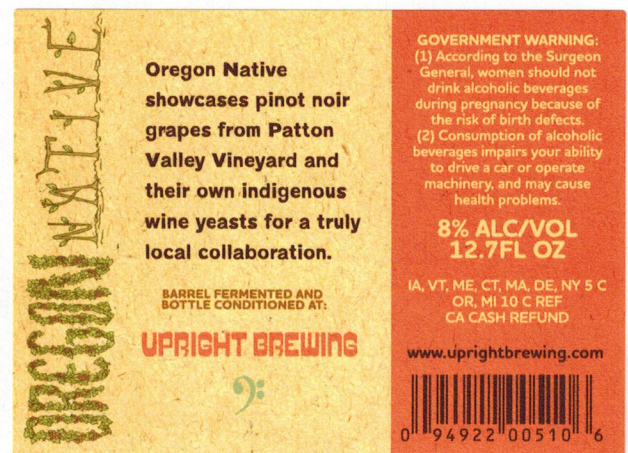
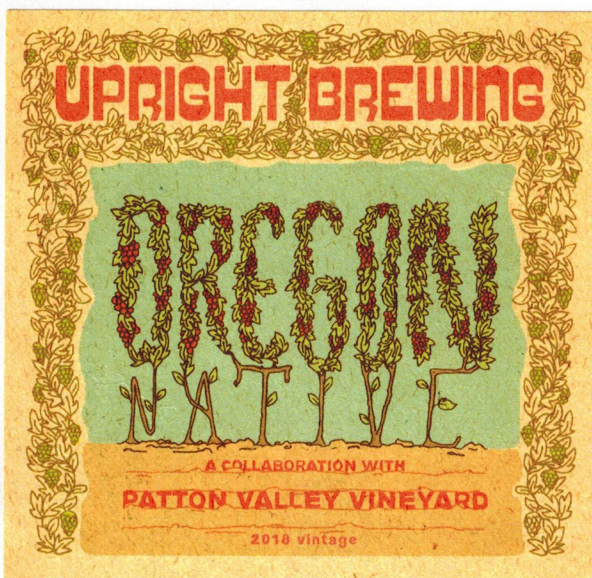


Oregon Native is a collaboration with Derek Einberger, winemaker at Patton Valley Vineyards. The beer combines their estate pinot noir grapes with our method of cask fermentation on whole fruit, the idea being to highlight the varietal and vintage. The beer is fermented with yeast indigenous to the Patton Valley orchard, striving for a character that bridges natural wine and wild beer. Straightforward yet layered, the Oregon Native is fun to drink and pick apart, as the flavors intertwine those often found in pinot noir with a light, smooth malt backbone and just enough hop bitterness to balance. Released relatively young, the vibrancy it shows now will evolve gracefully into 2020 and beyond when stored at cellar temperature.



Grains: two-row, vienna  
Hops: 2015 harvest glacier, aged at room temp  
Also: pinot noir grapes  
Brewed: October 6<sup>th</sup> 2017  
Bottled April 25<sup>th</sup> 2018  
Yield: 172 cases, 7 kegs, 8% abv