

LA MÛRE LAMBIC-INSPIRED ALE



6.49% 7 IBU

BARREL AGED LIMITED

IN PFRIEM LA MÛRE, WE MIX FRESH OREGON FRUITS AND LET THEM MINGLE WITH OUR WHITE WINE BARREL AGED ALE. AROMAS OF BLACKBERRY PIE AND LIMONCELLO WITH NOTES OF ACAI AND WHITE PEPPER PROVE A LITTLE MIXING AND MINGLING GOES A LONG WAY.

INGREDIENTS

MALT

Gambrinus Canadian Pilsner,
Weyermann Wheat, Rahr Raw
White Wheat

HOPS

Aged Czech Saaz

YEAST

Brettanomyces, Lactic Bacterial
Culture

WOOD

French Oak Barrels

FRUIT

Blackcap Raspberries and
Marionberries

TASTING NOTES

La Mûre pours a mysterious black plum with a velvety heliotrope head. Enticing aromas of blackberry pie, roses, cedar and limoncello segue sweetly into flavors of pomegranate, acai, Cabernet, pine and white pepper before a brightly acidic finish of lemon, earth and wine.



BLACKBERRY PIE, ROSE,
LIMONCELLO

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.

We continue our fruited Lambic-inspired series with La Mûre, which represents a new realm of exploration for this family of ales. For the first time, we've blended fruits together before beer was added. We blended 1,500 lbs of fresh Oregon Black Cap Raspberries with 500 lbs. of fresh Oregon Marionberries before adding our one-and-two-year blend of white wine barrel aged beer. We then left fruit and ale alone to mingle for more than 6 months. The result is deep, bright, intricate and beguiling.

FOOD PAIRINGS

Duck, goose, and venison. Pan fried chicken wing/ breast in La Mûre 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

