

PEAR GOLDEN ALE



7.3% 30 IBU

SELECT SEASONAL
DRAFT & BOTTLE

PEAR GOLDEN ALE IS AN EFFERVESCENT ODE TO HOOD RIVER'S FAMOUS FRUIT. INSPIRED BY BELGIAN TRADITION AND AMERICAN INNOVATION, IT FEATURES NOTES OF PEAR, JASMINE, AND ORANGE BLOSSOM. WE HOPE YOU'LL AGREE THAT EVERY POUR MARKS A JOYOUS OCCASION!

INGREDIENTS

MALT

LINC Francin Pilsner, LINC Cashup White Wheat

HOPS

Tettnang, Hallertau Blanc

YEAST

Belgian Ale, Brettanomyces

SPECIAL INGREDIENTS

Pear Concentrate

FOOD PAIRINGS

Great with salty and fatty hors d'oeuvres such as prosciutto, jamon serrano and gravlax. Great with pastas such as capellini alla cecca, spaghetti agli e olio, and gnocchi con pesto di Levanto. Delicate fish with a squeeze of lemon or simply prepared fattier fish: sardines, fresh anchovies and Spanish mackerel. Bitter and hearty greens such as Belgian endives, terviso, and radicchio. Raw oysters, steamed clams, and of course mussels and frites.



PEAR, CHAMPAGNE,
ORANGE BLOSSOM

HISTORY

pFriem Pear Golden Ale is inspired by Belgian tradition and American innovation. We began with a Belgian-inspired Golden Ale lightly hopped with the delicate German variety, Hallertau Blanc. This hop is uniquely well suited to the task at hand in that it accompanies, but never overpowers, the beautiful esters of our house Belgian yeast strain with aromas of white grapes and jasmine. We then aged it in freshly emptied Sauvignon Blanc barrels and added a unique strain of Brettanomyces Bruxellensis, known for its aromas of pineapple, white wine and melon. After six months in the barrel, the beer is moved to stainless alongside Pear concentrate where further fermentation occurs. The blend is left to condition for two months. Finally, the beer was packaged with a light and effervescent champagne yeast for conditioning. We hope you'll agree that every pour marks a joyous occasion!

TASTING NOTES

Pouring a brilliant, glowing gold with a lively, frothy white foam and a delicate, champagne-like effervescence. The aroma is a sophisticated blend of jasmine, white grape, and tropical pineapple, stemming from the harmony of Hallertau Blanc hops and Brettanomyces. On the palate, the beer is bright with lush notes of ripe pear and orange blossom balanced by a crisp, bone-dry finish and a light, prickly carbonation provided by champagne yeast. This medium-bodied ale manages to be both complex and incredibly refreshing, leaving a lingering trail of orchard fruit and elegant floral esters.

P.FRIEM



CRAFTED IN HOOD RIVER, OREGON
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