

# BLENDER'S RESERVE



12.4% 42 IBU

BARREL AGED UNION EXCLUSIVE

THE GOAL OF ANY GOOD BLEND IS TO CREATE AN EXCEPTIONAL, COMPLEX, AND SEAMLESS BEER WHOSE SUM IS GREATER THAN ITS PARTS. AS BLENDERS, WE SPEND OUR DAYS AT PFRIEM'S BARREL HOUSE IN CASCADE LOCKS, HONING THOSE SKILLS. THIS BEER IS A BLEND OF OUR BEST BARRELS, AND OUR FINEST WORK. BLENDER'S RESERVE IS OUR OPUS.

## INGREDIENTS

### MALT

Marris Otter Malt, 2-row Pale Malt, Crystal Dark, Double Roasted Crystal, Chocolate Malt, Pale Chocolate Malt, Rye Malt, Chocolate Rye, Golden Naked Oats

### HOPS

Chinook

### YEAST

American Ale, British Ale

### BLENDING COMPONENTS

32% Barleywine  
Bourbon Barrels | 11 months  
36% Imperial Brown Ale  
Vermouth Barrels | 10 months  
32% Imperial Stout  
Bourbon Barrels | 13 months

### SPECIAL INGREDIENTS

Lactose



FIG, TOFFEE, MOLASSES

## HISTORY

We find ourselves inspired daily by the masterful blenders that work their craft amongst the wine and spirit industries. We study their craft to glean their secrets, and weave their teachings into all that we do here at the barrel house in Cascade Locks. We've been blending barrels for over a decade now, and have learned much along the way. While there are many ways to approach a blend, our ethos can usually be distilled down to one driving goal - to create an exceptional, complex, and seamless beer, whose sum is greater than its parts.

pFriem's 2025 Blender's Reserve is a blended beer, comprised of our best beers and finest barrels that we've sampled throughout the year. When sampling for other blending projects, we occasionally come across exceptional barrels. We mark those, set them aside and wait for the right project to come along. This is that project. A blend of only 3 of our finest casks.

## TASTING NOTES

Pours the color of dark mahogany wood, with rosy copper hues hugging the curve of the glass, underneath a creamy mocha crown of foam. Aromas of brûléed sugar and caramelized fig are followed by sticky molasses and oak driven vanilla. Sipping reveals a complex tapestry of brown sugar, milk chocolate and burnt sugars weaving across the palette. Dried fruits and warming spirits cling to the taste buds for a long and satisfying finish.

## FOOD PAIRINGS

Grilled romaine caesar salad, charred broccolini, and hatch chili cornbread with honey butter for starters. Slow cooked Tex-ish barbeque from our friends at Grasslands such as their smoked brisket, beef cheek, or pork belly burnt ends. Nutty cheeses like aged parm or colby, or buttery options like brie or a mature gouda would complement the woody caramel notes of the beer. For dessert, try pecan pie with a bourbon caramel drizzle and a side of vanilla bean ice cream.