

BARREL AGED BOTANICAL SAISON II



6.5% 35 IBU

BARREL AGED UNION EXCLUSIVE

INSPIRED BY THE LUSH EVERGREEN FORESTS OF OUR HOME IN THE PACIFIC NORTHWEST, WE PRESENT A BRIGHT AND VERDANT FARMHOUSE ALE, WITH RESINOUS PINE AROMAS, AND NOTES OF ZESTY CITRUS. BARREL AGED BOTANICAL SAISON II WAS AGED FOR 6 MONTHS IN EX-GIN BARRELS BEFORE INFUSING WITH JUNIPER BERRIES AND HAND-PICKED FIR TIPS.

INGREDIENTS

MALT

Pilsner, Red Wheat Malt, Raw White Wheat

HOPS

Tettnang

YEAST

Farmhouse Ale, Brettanomyces

BARRELS

Gin Barrels

SPECIAL INGREDIENTS

Hand-picked spruce and fir tips, juniper berries



PINE, HERBAL, CITRUS,
FLORAL, EARTHY

HISTORY

Botanical Saison pays tribute to the rich history of Saisons. As the name implies, this family of beers was born on a farm and was brewed for centuries with whatever was at hand around the homestead. That meant the inclusion of a wide variety of grains like spelt and raw wheat, and also that the brewer may choose to spice her creation with any number of flowers, herbs or spices grown or used on the farm. Springtime ingredients find their way into Summer beers, and so these creations would be enjoyed on long days in the warm summer months. And so, once again, we pay tribute to the storied past of the mighty Saison.

pFriem Barrel Aged Botanical Saison II is a soft wheated saison with brettanomyces, aged in freshly emptied Old Tom Gin barrels for 6 months. Racked onto juniper berries and hand-picked spruce and fir tips before bottle conditioning.

TASTING NOTES

Barrel Aged Botanical Saison II pours bright golden with a touch of orange, and a white fluffy head of foam. A complex herbal aroma, the botanicals are bright and zesty, with pronounced pine and citrus character. A refreshing sip of evergreen, with highlights of lemon, resinous juniper and cardamom. The finish is dry and herbaceous, with light pepper, pine, subtle funk and crispy carbonation.

FOOD PAIRINGS

Small plates such as grilled shrimp, bruschetta, or a fruit & cheese heavy charcuterie board. Citrus infused main courses like lemon grilled fish, chili-lime chicken or pasta with fresh herbs. Fruity or acidic desserts work well, such as lemon tarts, key lime pie, sorbet, or fruit salad.