Pacific Bliss



Dry-hopped farmhouse ale aged in French oak barrels

An ode to the Belgian brewing tradition of table beers, this grisette is crisp and sessionable, with rustic, earthy subtleties. A dry hop with New Zealand Motueka hops adds a zip of citrus and tropical fruit, and with just a hint of acidity, this refreshing ale elicits summery sensations, no matter the time of year.

Food pairings: Baked brie with fig jam and walnuts; tilapia with lemon beurre blanc and asparagus; cheddar and chive scones

BEER DETAILS

ABV: 5.5%

Barrels: French Oak

Microbes: Blend of

Brettanomyces

Awards: Double Gold,

SIP NW 2021

DISTRO DETAILS

Vintage: May 2022

Package: 500mL bottles

20L one way kegs



