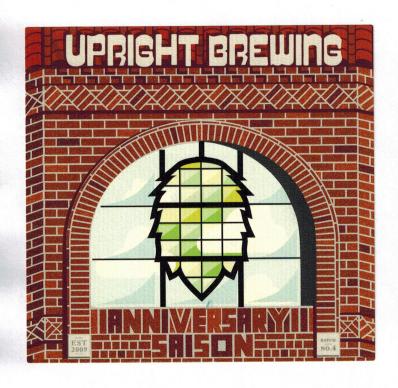
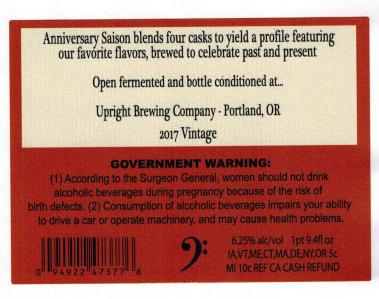
The Anniversary Saison is brewed as a celebratory beer, meant to evoke our beginnings and capture where we are now. The recipe is rooted in one from 2009, using a simple organic grist, generous hopping, a pinch of apricot, a single gin barrel and a few wine barrels, along with light use of yeasts and bacteria that land it in a category many refer to as "mixed fermentation". The nose opens with a bit of all the elements – spirit, herbs & spices, hops, apricot, brettanomyces, and wheat. Strong pepper notes show in the flavor, and the beer has a historic dry and bitter profile. Enjoy this one now, or at least before our ninth anniversary in 2018.





Malts: organic pale, organic wheat Hops: cascade, sterling, columbia

Brewed: December 18th 2015 Bottled January 26th 2017

Total yield: 75 cases and 1 keg, 6.25% abv