

Stone Junkie is the brewery's first use of fresh apricots.

Sourced from our favorite grower, Trevor Baird, the fruit arrived last summer in wonderful form with layers of aromatics. We produced a simple 50/50 barley/wheat wort with aged hops and fermented it in barrel on top of the fruit, a method we employ for several beers that allows the orchard yeast and bacteria to co-ferment with our house yeasts. The casks were then moved into our main barrel aging room, where the temperature and humidity are ideal for a slow and steady maturation.

Now in finished form, the Stone Junkie shows great depth with deep, jammy qualities up front, transitioning into floral and earthy notes while pushing a firm fruit and fermentation acid profile throughout.



FREQUENCIES

Stone Junkie is a fresh apricot saison made with fruit from the 2017 harvest.

BARREL FERMENTED AND BOTTLE CONDITIONED IN PORTLAND, OREGON AT:

UPRIGHT BREWING

GOVERNMENT WARNING:
(1) According to the Surgeon General, women should not drink alcoholic beverages during pregnancy because of the risk of birth defects.
(2) Consumption of alcoholic beverages impairs your ability to drive a car or operate machinery, and may cause health problems.

7.5% ALC/VOL
12.7FL OZ

IA, VT, ME, CT, MA, DE, NY 5 C
OR, MI 10 C REF
CA CASH REFUND

www.uprightbrewing.com

0 94922 17242 6

Malts: pils, wheat

Hops: 2015 columbia, aged at room temp

Brewed: July 6th 2017

Bottled August 2nd 2018

Total yield: 88 cases, 7.5% abv