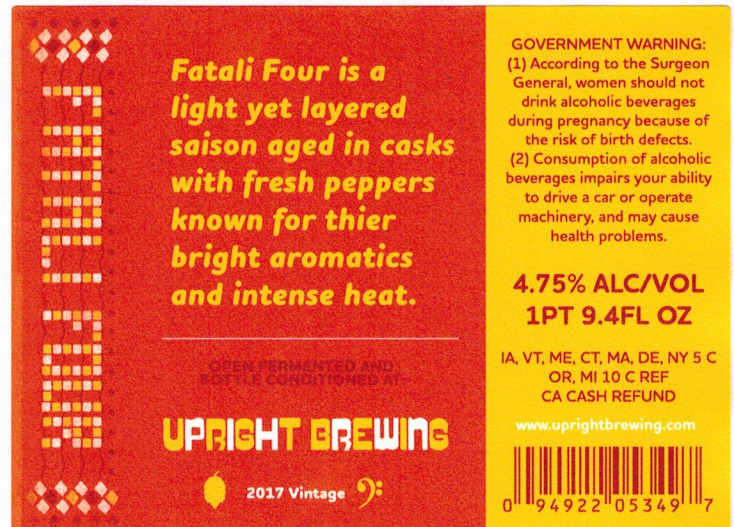


Fatali Four is based on our original wheat based saison, aged one year in five wine casks and one gin barrel. Fatali chile peppers grown by Marvin Estates are added to the casks during the final weeks of maturation, barely hours after harvest, driving a complex nose with tropical fruit notes up front. The beer is bone dry and lightly tart, while both the peppers and botanicals from the gin barrel contribute to an oily mouthfeel that acts as a counterpoint to its minerality. Like our other fresh fruit beers, the Fatali Four is only as good as the fruit itself and we can't thank Ritch Marvin enough for providing us with wonderful peppers every year.



Grains: two-row pale, wheat, vienna

Hops: santiam

Brewed October 7th 2016, bottled October 19th 2017

Yield: 96 cases and 5 kegs, 4.75% abv