

The Chanterelle Gose is a fun take but also a return to form on a style that has unfortunately been corrupted by many modern brewers. This one is built much like our first gose in 2009, with a simple grist and appropriate amounts of salt and coriander, aiming for an elegant rusticity. We moved the beer into four pinot noir barrels, added a touch of brettanomyces, and let it mature for several months. When the gose was ready for blending, we roasted sixty pounds of fresh chanterelles and added it to the tank, similar to a dryhopping process, then bottle conditioned the entire batch. The beer has a delicate but wonderfully nuanced character, with great interplay between the salt and mushrooms. This is a favorite here at the brewery and may be our best release of 2020.



**Grist: pils, wheat
Hops: hersbrucker
Brewed: Decemeber 21st 2018
Bottled November 13th 2019
Total yield: 72 cases, 5.5% abv**