

**2018 Four Hands is the second vintage of our gewürztraminer laden collaboration with John House of Ovum Wines. He brought us potent fruit from southern Oregon, exceptionally rich with orchard microflora. The grapes were fermented along with the wort right off the bat, allowing that microflora to flourish and co-ferment with our house saison yeasts to create a unique profile featuring classic gewürztraminer notes. The Four Hands is well conditioned prior to release, allowing the tannic structure to integrate with the rest of the beer and ultimately yielding a wonderful, tart, fruit laden saison.**

**Pouring note: This vintage contains some grape based sediment; please decant carefully.**



**Malts: pils, vienna**

**Hops: 2015 glacier, aged warm**

**Brewed: October 18<sup>th</sup> 2017**

**Bottled May 2<sup>nd</sup> 2018**

**Total yield: 166 cases and 5 kegs, 9.5% abv**