

Kriek

Sour ale aged in oak with cherries and honey

Robed in bright vermillion and with an aroma reminiscent of fresh cherry pie, our Kriek is a Pacific Northwest ode to Belgian Lambic brewers who craft these tart, fruity and complex beers. Ours was matured on a mountain of whole Chelan cherries and finished with a hint of local wildflower honey to balance the acidity of the base beer.

Food pairings: Grilled pork tenderloin, dungeness crab, honey glazed carrots, dark chocolate & chèvre truffles

SCAN
FOR
VIDEO



BEER DETAILS

ABV: 7.5%

Barrels: French oak barrels & foeders

Microbes: Saccharomyces, Brettanomyces, Lactobacillus

DISTRO DETAILS

Release: February 2024

Package: 500mL bottles
20L one way kegs

