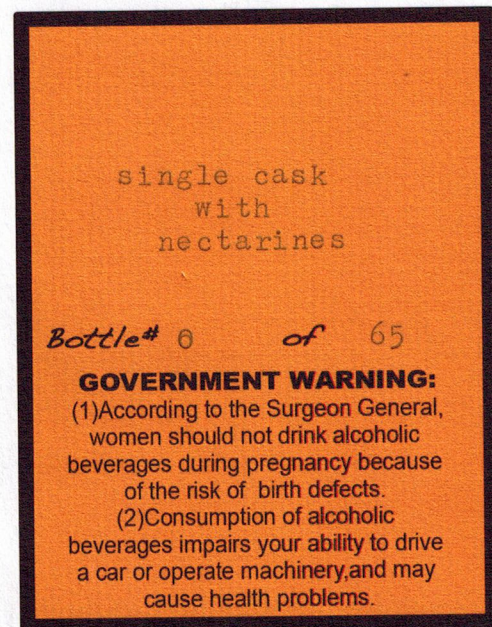
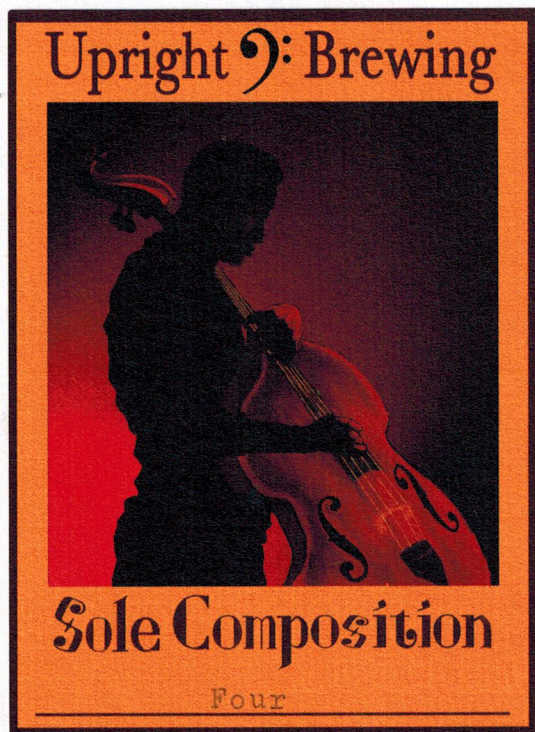


This bottling is part of a collaboration with Ruse Brewing. We both filled casks last summer with light saisons (the Four in our case), and fresh nectarines. They supplied us with the cask, one that carries slightly more wine character than our typical barrels, and their house brettanomyces, a wonderfully complex strain that's both earthy and fruity. The fruit itself is the dominant element though, with the nectarines showing pungently in the nose, much like raspberries in their intensity, and also providing acids and tannins that lend a satisfying heft to the otherwise extra light beer. This bottling is just part of the collaboration – blends of the two beers are also bottled and packaged in kegs.



65 bottles 5% abv