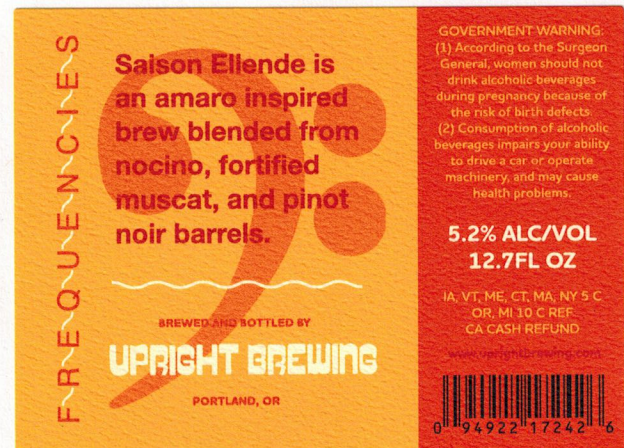
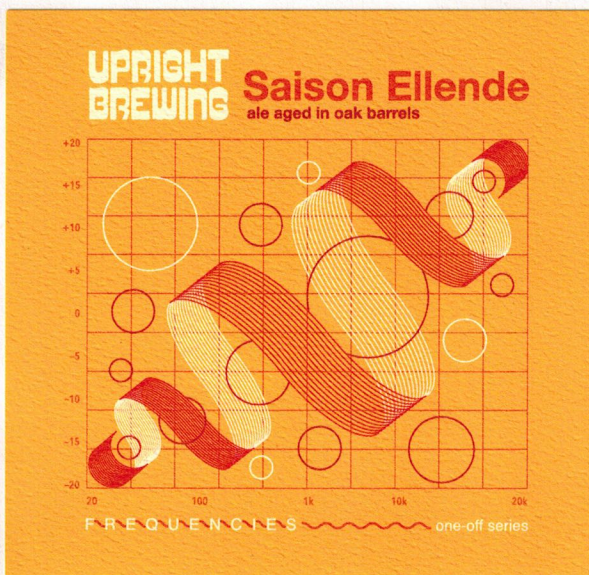


Saison Ellende is a blend drawn from three special casks that each housed pinot noir, beaumes de venise (fortified muscat), or nocino (walnut liquor). The pinot noir barrel, particularly young and vibrant, held our Saison Vert with an expressive brettanomyces strain, while the remaining two housed the Pacific Herbs, a collaborative saison made with Chris Hainge of Kyoto Brewing. That beer was Japanese inspired, using rice, shiso, sansho peppercorn, and mikan citrus peel. A truly unique blend, the Saison Ellende evokes Italian amaro with its botanical bitterness and earthy walnut tones, balanced by elegant notes of wine and wild yeast.



Grist: pils, wheat, vienna, munich, jasmine rice  
Hops: cascade, santiam, liberty, columbia  
Brewed: March 1<sup>st</sup> and May 18<sup>th</sup> 2018  
Bottled September 26<sup>th</sup> 2018  
Total yield: 133 cases, 5.2% abv