

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.



Fatali Four is a light yet layered saison aged in casks with fresh peppers known for their bright aromatics and intense heat

Open fermented and bottle conditioned at..

Upright Brewing Company - Portland, OR  
2016 Vintage

**GOVERNMENT WARNING:**

(1) According to the Surgeon General, women should not drink alcoholic beverages during pregnancy because of the risk of birth defects. (2) Consumption of alcoholic beverages impairs your ability to drive a car or operate machinery, and may cause health problems.



4.75% alc/vol 1pt 9.4fl oz  
IA,VT,ME,CT,MA,DE,NY,OR 5c  
MI 10c REF CA CASH REFUND

**Grains:** two-row pale, wheat, vienna

**Hops:** santiam

**Brewed** October 16<sup>th</sup> 2015, **bottled** October 18<sup>th</sup> 2016

**Yield:** 94 cases and 5 kegs, 4.75% abv