

BARREL AGED SAISON VIII



6.5% 20 IBU
BARREL AGED LIMITED

THIS CLASSIC SAISON IS FERMENTED WITH PASSIONFRUIT AND AGED IN SAUVIGNON BLANC BEFORE BEING INFUSED WITH GINGER, JUNIPER BERRIES, THAI CHILI PEPPERS, LEMON ZEST AND MINT. THE PRODUCT IS A COCKTAIL-LIKE DRINKING EXPERIENCE THAT EVOKES THE SPIRIT OF THE TROPICS.

INGREDIENTS

MALT

Admiral Feldblume Pilsner, LINC Cashup Wheat Pale Malt, Admiral Capay Rye, LINC Elwa River Hullless Spelt Pale Malt

HOPS

Hallertau Blanc

YEAST

Farmhouse Ale, Brettanomyces

BARRELS

Sauvignon Blanc Barrels

ADJUNCT

Oregon Fruit Passionfruit Puree, Organic Ginger Powder, Juniper Berries, Thai Chili Pods, Lemon Zest, Mint



PASSIONFRUIT, MINT, GINGER

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 Saison's and will continue to reinvent and reimagine the storied style year over year. For our eighth edition we wanted to bring a cocktail-inspired approach to push the innovative boundaries of this classic style. Upon a clean rustic Saison base, we added passionfruit puree during the fermentation to elevate the fruit forward nature of this beer. After aging for six months in ex-sauvignon Blanc barrels with a house blend of Brettanomyces, this beer was infused with ginger, juniper berries, Thai chili peppers, lemon zest and mint. This beer is a testament to the art of blending tradition with modern brewing techniques, resulting in a complex and flavorful interpretation of a classic style.

TASTING NOTES

Barrel Aged Saison VIII pours a bright golden hue with a large, pillowy white head of foam. Intensely aromatic with huge notes of passionfruit, pineapple, rye spice, 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

Coconut curry, sushi, spring rolls, spicy chilled noodles, char siu pork, grilled pineapple, Korean chicken wings, mango salsa, spicy shrimp tacos, honey-glazed salmon, duck confit, camembert cheese, taleggio cheese, mango sticky rice, coconut cream pie, passionfruit sorbet

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