

Ives Blend Seven is a lighter composition with fresh nectarines giving the barrel fermented beer a blush color, floral, perfume aroma, and slight tannin structure. The base beer spent over two years in wine casks, also contributing to the tannin structure while allowing for slow development of a multifaceted acid profile. A rich, chardonnay-like character offsets the otherwise light and bone dry blend, making this Ives a beer that doesn't rely on fruit, but instead uses it as a subtle element.



Brewed: September 20th 2018
Bottled: October 21st 2020
Yield: 84 cases, 5 kegs, 5% abv