

FRAMBOZEN



5.7% 6 IBU

BARREL AGED FRUIT LIMITED

INHALE OUR RASPBERRY LAMBIC-INSPIRED ALE, PFRIEM FRAMBOZEN, AND HUGE PERFUMY AROMAS OF FRESH FRUIT WILL TEASE YOUR NOSE. TAKE ONE SIP AND YOUR TASTE BUDS WILL BE EMBRACED BY THE FLAVORS OF LAVENDER AND FRESH JAM, AND THE TART, PRICKLY FINISH WILL MAKE YOU LONG FOR ANOTHER.

INGREDIENTS

MALT

Gambrinus Canadian Pilsner, Rahr Unmalted Wheat, Rahr Red Wheat

HOPS

Aged Whole Leaf Noble Hops

YEAST

Brettanomyces, Lactic Bacterial Culture

BARRELS

French Oak Barrels

FRUIT

Red Raspberries from Hoffman Farms in Sherwood, OR

TASTING NOTES

Deep fuchsia red topped with cotton candy pink foam. Huge perfumy aromas of fresh raspberries, kiwi, and rose petals. Floral flavors of ripe berries, lavender, and fresh jam. Finishes tart, tantalizing, and prickly.



FRESH RASPBERRIES, JAMMY,
FLORAL, TANTALIZING

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.

Frambozen is made with a blend of one, two and three-year old Lambic style ale and is aged with decadent fresh raspberries grown in the Willamette Valley. We added the raspberries to our established Lambic at a generous 3.2lbs. per gallon. The fruit and the Lambic were then left alone to for 2 more months before bottle conditioning. They are now one.

FOOD PAIRINGS

Duck, goose, and venison. Panfried chicken wing or breast in a Frambozen 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 chesse.