

# FRUITED SPONTANÉE



5.7% 9 IBU  
BARREL AGED FRUIT LIMITED

OUR FRUITED SPONTANÉE CAPTURES THE ESSENCE OF WILD FERMENTATION, BEGINNING IN A TRADITIONAL COOLSHIP BEFORE AGING IN OAK BARRELS. IT THEN RESTS ON LUSH RASPBERRIES WITH A LAYER OF CHERRIES ADDED TO CREATE A VIBRANT LIFT. THE RESULT IS A BEAUTIFULLY TART AND COMPLEX BEER.

## INGREDIENTS

### MALT

Pilsner Malt, Unmalted Wheat, Red Wheat

### HOPS

Aged Whole Leaf Noble Hops

### YEAST

Brettanomyces, Lactic Bacterial Culture

### BARRELS

French Oak Barrels

### FRUIT

Raspberries from Willamette Valley, OR;  
Cherries from Idiot's Grace in Mosier, OR

## FOOD PAIRINGS

Duck, goose, and venison. Panfried chicken wing or breast in a Frambozen cream sauce. Mexican Mole sauce based foods. Milk chocolate, dark chocolate, chocolate-based desserts, cheesecake, panna cotta. Pairs beautifully with cheeses such as mascarpone, teleme, stracchino, and sharp fresh goat cheese.



RASPBERRY TART, CHERRY  
BLOSSOM, ROSE

## HISTORY

In order to understand the history of fruited Lambics, one must first understand the long, rich history of Lambic itself. A beer that we would likely recognize as Lambic was being lovingly produced in Belgium as early as the 12th century. In order to do so, the brewer, who was often also a farmer, built a mash consisting of 60% malted barley and 40% wheat. A minimum volume of aged hops was added to the boil solely for their preservative properties. Next the wort was transferred to a coolship, a long, wide and shallow vessel, designed, as the name implies, to cool the wort. In through the open windows, along with the chilly Belgian breeze, came magic. Soon, the wort began to bubble and foam, the result (we now know) of a mixed culture fermentation beginning. Finally, the slowly fermenting elixir was moved to oak barrels for maturation.

Adding fruit to traditionally produced Lambic is a significantly more recent development in brewing history, and likely began as a cottage industry. In fact, the first explicit mention we find of a cherry addition lies in the 1878 manuscript of a tenant farmer named Josse De Pauw from Schepdaal, Belgium. The fact that this tradition blossomed around the village of Schaarbeek outside Brussels is no accident as the cherries of the same name were once abundant in the area. And while cherries were likely the first fruit to be combined with Lambic, they were certainly not the last. The resultant beers have traditionally been named simply for the fruit included.

pFriem's 2025 Fruited Spontanée takes our Lambic inspired base beer from the coolship to the barrels to the fruit. We focus heavily on the raspberries for this beer and then create an intriguing lift by layering in a blend of cherries. The result is a tart and very dynamic beer.

## TASTING NOTES

Vibrant rose pedal pink foam on top of a dynamic ruby red body. Tart aromas of cherry flesh, fresh raspberries, pie crust, lavender, and cherry blossom. Bright flavors of raspberry tart, rainier cherries, raspberry seeds, and kiwi. Finishes tart, prickly, berry sweet – A lovely dance between cherries and raspberries.

pFRIEM



CRAFTED IN HOOD RIVER, OREGON  
PFRIEMBEER.COM