

Terroir Project



Spontaneous sour ale aged in oak with pinot noir grapes

Brewed as part of Firestone Walker's collaborative Terroir Project, we co-fermented this beer with pinot noir grapes grown just up the road at Walnut Ridge Vineyard, sourcing yeast solely from the microflora naturally occurring on the grapes' skin. This blending of our processes and Walnut Ridge's viticulture results in a unique snapshot of our place and time.

Food pairings: Yellow beet salad with goat cheese, grilled salmon, watermelon with crispy prosciutto and balsamic glaze

SCAN
FOR
VIDEO



BEER DETAILS

ABV: 7.8%

Barrels: French oak barrels & foeders

Microbes: Walnut Ridge Vineyard native microflora

DISTRO DETAILS

Release: November 2023

Package: 500mL bottles
20L one way kegs

