

BARREL AGED SAISON V



5.7% 30 IBU

BARREL AGED LIMITED

IN OUR HEARTS, IT'S ALWAYS SAISON SEASON. OUR SLIGHTLY DRY, OAKY VERSION IS PACKED WITH TROPICAL HINTS OF PINEAPPLE, GUAVA AND CITRUS, MAKING THIS RADIANT, GOLD BEAUTY PERFECT FOR SHINING THROUGH THE CLOUDS AND SOAKING UP THE RAYS. GOES WITH SHELLFISH, LIGHTLY-SPICED THAI AND AMAZING MOMENTS.

INGREDIENTS

MALT

German Pilsner, White Wheat, Raw Wheat, Malted Spelt

HOPS

Tettnang, Galaxy

YEAST

Farmhouse Ale, Brettanomyces

BARRELS

Sauvignon Blanc Barrels

FRUIT

Cara Cara Orange Zest



CITRUS, WHITE GRAPE, FLORAL

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 2022 release, we took inspiration from both Belgian Witbier and White IPAs. We began with a soft base beer brewed with raw and white wheat, fermented it with an expressive farmhouse yeast, and laid it to rest in barrels with Brettanomyces for 7 months. After maturing, we infused the beer with Cara Cara orange zest and a healthy dose of new world dry hops before bottle conditioning.

TASTING NOTES

Barrel Aged Saison V pours a soft golden straw, a gentle haze illuminated by sunlight, under a thick white meringue of foam. Greetings of white grape must and light pepper invite in a tropical breeze of pineapple, guava, and citrus. A silky effervescence carried along a bright tangerine current, breaking against the dry foundations of oak and age.

FOOD PAIRINGS

Barrel Aged Saison V is bright, fruity, and effervescent, with a soft dry finish. This makes it the perfect pairing for seafood. Raw, cured, or smoked salmon. Bright citrusy ceviche. Lightly dressed shellfish such as crab, prawns, oysters, and mussels. Lightly spiced Thai dishes such as Som Tum or seafood salads seasoned with lime, chili, and cilantro.