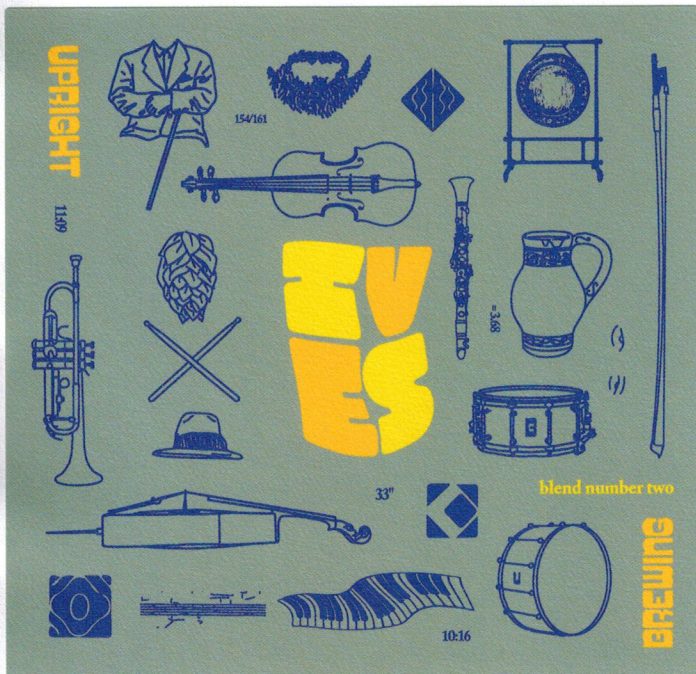


Ives is a label we created for a series of “wild” wheat based beers rooted in the classics from Brussels. In typical Upright fashion, our take is not meant to copy an existing style or specific beer, but to use other examples as a starting point and inspiration. All of the beers under this label use raw wheat and an unusual mash process intended to slowly draw out the barrel fermentation and aging process, creating depth. This release blends five casks aged on very aromatic nectarines from the 2015 and 2016 harvests. A very ripe aroma gives way to more moderate but complex flavors on the palate, with the fruit and acids never overpowering the rest. This second bottling of Ives finishes refreshingly dry with slight minerality.



IVES

Ives is a series of blends from select casks. This release uses barrel fermented beers from 2015 & 2016 aged on nectarines, with young beer added for increased depth and maturation potential.

BARREL FERMENTED AND BOTTLE CONDITIONED AT:


UPRIGHT
BREWING

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.

7% ALC/VOL
1PT 9.4FL OZ

IA, VT, ME, CT, MA, DE, NY 5 C
OR, MI 10 C REF
CA CASH REFUND

www.uprightbrewing.com



0 94922 47376 9

Grist: pils, raw wheat, flaked wheat
 Hops: columbia, warm aged 2013 hallertauer
 Brewed: August 19th 2015
 Bottled November 9th 2017
 Total yield: 90 cases and 1 keg, 7% abv