

# LA BAIE SAUVAGE



7.3% 10 IBU

BARREL AGED LIMITED

THIS TART AND UNTAMABLE FRUIT IS NOT CULTIVATED ANYWHERE IN THE WORLD. OUR BERRIES, FORAGED IN NW FORESTS, ARE ADDED TO OUR 2-YEAR-OLD, LAMBIC-INSPIRED ALE TO CREATE A FRUIT-FORWARD BREW WITH NOTES OF LEMON ZEST AND PINEAPPLE. LA BAIE SAUVAGE INVITES YOU, ADVENTUROUS DRINKER, TO TAKE A WALK ON THE WILD SIDE. WHO'S YOUR HUCKLEBERRY NOW?

## INGREDIENTS

### MALT

Gambrinus Canadian Pilsner, Weyermann Wheat, Rahr Raw White Wheat

### HOPS

Aged Czech Saaz

### YEAST

Brettanomyces, Lactic Bacterial Culture

### WOOD

French Oak Barrels

### FRUIT

Huckleberries foraged in the Gifford Pinchot National Forest



PURPLE BERRIES, WHITE FLOWERS,  
YELLOW ZEST

## HISTORY

Huckleberries have yet to be successfully cultivated anywhere in the World. As a result, although the fruit is often referenced in pop culture pertaining to the West (think Doc Holliday), few are actually familiar with its flavor and aroma. We think this will be a graceful introduction. The search for this elusive berry led us to the Huckleberry King Pin of Southwest Washington and his legion of foragers, who picked all of our fruit in the mighty Gifford Pinchot National Forest. We then added the fruit to our 2-year-old lambic-inspired ale and allowed the berries to ferment for six months. Finally, after bottle conditioning with champagne yeast, La Baie Sauvage is your Huckleberry.

## TASTING NOTES

Pours with rosy cheer and off-white lace. Aromas of purple berries and juniper precede flavors of jasmine, lemon zest and pineapple. Finishes with a soft, and playful flourish.

## FOOD PAIRINGS

Duck, goose, and venison. Pan fried chicken wing/ breast in a La Baie Sauvage 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 cheese.