

BOTANICAL SAISON



6.3% 20 IBU

SELECT LIMITED
DRAFT & BOTTLE

ENCHANTING AND AROMATIC, PFRIEM BOTANICAL SAISON CAPTIVATES WITH AROMAS OF ROSE PERFUME, HONEYSUCKLE, MEADOWFOAM, AND DELICATE NOTES OF LAVENDER, HERBAL TEA, AND WOODSPICE IN A DRY FARMHOUSE ALE.

INGREDIENTS

MALT

Linc Francin Pilsner, Linc Elwha River Spelt Malt, Linc Cashup Raw White Wheat

HOPS

German Tettnang, Hallertau Blanc

YEAST

Farmhouse Ale

SPECIAL INGREDIENTS

Hyssop, Rose Petals, Red Cedar
from Steven Smith Teas

TASTING NOTES

Pours a soft white gold with fluffy merengue white foam. Bright and floral aromas of rose perfume, honeysuckle blossoms and meadowfoam, give way to complex flavors of lavender, herbal tea and resinous woodspice. Botanical Saison finishes soft, spicy, delicate and dry.



HERBACEOUS, FLORAL,
EARTHY, VERDANT

HISTORY

Saisons, also known as Farmhouse beers, can trace their origins found to the Wallonia region of Belgium, located in the Southwestern part of the country. The Wallonia region is known for farming. In the early to mid 20th century, farmers would hire Saisoners (farm hands) for the summer months to work the land. During the winters, the farm owners would brew beer on the farms called Saison for the summer workers who were each entitled to 5 liters of beer per day. The Saisons, whether modest or strong in alcohol are known for being tart, a little funky, light on the palate, dry, fruity, spicy, complex and very quaffable.

Botanical Saison pays tribute to the rich history of Saisons. As the name implies, this family of beers was born on a farm and was brewed for centuries with whatever was at hand around the homestead. That meant the inclusion of a wide variety of grains like spelt and raw wheat, and also that the brewer may choose to spice her creation with any number of flowers, herbs or spices grown or used on the farm. Springtime ingredients find their way into Summer beers, and so these creations would enjoyed on long days in the warm summer months. And so, once again, we pay tribute to the storied past of the mighty Saison. pFriem Botanical Saison is brewed with Raw Wheat and Malted Spelt and showcases the use of rose petals, hyssop and red cedar in both kettle and tank.

FOOD PAIRINGS

Saisons are very diverse with food as they can be dry, bitter, and fruity. Salmon cakes, crab cakes, rib eye, shrimp salad, avocado and tomato salad. Grilled white fish with lemon. Thai Red Snapper with spicy tamarind sauce. Fried- fish, clams, and calamari. Sausages work wonderfully - chorizo, seafood, Toulouse, bratwurst, venison, boudin noir. Thai and Vietnamese food pair wonderfully with Saison.