



## FRESH-HOPPED HOPSTATE PALE ALE

WET-HOPPED PALE ALE WITH LOCALLY-HARVESTED NYS HOPS

### THE BEER

Brewed entirely with New York State hops, our **Hopstate Series** is a tribute to a storied past and a bright future. In the late 1800s, New York produced 80% of the nation's hops. The crop was central to the region's economy, but blight and Prohibition combined to destroy it. Today, the industry is rebuilding, and with **Fresh-Hopped Hopstate Pale Ale**, we're proud to showcase the finest and freshest our local farmers have to offer.

The centerpiece of this small-batch seasonal release is a crop of newly-harvested hops sourced from Upstate New York farms. To capture their most captivating aromas and flavors, we attempt to transfer them from bine to brew kettle in less than 24 hours. **Drink Fresh!**

### TASTING NOTES

**Fresh-Hopped Hopstate Pale Ale** pours golden and bright with a fluffy white head, and vibrant aromas of orange, grapefruit and pine resin that leap out of the glass. Flavors of fresh cut-grass and citrus are married to sweet pale malts, building to a semi-sweet finish with a gentle hop bite.

### FOOD PAIRINGS

The bright floral aroma and sweet golden malts make this beer an ideal counterpart to your favorite summer salads and BBQ. Try it with buttered sweet corn on the cob, sausage and sautéed peppers on a roll, or char-grilled summer vegetables like yellow squash or zucchini.

### FAST FACTS

#### FERMENTABLES

2-row base malt, 1886 Vienna and Munich malts (Syracuse, NY)

#### HOPS

Fresh: Chinook, Michigan Copper  
Add'l: Cascade, Centennial

#### SHelf LIFE

6 months draft  
3 months can

ABV 5.0%

IBU 35

SRM 5

#### AVAILABILITY

16 OZ 4-pack cans  
1/6bbl kegs

#### PRICING

Ommegang Complex



16 OZ. CANa