

# FORAGER'S CUVÉE



6.2% 10 IBU

BARREL AGED UNION EXCLUSIVE

FORAGER'S CUVÉE IS A BLEND OF WINE-BARREL AGED SPONTANEOUS ALE, MATURED ON NATIVE PACIFIC NORTHWEST HUCKLEBERRIES, BLUEBERRIES AND BLACKBERRIES. BRIGHT, TART, AND LADEN WITH NOTES OF RIPE FLORAL BERRIES.

## INGREDIENTS

### MALT

Pilsner Malt, Pale Wheat, Raw White Wheat

### HOPS

Aged Czech Saaz

### YEAST

Wild Captured Yeast, Brettanomyces, Lactic Bacterial Culture

### BARRELS

French Oak Barrels

### SPECIAL INGREDIENTS

Locally foraged Washington huckleberries, Willamette Valley blackberries, Hood River blueberries



BERRY PRESERVES,  
BLUEBERRY TART, FLORAL

## HISTORY

Fruited lambics originated in the Zenne River Valley of Belgium, rooted in the centuries-old tradition of spontaneous fermentation. Because traditional lambic is naturally bone-dry, tart, and “funky” due to wild yeasts, local farmers began adding surplus fruit to the barrels to balance the acidity. The most iconic versions are Kriek (made with sour Schaerbeekse cherries) and Framboise (raspberries), where the whole fruit macerates in the beer for months, triggering a secondary fermentation that adds vibrant color and a complex, wine-like depth.

This variation of our Cuvée series utilized blending stock from our koelschip program, all spontaneously fermented with local wild yeast. After aging in ex-wine barrels for 1 - 2 years, they were blended and matured upon a blend of fruits, all native to the Pacific Northwest. Hand foraged huckleberries from the Gifford-Pinchot in Washington, Hood River Oregon grown blueberries and Willamette Valley grown blackberries. Bright, fruity, floral and effervescent, it is a true taste of the Northwest terroir.

## TASTING NOTES

Forager's Cuvée pours a light purple, with pinkish hues underneath a bright white cap of foam and strong lacing. Floral aromas of lavender and fresh picked berries greet the senses, with flavors of blueberry lemonade and huckleberry scones. Balanced with a bright acidity and herbal tannins, leaving a juicy yet dry finish.

## FOOD PAIRINGS

Aged goat cheeses, triple creme brie and duck prosciutto to start. Roast beet, chévre and arugula salad. Cedar plank salmon or herbed venison tenderloin for an entree. Finish with desserts like lemon tarts with shortbread crust, vanilla bean panna cotta or a goat's milk frozen yogurt with honey and fresh berries.