

NELSON PALE



5.9% 45 IBU
CLASSIC SEASONAL
DRAFT & 16oz CANS

NEW ZEALAND'S NELSON SAUVIN HOPS HAVE MUCH IN COMMON WITH THE SAUVIGNON BLANC GRAPES HARVESTED NEARBY. COMPARE A GLASS OF THE WINE TO PFRIEM NELSON PALE AND YOU'LL SEE THAT BOTH BOAST STRONG FRUITY FLAVORS WITH AROMAS OF HONEYDEW, KIWI, AND PINEAPPLE. YOU MAY EVEN TASTE HINTS OF CITRUS AND WHITE WINE IN YOUR PINT. BUT DON'T WORRY—YOU CAN LEAVE YOUR CORKSCREW AT HOME.

INGREDIENTS

MALT

Rahr Pale, Simpsons Cara Malt, Simpsons Crystal Dark

HOPS

Nelson

YEAST

American Ale



PINEAPPLE, WHITE PEACH, MELON

HISTORY

Our single hop pale series focuses on new hop varieties and show casing them in an American strong pale ale. The result of our experimental series accentuates and showcases the individual character of each hop. Nelson Sauvignon, named after the Sauvignon Blanc grape, is a variety of hop developed and grown in New Zealand. It has a strong fruity flavor and aroma that is described as resembling white wine, or fresh crushed grapes or gooseberries. Some reviewers of this hop perceive the fruitiness as being very tropical with descriptions including passion fruit, tangerines, and grapefruit.

TASTING NOTES

This strong pale ale pours a glistening spun gold with a white tuft of foam. Pungent and fruity aromas of honeydew, kiwi, white peach and pineapple candies abound. Big tropical juicy flavors of green mango, grapefruit, tangerine and white wine lead to a piney, citrusy, and vibrant finish.

FOOD PAIRINGS

Mexican Food: Chile Verde, Mole Oaxaqueño, and Al pastor tacos. Sweet and Sour flavors found in Thai and Vietnamese cuisine. Firm, buttery white fish such as Halibut and black cod, as well as shellfish like Dungeness Crab and Lobster. Fruity flavors play off the hop characteristics very well: spiced pear chutney, blueberry cobbler, and mild mango salsas.

PFRIEM



CRAFTED IN HOOD RIVER, OREGON
PFRIEMBEER.COM