

LEMON BASIL BOSBESSEN



6.0% 6 IBU

BARREL AGED UNION EXCLUSIVE

THIS SMALL-BATCH CLUB CREATION IS A TWIST ON OUR BELOVED BOSBESSEN: A FRUITED LAMBIC-INSPIRED ALE FERMENTED WITH BLUEBERRIES FROM THE HOOD RIVER VALLEY, REIMAGINED WITH LEMON ZEST, LEMON JUICE, AND BASIL. THIS ALE EVOKES BLUEBERRY LEMONADE WITH A BOTANICAL TWIST OF BASIL, MINT TEA, AND JUNIPER.

INGREDIENTS

MALT

Pilsner, Pale Wheat Malt, Raw White Wheat

HOPS

Aged Whole Leaf Noble Hops

YEAST

Brettanomyces, Lactic Bacterial Culture

BARRELS

French Oak Barrels

SPECIAL INGREDIENTS

Blueberries from the Hood River Valley, Lemon Zest, Lemon Juice, Basil



LIMONCELLO, MINT TEA,
BLUEBERRY LEMONADE

HISTORY

Bosbessen is made by racking young Lambic-inspired beer onto fresh Draper Blueberries, grown just up the road in Odell, at a rate of 3 lbs. per gallon. After several initial punch-downs to encourage extraction from the blueberry skins, the fruit and beer were then left alone to mingle for more than two months. They are now one.

To our near finished Bosbessen we added lemon zest, lemon juice, and fresh basil to the beer. We aged and then racked it as soon as we felt it was just right. The result is a botanical, blueberry, and lemon experience. Enjoy this gentle sipper!

TASTING NOTES

Fizzy white foam on top of sunburst body. Expressive aromas of lemon, basil, mint tea, juniper, with a botanical blast. Dynamic flavors of Limoncello, white pepper, kombucha, blueberry lemonade, and lemon heads. Finishes prickly, tart, and with eucalyptus vibes.

FOOD PAIRINGS

Duck, goose, and venison. Pan fried chicken wings or breast in a Bosbessen cream sauce. Mexican Mole sauce based foods. Milk chocolate, dark chocolate, chocolate-based desserts, cheesecake, panna cotta. Pairs beautifully with cheeses such as mascarpone, teleme, stracchino, and sharp fresh goat cheese.