

# PFRIEM + SON OF MAN CIDER

## FIELD RUN VOLUME 1



6.2% 18 IBU

BARREL AGED UNION EXCLUSIVE

WE HUMBLY OFFER OUR LATEST COLLABORATION WITH OUR GOOD FRIENDS AT SON OF MAN CIDER. A BLEND OF SPONTANEOUS CIDERS MADE WITH OLD WORLD APPLE VARIETIES, AND BARREL AGED FARMHOUSE ALE. FINISHED WITH AN ADDITION OF OSMANTHUS FLOWER AND GRAINS OF PARADISE.

### INGREDIENTS

#### MALT

Pilsner, Raw Wheat, Malted Wheat

#### HOPS

Tettnang

#### YEAST

Farmhouse Ale, Brettanomyces, Basque Lactobacillus



FLORAL, STONE FRUIT,  
APPLE

### HISTORY

Combining beer and cider isn't a new idea, but generally it's blended in the drinker's glass and referred to as a snakebite. Blending them in the tank, however, is a fairly new concept. Blending barrel aged saison with spontaneously fermented foeder aged Basque style cider is uncharted territory. For this second blend with Son of Man, we sourced ciders from two tanks, with six apple varieties (broken down below). This blend is 60% saison, 40% cider and has osmanthus flowers and grains of paradise added for fruity, floral and spicy aromatics.

#### Roxbury Blend Cider

60% Roxbury Russet (Acid)  
20% Marie Menard (Bittersweet)  
20% Frequid Rouge (Bittersweet)

#### Foeder Aged Cider

30% Jonathan (Acid)  
30% Karmijn Da Sonnaville (Acid)  
40% Domaines (Bittersweet)

### TASTING NOTES

Pours a bright golden yellow, under a thin white cap of tightly formed bubbles. Aromas of blossoming flowers, ripe banana and passionfruit. Flavors are of stonefruit, crisp apple, citrus and oak balanced with a tannic finish.

### FOOD PAIRINGS

Aged cheeses with herbs, cured meats, sourdough bread with thick cut heirloom tomatoes, salad with fresh peaches and hazelnuts, pesto pasta with parmesan cheese. Good company.