

# DRUIF ROUGE

*trisaetum*



7.3% 6 IBU  
BARREL AGED FRUIT LIMITED

DRUIF ROUGE IS OUR LATEST FORAY INTO THE WORLD OF WINE GRAPES. WE PAIRED OUR LAMBIC-INSPIRED ALE, AGED IN FRENCH OAK BARRELS, WITH PINOT NOIR GRAPES FROM OUR FRIENDS AT TRISAETUM WINERY. THE HAPPY RESULT IS DRUIF ROUGE, FEATURING AROMAS OF WATERMELON AND DARK BERRIES, AND NOTES OF JUNIPER, PLUM, AND KIWI. ENJOY THE UNION OF GRAPE AND GRAIN!

## 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

### FRUIT

Domaine 777 Pinot Noir Grapes from Trisaetum Winery in Newberg, OR



DARK BERRIES, PLUM, VINOUS

## HISTORY

Druif Rouge is our latest foray into the world of wine grapes. Trisaetum Winery was founded in 2003 by Andrea and James Frey. In the years since, they've developed an international reputation for their world-class Pinot Noir, Riesling and Sparkling offerings. We were introduced through mutual friends in the Willamette Valley, and the Trisaetum family kindly opened their doors to us. While thieving samples of single varietal, sight-specific Pinot in their breathtaking barrel cave, a collaborative seed was planted. And when pFriem had the chance to host, inevitable inspiration began to take on shape.

We began by brewing a traditional Lambic-inspired base beer into neutral French Oak. This we allowed to mature for 10 months. Then, when the Domaine 777 (Pinot Noir) reached its peak on Trisaetum's Ribbon Ridge Estate, we loaded a stainless-steel vessel onto a flatbed truck and drove through the Gorge and deep into Willamette Valley Wine country. We found our friends harvesting, sorting, and punching in good cheer. Our grapes were still on the vine when we arrived. We harvested, sorted and lightly pressed our fruit directly into our own vessel, secured it to the truck once more, and celebrated with Sparkling wine and fried chicken. With rosy cheeks and wide smiles, we returned to the brewery and racked our beer from barrels onto fruit. After an exciting fermentation and three months of maturation, we offer Druif Rouge to you. Cheers!

## TASTING NOTES

Druif Rouge pours a strikingly luminous, ruby-strawberry with a lively white crown. Sophisticated aromas of watermelon, dark berries, lemon and soil precede vinous notes of juniper, plum, kiwi and warming spices. A balanced finish of juicy fruit and dry tannin invite further inquiry.

## FOOD PAIRINGS

Duck, goose, and venison. Pan fried chicken wing/breast in a Druif Rouge 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**

