

CANEBERRY CUVÉE



6.7% 12 IBU

BARREL AGED FRUIT LIMITED

PFRIEM'S CANEBERRY CUVÉE IS A BLEND OF WINE-BARREL AGED TART FARMHOUSE ALE, MATURED ON OREGON GROWN MARIONBERRIES, BLACKBERRIES, RED RASPBERRIES AND BLACKCAP RASPBERRIES. TART, JAMMY AND BURSTING WITH FLAVORS OF RIPE BERRY PIE.

INGREDIENTS

MALT

Pilsner Malt, Pale Wheat, Raw White Wheat

HOPS

Aged Czech Saaz

YEAST

Brettanomyces, Lactic Bacterial Culture

BARRELS

French Oak Barrels

FRUIT

Red Raspberries, Blackberries, Marionberries and Black Cap Raspberries from Hoffman Farms in Sherwood, OR



MIXED BERRY JAM, BLACKBERRY PIE,
TART & VINOUS

HISTORY

The newest addition to our line of fruited Lambic-inspired ales, Caneberry Cuvée is a sour, barrel-aged ale, matured on a blend of Oregon grown red raspberries, blackberries, marionberries and black cap raspberries. The beer was rested in neutral French oak for 10 months before aging on fruit for 8 weeks. Bottle conditioned for a spritzy effervescence. Enjoy young for the brightest fruit, or age in your cellar to watch the funk evolve.

TASTING NOTES

Caneberry Cuvée pours a deep purple, with ruby red edges underneath a lavender tinted bright cap of foam. Aromas of berry jam bursts from the glass, like a freshly canned jar of preserves. Bright acidity meets flavors of mixed berry pie, leaving a juicy yet dry finish.

FOOD PAIRINGS

Roast game birds, spicy Asian cuisine, salty charcuterie, blue cheese stuffed mushrooms, sharp cheeses, grilled vegetables.

PFRIEM



CRAFTED IN HOOD RIVER, OREGON
PFRIEMBEER.COM