

# KRIEK



OLD-WORLD TRADITION DRIVES THE INSPIRATION BEHIND KRIEK, OUR CHERRY FORWARD WILD ALE. BARREL-AGED LAMBIC-INSPIRED BEER IS INFUSED WITH A BLEND OF BING, VAN, TART PIE AND ROYAL ANNE CHERRIES, GROWN BY OUR FRIENDS AT IDIOT'S GRACE FARM IN MOSIER, OR, IMPARTING A VIVID RED COLOR. WITH FLAVORS OF BRIGHT CHERRY PIE AND NOTES OF MARZIPAN AND WOODSPICE, THIS RUSTIC ALE FINISHES DRY AND BEAUTIFULLY TART, LIKE A FINE RED WINE.

## INGREDIENTS

### MALT

Pilsner, unmalted Wheat, Red Wheat Malt

### HOPS

Aged Czech Saaz

### YEAST

Brettanomyces, Lactic Bacterial Culture

### BARRELS

French Oak

### FRUIT

Van, Bing, Royal Anne, and Tart Pie Cherries from Idiot's Grace in Mosier, OR



CHERRY PIE, MARZIPAN,  
PINOT NOIR

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.

Kriek is made with a blend of young Lambic-inspired beers and is aged with beautiful, ripe, juicy Van, Bing and Royal Anne Cherries from Idiot's Grace in Mosier. We lovingly removed each and every stem and added them to our established Lambic at a generous 3.5lbs. per gallon. The fruit and the Lambic were then left alone to mingle for 3 months before bottle conditioning. They are now one.

## TASTING NOTES

Deep ruby red topped with light pink foam. Aromas of ripe cherry, sweet fruit, and a woody nuttiness fill the nose. Bright flavors of cherry pie combined with juicy berries. Finishes dry, tangy, with a hint of Rose.

## FOOD PAIRINGS

Duck, Goose, and Venison. Pan fried chicken wing/ breast in a Kriek cream sauce. Mexican Mole sauce based foods. Milk Chocolate, dark chocolate, chocolate-based desserts, cheesecake, panna cotta. Wide range of cheeses-mascarpone, teleme, stracchino, and sharp fresh goat chesse.