

BARREL AGED BOTANICAL SAISON III



6.5% 35 IBU

BARREL AGED UNION EXCLUSIVE

BOTANICAL SAISON III IS A MODERN BARREL AGED FARMHOUSE ALE INSPIRED BY OUR FRIENDS AT STEVEN SMITH TEAMAKER, AND THEIR ROSE CITY GENMAICHA TEA BLEND. FLORAL, TOASTY AND DRY, BREWED WITH PUFFED BROWN RICE, JAPANESE SENCHA TEA AND PINK ROSE PETALS.

INGREDIENTS

MALT

LINC Malt Francin Pilsner, LINC Malt Cashup Unmalted White Wheat, LINC Malt Cashup Wheat Pale

HOPS

Tettnang

YEAST

565 Dupont & Brettanomyces

BARRELS

White Wine Barrels

SPECIAL INGREDIENTS

Rose Petals, Puffed Brown Rice, Green Tea – from Steven Smith Teamaker



HISTORY

'Bière de saison' is first mentioned in the early 19th century. It was most widely known as a beer from the industrial city of Liège, where it was brewed by professional breweries as a keepable version of the city's spelt beer that had been produced for a few centuries. It was made with malted spelt, unmalted wheat and only a small amount of barley malt. It was typically brewed in winter and drunk after four to six months.

Modern saisons are not exclusively brewed seasonally anymore. Generally, they are highly carbonated, fruity and spicy — sometimes from the addition of spices, or other botanicals.

pFriem's Barrel Aged Botanical Saison III was brewed in collaboration with Steven Smith Teamaker. A continuation of our Botanical series of barrel aged farmhouse ales, the theme this iteration is rice and roses. Inspired by Steven Smith's Rose City Genmaicha, this soft wheated saison was aged for 10 months in ex-white wine barrels with brettanomyces, before an infusion of Japanese sencha green tea and puffed brown rice, with pink rose petals added for an Oregon twist.

TASTING NOTES

Botanical Saison III is a pale straw colored ale, with hint of copper tones and an ever so slightly hazy glow, underneath a thick white layer of finely structured foam. Its fizzy effervescence lifts up aromas of floral rose petals, toasty grain and fruity fermentation character. Flavors of delicate honeysuckle, toasted sourdough bread, and earthy tea reveal themselves upon sipping, followed by a dry and slightly tannic finish.

FOOD PAIRINGS

Fresh fruit, soft rind cheeses and bright crisp salads are great pairings to start with. Fried squash flowers or vegetable tempura. Grilled shrimp, fish, or steamed clams. Sorbet, mochi or green tea ice cream to finish the meal.

FLORAL, TOASTY, SOFT