

Ives Blend Six threads three batches of our barrel fermented wheat beer varying in age from 14 to 28 months. The base beers were combined in our oak foeder atop four hundred pounds of fresh rainiers sourced from our longtime stone fruit grower, Trevor Baird, and left to ferment the cherry sugars for a few months. Bottle conditioning then wraps up the long term project, yielding a beer that exhibits the classic Upright goal of providing nuance without being fussy. The Blend Six has great oak and wine barrel character, an appetizing tannic structure, and appropriate acidity to carry the flavors with a slight edge that never crosses the line. The Ives is cellared at the brewery for immediate enjoyment, but if you intend to continue aging the beer, we recommend storage at or below 60 F for up to two years.



**Brewed: May 16th 2018, February 28th 2019, July 3rd 2019
Bottled September 20th 2020
Yield: 45 cases, 6 kegs, 7% abv**