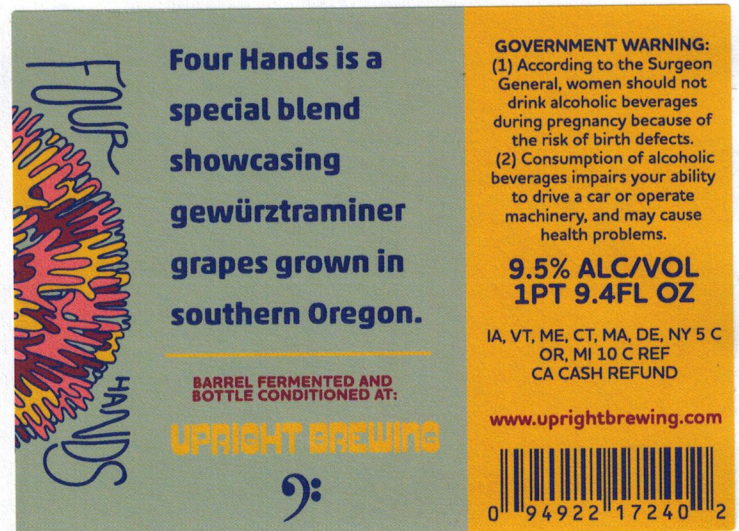
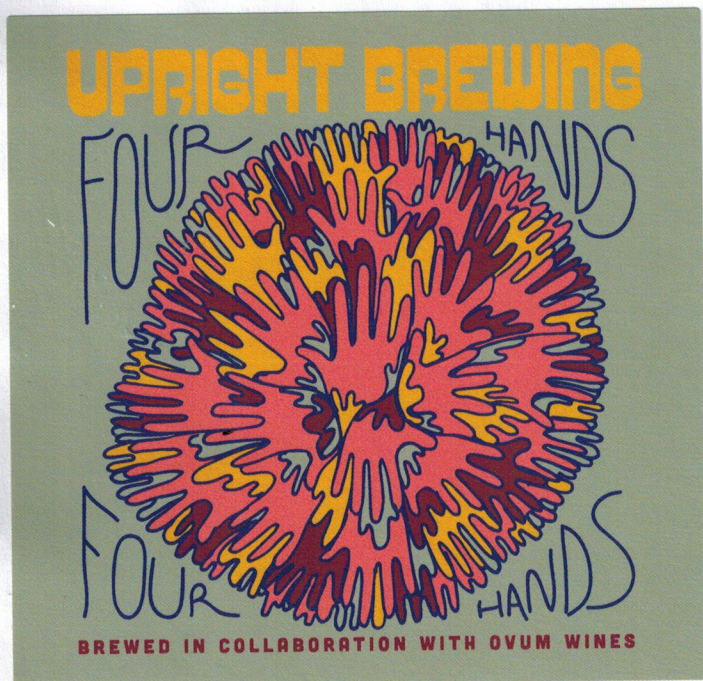


Four Hands is our second barrel fermented beer using white wine grapes, again in collaboration with John House of Ovum Wines. The first time we worked together was in 2012 on the Jeux d' Eau, showcasing the unique character of muscat, while the Four Hands (also named after a composition by Maurice Ravel) uses gewürztraminer from southern Oregon. By simply processing the beer, like most of our fruit beers, the varietal nuances become the core of the profile, with a wide palate covering slate, light honey, and complex, delicate floral 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, fruit laden saison.



Malts: pils, vienna

Hops: warm aged hallertauer, 2013 harvest

Brewed: September 29th 2016

Bottled November 1st 2017

Total yield: 96 cases and 5 kegs, 9.5% abv