

DRUIF BLANC



7.3% 6 IBU

BARREL AGED FRUIT LIMITED

RIESLING GRAPES FROM BROOKS ESTATE VINEYARD MIXED WITH OUR LAMBIC-INSPIRED BASE IMBUE PFRIEM'S DRUIF WITH INVITING AROMAS OF FRESH BREAD AND BERRIES. ITS NOTES OF DELICATE ROSE PETALS, PEAR AND GREEN APPLE, AND ITS DRY, SPARKLY FINISH MAY THINK ITS FINE WINE, BUT IT'S BEER— WE PROMISE.

INGREDIENTS

MALT

Gambrinus Canadian Pilsner, Weyermann Wheat, Rahr Raw White Wheat

HOPS

Aged Whole Leaf Hops

YEAST

Brettanomyces, Lactic Bacterial Culture

BARRELS

French Oak Barrels from Brooks Winery

FRUIT

Sweet and Dry Riesling Grapes from Brooks Winery in Amity, OR

TASTING NOTES

Slightly hazy with an opaque hue topped with white lace foam. Musty aromas of fresh bread, raspberries, white peach, jasmine, and white flowers. Spritzzy flavors of green apple, white wine, pear and rose petals. Finishes dry, effervescent, and sparkly.



LIGHT BERRY, WHITE FLOWERS,
GREEN APPLE, CHAMPAGNE

HISTORY

In order to understand the history of fruited Lambics, one must first understand the long, rich history of Lambic itself. A beer that we would likely recognize as Lambic was being lovingly produced in Belgium as early as the 12th century. In order to do so, the brewer, who was often also a farmer, built a mash consisting of 60% malted barley and 40% wheat. A minimum volume of aged hops was added to the boil solely for their preservative properties. Next the wort was transferred to a coolship, a long, wide and shallow vessel, designed, as the name implies, to cool the wort. In through the open windows, along with the chilly Belgian breeze, came magic. Soon, the wort began to bubble and foam, the result (we now know) of a mixed culture fermentation beginning. Finally, the slowly fermenting elixir was moved to oak barrels for maturation.

Adding fruit to traditionally produced Lambic is a significantly more recent development in brewing history, and likely began as a cottage industry. In fact, the first explicit mention we find of a cherry addition lies in the 1878 manuscript of a tenant farmer named Josse De Pauw from Schepdaal, Belgium. The fact that this tradition blossomed around the village of Schaarbeek outside Brussels is no accident as the cherries of the same name were once abundant in the area. And while cherries were likely the first fruit to be combined with Lambic, they were certainly not the last. The resultant beers have traditionally been named simply for the fruit included.

Druif Blanc is made with a 10 month wine-barrel aged Lambic inspired base and is matured with sweet and tart fresh Riesling grapes grown in Willamette Valley, Oregon. We used a mix of Riesling varieties from Brooks Estate Vineyards – Sweet and Dry. We then added them to our established Lambic at a whopping 3.5lbs. per gallon. The fruit and the Lambic were then left alone to mingle for more than 3 months. They are now one. This beer is a collaboration between pFriem and Brooks Winery. Brooks gave pFriem used neutral French oak barrels that had seen 4-7 turns of their wine. We put our Lambic inspired beer in these barrels and then aged it on Brooks estate grown grapes.

FOOD PAIRINGS

Duck, Goose, and Venison. Pan fried chicken wing/breast in a Druif Blanc cream sauce Mexican Mole sauce-based foods. Milk Chocolate, dark chocolate, chocolate-based desserts, cheesecake, panna cotta. Wide range of cheeses-mascarpone, teleme, stracchino, and sharp fresh goat cheese.

PFRIEM

