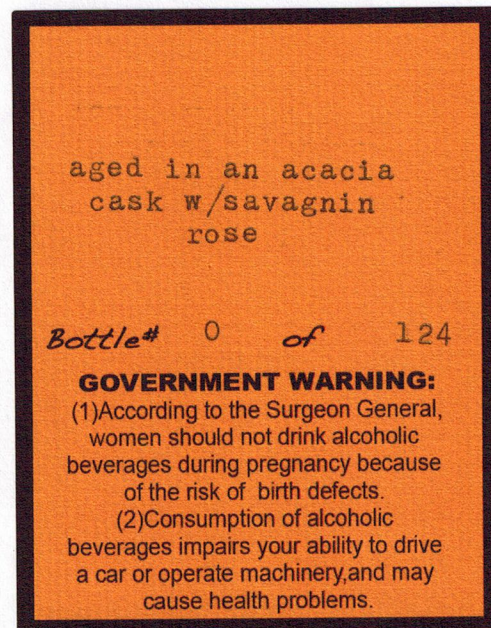
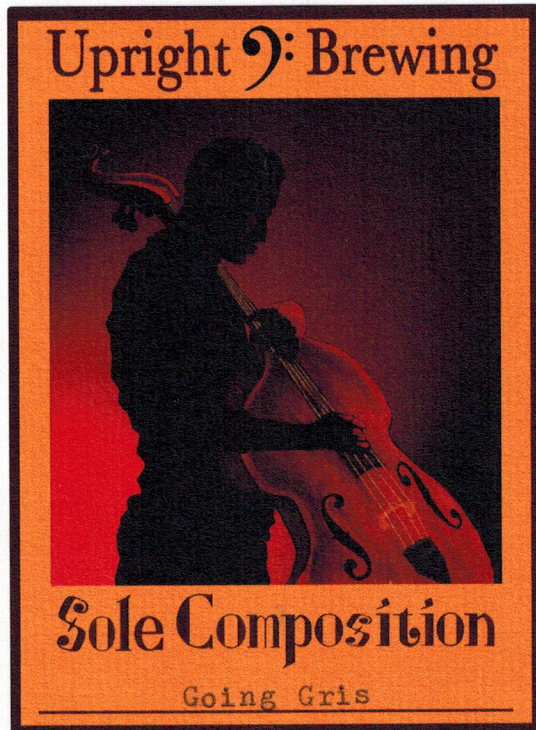


Going Gris was produced for the tenth anniversary of Bailey's Taproom in collaboration with Chad Stock of Minimus Wines. The main component of the blend is a barrel aged Four, our former wheat based session saison, making up 75%. The remainder is taken from a one-off saison that used both rice and fresh rose petals. Both those beers matured inside an acacia wood cask with Chad's Savagnin Rose grapes and orchard yeasts before being pulled as a special single cask brew. The finished beer showcases the unique varietal, with floral tones barely dominating a delicate profile.



124 bottles 6% abv