Brettanomyces

BARRELS

Sauvignon Blanc Barrels

SPECIAL INGREDIENTS

Phantasm Powder – Pulverized NZ Marlborough Sauvignon Blanc Grape Skins



HISTORY

Saison's history is shrouded in mystery; some say it evolved from the farms of Hainaut in Belgium, prized for their use of farm-grown ingredients, brewed during colder months, aged, and given to hired farmhands during the warm months of the laboring season. Others maintain that much of Saison's production took place in the industrialized city of Liège, where breweries imported much of their ingredients from as far as the Netherlands.

Regardless of the true origins, we are passionate about barrel aged Saisons and will continue to reinvent and reimagine the storied style year over year. For our seventh release, we're building on a traditional saison base, while looking forward to what the future of saison holds. We've learned a few new tricks from modern hoppy brewers regarding free thiols and their contribution to flavor and aroma. We brewed Barrel Aged Saison VII with phantasm powder, derived from the skins of NZ Marlborough Sauvignon Blanc grapes. We also hopped, barrel-aged and then dry hopped again with copious amounts of NZ grown Nelson Sauvin and Motueka hops. Combined with our house strains of Brettanomyces, these ingredients transform into ripe and juicy notes of tropical passionfruit, pineapple, and lychee. Bottle conditioned to a sparkling finish.

TASTING NOTES

Barrel Aged Saison VII pours a bright golden straw with a large rocky head of foam. Intensely aromatic with huge notes of passionfruit, pineapple and zesty citrus kissed by farmhouse funk. Dry and effervescent, the tropical fruit carries into the sip and is joined by flavors of ripe lychee and white grapefruit.

FOOD PAIRINGS

Cedar plank salmon, coconut curry, bahn mi sandwiches, sharp cheeses, panna cotta with lemon, key lime pie.

TROPICAL, FUNK, GRAPEFRUIT

PFRIEM



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