

BARREL AGED SAISON IV



6.6% 33 IBU
BARREL AGED LIMITED

BARREL AGED SAISON IV RESTED IN SAUVIGNON BLANC BARRELS FOR JUST UNDER A YEAR WITH OUR FAVORITE STRAIN OF BRETTANOMYCES FOR JOYFUL AROMAS OF PINEAPPLE AND LILAC, REFRESHING NOTES OF WHITE GRAPE AND TANGERINE, WITH A LIGHT, CRISP, EFFERVESCENT FINISH.

INGREDIENTS

MALT

Rahr Pale 2 Row, Gambrinus Canadian Pilsner, Weyermann Pilsner, Rahr Raw White Wheat

HOPS

German Tettnang, Citra, Nelson Sauvin

YEAST

Farmhouse Ale, Brettanomyces

BARRELS

Sauvignon Blanc Barrels



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.

In either case, we love barrel aged Saisons and will continue to reinvent and reimagine the storied style year over year. For our 2021 release, we've aged a fresh Farmhouse Ale in Sauvignon Blanc barrels for just under a year with our favorite strain of Brettanomyces. The result is fruity, light effervescent and fresh! Cheers!

TASTING NOTES

A friendly white pillow rests atop a body of golden straw. Equatorial aromas of Pineapple, lilac and coconut beckon from just beyond the reach of a warm memory. White grape and tangerine drift effortlessly across the palate before a light, refreshing and effervescent finish.

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 and Vietnamese cuisine pair exquisitely with Saisons.

PINEAPPLE, LILAC, FRESH