

SAUV BLANC BARREL AGED GOLDEN ALE



7.1% 9 IBU

BARREL AGED LIMITED

WHEN BELGIAN TRADITION MEETS AMERICAN INNOVATION PFRIEM SAUV BLANC BARREL AGED GOLDEN ALE IS THE RESULT. BRIGHT AROMAS OF GUAVA, WATERMELON AND BAKED PEAR ACCOMPANY JAMMY NOTES OF MELON, FRUIT PUNCH, AND DRIED LEMONS. TRADITION AND INNOVATION SHOULD MEET MORE OFTEN!

INGREDIENTS

MALT

Gambrinus Pilsner, Rahr Unmalted Wheat, Weyermann Carafoam, Weyermann Acidulated

HOPS

Tettnanger, Hallertau Blanc, El Dorado

YEAST

Belgian Ale, Brettanomyces Bruxellensis

WOOD

Sauvignon Blanc Barrels



WATERMELON, PAPAYA,
PINA COLADA

HISTORY

Living in the Abbey brewing tradition, lies a sect of beer known as the Belgian Strong Blondes and Strong Golden Ales. These beers are seductive, powerful, and deceptive. Known for being bright and snappy like a Pilsner, but complex like a Tripel, the Strong Blondes live in the 6.5%-7.5% range, while the Strong Golden Ales makes its way up to 8.5%. These beers are dry, slightly fruity, spicy, and have a soft pear flavor. When bottle conditioned they are bright and sparkly like Champagne and the foam bursts in your mouth as you sip.

Sauv Blanc Golden Ale is inspired by Belgian tradition and American innovation. We began with a Belgian-inspired Golden Ale lightly hopped with the delicate German variety, Hallertau Blanc. This hop is uniquely well suited to the task at hand in that it accompanies, but never overpowers, the beautiful esters of our house Belgian yeast strain with aromas of white grapes and jasmine. We then aged it in freshly emptied Sauvignon Blanc barrels, shipped to us directly from Napa Valley, and added a unique strain of Brettanomyces Bruxellensis, known for its aromas of pineapple, white wine and melon. The beer and the brett and the barrel were then left alone to form a benevolent triumvirate. After one year, our Golden Ale reached dryness and began to beg for a dry hop. We obliged, with a one-two punch of Hallertau Blanc and El Dorado. The result is bright, effervescent, playful and ridiculously tropical.

TASTING NOTES

Toasted gold body topped with a pineapple Creamsicle crown. Bright aromas of guava, watermelon, papaya, kiwi, white wine, white nectarine, and baked pear. Jammy flavors of melon, fruit punch, Sauvignon Blanc, Pina Colada, berry and dried lemons. Big tropical fruit flavors, with a bright finish.

FOOD PAIRINGS

Great with salty and fatty hors d'oeuvres such as prosciutto, jamon serrano and gravlax. Lovely with pastas such as capellini alla cecca, spaghetti aglio e olio, and gnocchi con pesto di Levanto. Delicate fish with a squeeze of lemon or simply prepared fattier fish: sardines, fresh anchovies and Spanish mackerel. Bitter and hearty greens such as Belgian endives, terviso, and radicchio. Raw oysters, steamed clams, and of course mussels and frites.

PFIEM

