

# BARREL AGED SAISON III



6.5% 30 IBU

LIMITED BARREL AGED  
DRAFT & BOTTLE

SAISON MEANS SEASON IN FRENCH, AND FOR OUR 2019 SEASON WE'RE UNVEILING PFRIEM BARREL AGED SAISON III. IT'S FULL OF GERANIUM AND GRAPE AROMAS THAT MELT INTO NOTES OF PINEAPPLE AND MINERALITY. À SANTÉ!

## INGREDIENTS

### MALT

Gambrinus Canadian Pilsner, Weyermann Pilsner, Rahr 2 row, Rahr raw white wheat, Weyermann Acidulated malt

### HOPS

German Tettnang, Motueka, Citra, Hallertau Blanc

### YEAST

Farmhouse Ale, Brettanomyces Bruxellensis, Brettanomyces Clausenii



PINEAPPLE, GERANIUM, BRIGHT

## 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 was brewed in the industrialized city of Liège, where breweries imported much of their ingredients from as far as the Netherlands.

In either case, we love barrel aged Saisons and will continue to reinvent and reimagine the storied style year over year. For our 2019 release, we've aged a fresh Farmhouse Ale in Sauvignon Blanc barrels for just under a year with two carefully selected strains of Brettanomyces. The result is floral, funky, dry and effervescent. Cheers!

## 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 - North African merguez, chorizo, seafood, Toulouse, bratwurst, venison, boudin noir. Thai food and Vietnamese food pair wonderfully with Saison.

## TASTING NOTES

Barrel Aged Saison III pours a beautiful straw gold with a ceaseless white foam. Aromas of Geranium, funk, and sauvignon blanc grapes greet you as you enjoy the flavors of pineapple and minerality, reminiscent of an electric tropical storm while afloat a raft of French Oak. The finish is clean, fresh, lively and intriguing. The ultimate pallet renewal and food companion.