



## SAISONZTRAMINER

FARMHOUSE SAISON CO-FERMENTED WITH GEWÜRZTRAMINER JUICE

### THE CO-FERMENTATION PROJECT

Blurring the line between brewing and winemaking, our Co-Fermentation Project explores the interaction of grapes and grain. Each release co-ferments a blend of traditionally-brewed wort and the juice of wine grapes, with fermentation often followed by a period of aging in oak wine barrels. The project aspires to achieve a blend that surpasses the sum of its parts, surprising even the most discerning palates and expanding our expectations of what beer can be.

### THE BEER

*Saisonztraminer* begins as a delicate farmhouse saison. After the brew house, Gewürztraminer grape juice is blended in and the mixture is co-fermented using our house Belgian yeast. The result is a beer with all the peppery phenols and lively effervescence one would expect of the style, but with flavors of rose petals, lychee fruit and honeysuckle, as well as a vinous minerality that would be impossible to achieve without the co-fermentation process.

### TASTING NOTES

*Saisonztraminer* pours a golden copper with brilliant white head. The aroma opens with lychee and pear, resolving to sweet honey and black pepper. The Gewürztraminer grapes shine through from the first sip, lending a unique wine-like character to the experience and a crisp, dry finish leaves you wanting more.

### FOOD PAIRINGS

*Saisonztraminer* shines alongside lighter fare. Try it with fresh cheeses like mozzarella or ricotta, subtle dishes like seared scallops or poached salmon, and fresh desserts like macerated berries with whipped cream.

### FAST FACTS

#### FERMENTABLES

2-row, white wheat, and Vienna malts  
Gewürztraminer grape juice

#### HOPS

Bravo, Citra

#### Yeast

Ommegang house yeast

#### SHELF LIFE

Package - 24 months  
Draught - 12 months

**ABV 6.7%**

**IBU 18**

**SRM 6**

#### AVAILABILITY

12 oz 4pk bottle & 1/6 bbl kegs  
Ships in July 2019  
Ommegang Limited Pricing



12 oz Bottle



12oz 4pk case



4pk Carrier