

STONE FRUIT CUVÉE



6.3% 18 IBU

BARREL AGED FRUIT LIMITED

PFRIEM STONE FRUIT CUVÉE IS A SAISON WITH AN ELEGANT BLEND OF APRICOTS, PEACHES, AND NECTARINES AGED IN FRENCH OAK. ITS PERFUMY AROMAS, JUICY NOTES, AND SUBTLE BRETTANOMYCES FUNK CREATE A BALANCED, DYNAMIC DRINKING EXPERIENCE.

INGREDIENTS

MALT

Pilsner Malt, Raw White Wheat

HOPS

Aged Czech Saaz

YEAST

Brettanomyces, Saccharomyces

BARRELS

French Oak Barrels

FRUIT

Apricots, Nectarines, & Peaches from Goldendale, WA

TASTING NOTES

Wispy white foam on top of an illuminating golden body. Perfumy aromas of white peach, prickly pear, and nectarine juice. Soft and juicy flavors of apricot flesh, ripe melon, lavender, and peach candies. Finishes gentle, fragrant, silky, and delicate.



APRICOT FLESH, FRAGRANT,
SOFT, JUICY

HISTORY

Saisons are also known as Farmhouse beers. Historically, most of them are found in the Wallonia region of Belgium. Located in the Southwestern part of the country, the Wallonia region is known for farming. In the early to mid 20th century, farmers would hire Saisoners (farm hands) for the summer months to work the land. During the winters, the farm owners would brew beer on the farms called Saison for the summer workers who were each entitled to 5 liters of beer per day. The Saisons, whether modest or strong in alcohol are known for being tart, a little funky, light on the palate, dry, fruity, spicy, complex and very quaffable.

pFriem 2025 Stone Fruit Cuvée is a blend of apricots, peaches, and nectarines. The journey of this beer begins in barrels letting the soft Saison base mature with Brettanomyces. This beer is more of a daisy chain than a blend. The base beer was racked onto a heavy hand of Apricots. Then we waited until Nectarines were ripe and moved the beer away from the Apricots onto the Nectarines. We then waited for the Peaches to ripen and then moved the beer away from Nectarines onto the Peaches. The result is a stone fruit masterpiece – juicy, round, sun kissed, and dynamic!

FOOD PAIRINGS

Duck, goose, and venison. Pan-fried chicken wing/ breast in a Abrikoos 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



CRAFTED IN HOOD RIVER, OREGON
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