

VINIFERA SAISON



7.4% 22 IBU

BARREL AGED FRUIT LIMITED

2026 VINIFERA SAISON IS A BEAUJOLAIS INSPIRED BARREL AGED FARMHOUSE ALE WITH GAMAY NOIR WINE GRAPES, BREWED IN COLLABORATION WITH OUR FRIENDS AT LE DOUBLÉ TROUBLÉ WINE CO.

INGREDIENTS

MALT

100% Linc Malt – Pilsner, Wheat & Spelt

HOPS

Tettnang

YEAST

Belgian strain Saccharomyces, Brettanomyces bruxellensiss

BARRELS

French Oak Barrels

FRUIT

Gamay Noir Grapes from Le Doublé Troublé Wine Co.

FOOD PAIRINGS

Sourdough bread with EVOO, salty tinned fish, soft cheeses like camembert and brie, deviled eggs, smoked salmon.



RED RASPBERRY, POMEGRANATE,
RIPE STRAWBERRY

HISTORY

Saison is a style of beer that originated in Wallonia, southern Belgium. It is a farmhouse ale, meaning that it was traditionally brewed on farms for the farmers and their seasonal workers. The name “saison” means “season” in French, and the beer was typically brewed in winter and conditioned in time for the summer harvest season.

Saison beers are high in carbonation and have a dry finish. They often have fruity and spicy aromas and flavor, typically from the high ester yeast, warmer fermentation temperatures, the addition of herbs and spices, and secondary microbes such as brettanomyces.

The addition of fruit to saison beer is thought to be a relatively new process, attributed to modern craft breweries. Hybrid beers, like a saison brewed with grapes, are often referred to as Oenobeers.

To craft pFriem’s Vinifera Saison, we embraced the farmhouse concept by utilizing only local grown ingredients, and working with Le Doublé Troublé Wine Co, a Gorge winery located outside of Lyle, WA. We joined them on the crush pad for a day of de-stemming some beautiful Gamay Noir grapes, picked intentionally to promote a Beaujolais style wine. We then transported the grapes back to the brewery where they were combined with a rustic barrel aged saison, to ferment out completely for a crisp, dry finish. Bottle conditioned as always.

TASTING NOTES

Pours a light and vibrant shade of cherry blossom pink, under a bright white cap of foam, with champagne like effervescence. Opens with vibrant aromas of fresh wild strawberries, grapefruit, watermelon, and a hint of peach. These ripe aromas carry over to the palate and are accented by notes of fresh florals, mint, and minerality. Finishes soft and dry with tart cherry on the tongue.

PFRIEM



CRAFTED IN HOOD RIVER, OREGON
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