

SPONTANÉE



6.6% 7 IBU

BARREL AGED LIMITED

EXPERIENCE THIS TART AND FUNKY WHEAT ALE, INSPIRE BY THE TRADITIONAL LAMBICS OF BELGIUM. BREWED WITH LOCAL MALT AND AGED HOPS, RESTED IN OUR CASCADE LOCKS KOELSCHIP, AND FERMENTED IN OAK FOUDES, BEFORE AGING IN BARRELS FROM ONE TO TWO YEARS. SANTÉ!

INGREDIENTS

MALT

LINC Francin pilsner malt, LINC Cashup unmalted white wheat, LINC Cashup wheat pale malt

HOPS

Aged whole leaf noble

YEAST

Wild culture containing saccharomyces, Brettanomyces, lactobacillus and pediococcus

BARRELS

French Oak Barrels

FOOD PAIRINGS

Spontanée's bright acidity helps cut through the richness of fatty foods. Creamy cheeses like Camembert or Gouda, cured meats like prosciutto or chorizo. Moules frites (mussels and fries) is a classic pairing. Grilled seafood with lemon and raw oysters. Spicy dishes such as Thai curry or Korean BBQ also pair well with tart and funky beers.



TART, VINOUS, WILD

HISTORY

Lambic, a tart and funky historical beer style, hails from the Pajottenland region southwest of Brussels, Belgium. Its brewing process is rustic by modern standards. Instead of relying on a single, cultivated yeast strain, lambics are inoculated with wild yeasts and bacteria that float through the air, or are resident in the brewery. These mixed fermentations began while cooling the wort in a large shallow pan vessel, known as a koelschip.

This brewing tradition, with roots dating back to at least the 13th century, reflects a time before the refrigeration or the widespread use of cultivated yeasts. Lambics are typically aged in oak barrels, which allow the slow uptake of oxygen, encouraging microbial growth and building complexity. The result is a dry, complex and refreshingly tart beer that continues to evolve and develop over time in the bottle thanks to ongoing refermentation.

pFriem Spontanée is tart and funky wheat ale, inspired by the traditional lambics of Belgium. It is brewed with local ingredients and rests in our koelschip where it captures our local microflora before fermenting in a French oak foudre and then transferring to wine casks to age. This vintage is comprised of barrels aged both 14 months and 2 years. Bottle conditioned.

TASTING NOTES

Spontanée pours a hazy, pale-gold hue, with a vigorous head of rocky white foam. The bubbles carry with them aromas of white wine, tart green apple skin, underripe apricot, and aged hops. Flavors of bright lemon zest and a crisp acidity take the lead, with notes of honey, white grape and touch of earthy on the finish. A high carbonation level keeps the beer light and lively, with a crisp and tart finish.

PFRIEM



CRAFTED IN HOOD RIVER, OREGON
PFRIEMBEER.COM