

^ PÊCHE



5.8% 6 IBU

BARREL AGED FRUIT LIMITED

TAKE YEAR-OLD LAMBIC-INSPIRED ALE, ADD JUICY, ORGANIC PEACHES AND MAGIC HAPPENS—THEY BECAME ONE, GUSHING WITH BRIGHT ACIDITY, NUTTY UNDERTONES AND A TART, TANGY FINISH. IT DOES TAKE EIGHT MORE MONTHS OF AGING, BUT IT'S WELL WORTH THE WAIT.

INGREDIENTS

MALT

Gambrinus Canadian Pilsner, Rahr Raw White Wheat, Mecca Grade Wikiup Red Wheat

HOPS

Aged Czech Saaz

YEAST

Brettanomyces, Lactic Bacterial Culture

BARRELS

French Oak Barrels

FRUIT

Peaches from Gunkel Orchards in Maryhill, Goldendale, WA

TASTING NOTES

Gorgeous crest of dawn orange, topped with bright white foam. Aromas of cantaloupe, bright acidity, and fuzzy navel flavors of juicy ripe peach with a nutty undertone. Finishes tart, tangy, refreshing, and beautiful.



JUICY, BRIGHT, NUTTY,
PEACH FUZZ

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 tenant farmer 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 Pêche began as fruited Lambics have for centuries. The malt bill consisted of 60% malted barley and 40% wheat. Aged hops were added to the boil. Rather than sending the wort to a coolship, we used a modern heat exchanger to chill before we deliberately inoculate with the same magical mixed culture that's wafted through Belgian windows for centuries. Next, the beer matured in French oak barrels for six months to one year. Finally, our friends at Gunkel Fruit Stand harvested over 3500lbs. of gorgeous, ripe, juicy, freestone peaches, from their iconic Maryhill orchards on the banks of the Columbia. We lovingly removed each and every pit, and added them to our established base beer at a rate of around 4 lbs per gallon. The fruit and the Lambic-inspired ale were then left alone to mingle for around 3 months before filtering off the fruit and bottle conditioning. They are now one.

FOOD PAIRINGS

Duck, goose, and venison. Pan-fried chicken wing or breast in a Pêche 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.

PFRIEM

