

BOURBON BARREL AGED MARIONBERRY OATMEAL STOUT



9.4% 42 IBU
BARREL AGED LIMITED

BREWED WITH LOVE AND FERMENTED WITH OVER 400LBS OF OREGON MARIONBERRIES, PFRIEM'S BOURBON BARREL AGED MARIONBERRY OATMEAL STOUT WAS FURTHER AGED IN EX-BOURBON BARRELS FOR 10 MONTHS. DARK AND INVITING, WITH AROMAS OF JAMMY BERRIES AND DARK CHOCOLATE. RICH NOTES OF CACAO, MARIONBERRY PRESERVES, AND DEEP ROASTY COFFEE, CULMINATE IN A LINGERING FRUIT FINISH.

INGREDIENTS

MALT

2-Row Pale, Munich II, Flaked Oats, Pale Chocolate, Chocolate, Crystal Dark, Double Roasted Caramel, Midnight Wheat

HOPS

Chinook

YEAST

American Ale

BARRELS

Kentucky Bourbon Barrels



JAMMY, CHOCOLATE, COMPLEX

HISTORY

Oatmeal stouts, born in England in the late 1800s, rode a wave of health food trends. Marketed to invalids and nursing mothers, they weren't as nutritious as claimed (often using minimal oats). Despite boasting "tonic properties," their popularity peaked in the early 20th century before fading by World War II. Thankfully, Samuel Smith's revival in the 1980s reintroduced them to the world, making them a beloved craft beer style today. Oats contribute a smooth and creamy texture to the beer and help form a thicker head of foam.

The first bourbon barrel aged beers in the US were produced in the early 1990s. One of the earliest examples was Goose Island's Bourbon County Stout, which was first brewed in 1992. Brewing stouts with fruit is a fairly modern innovation, attributed mostly to American craft brewers.

pFriem's Bourbon Barrel Aged Marionberry Oatmeal Stout was fermented with 400+ lbs of Oregon Marionberries, before aging in Kentucky bourbon barrels for 10 months.

TASTING NOTES

Pours a dark black, topped with an off white cap of foam that displays a slight purple tinge. Jammy aromas of berry preserves are followed closely by dark chocolate. Sipping will reveal flavors of rich cacao, marionberry preserves and roasted coffee beans. The finish rich and deep, with lingering fruit.

FOOD PAIRINGS

Rich and fatty cheeses like Camembert, Brie or even a sharp cheddar. Grilled meats like tri-tip, burgers or sausages. Desserts will shine the most here. Most dishes with chocolate are a safe bet. Dark chocolate ganache, mousse, or molten lava cake are standouts. The slight acidity from the berries would cut through a slice of cheesecake nicely as well.

PFRIEM



CRAFTED IN HOOD RIVER, OREGON
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