

## SAISON

# *An Introduction*

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Traditionally, saison beers were brewed on Belgian & French farms during winter months & aged until summer, when they became important hydration, calories, & compensation for farm laborers (saisonniers). Saison is a style that is objectively loosely interpreted, but most saisons have lemony, peppery, & earthy qualities from the yeast. Some Belgian brewers delicately spice their saisons with aromatics such as ginger, orange peel, & pepper.

Sofie by Goose Island, ABV: 6.5%

Clean bready, crackery notes from the pale barley malt. Floral, meyer lemony, white peppery flavors from the hops; medium hop bitterness. Mouthfeel is lean with a dry finish. Higher than normal carbonation with beautiful bubble layer, typical for style. Pairs well with salty, herby and/or spiced foods.

Saison by Hen House, ABV: 5.5%

Spiced, black pepper immediately on the nose with bubblegum yeasty esters underlying. Tastes of lemon, peppery spice and grass on the tongue followed by a pleasant and style-specific earthy saison funk. Nice presence of American hops leads the lingering hop bitterness. Mouthfeel is light and crisp with a bone dry finish. Pairs well with herbal cheeses and spicy cuisine.

Honey Saison by Almanac Beer Co., ABV: 4.8%

In the glass, this effervescent nose is complex and rustic, with honey, vanilla, oak, lemon-lime, and hints of crisp vegetables. A remarkably clean palate amidst a snappy but low bitterness, the flavor is dominated by a grainy, crusty bread note. Mouthfeel is defined by a structure of carbonation and some drying tannins from barley husk and oak. Pairs well with an arugula salad, crispy fried chicken, or rich triple cream cheeses.

Le Merle by North Coast Brewing, ABV: 7.9%

A softer, citrusy New-World interpretation using bright American hops showcases the hint of lemongrass and orange peel alongside the fruit notes and slightly sweeter nose. Notice a fuller mouthfeel, champagne-like, more lush and more hedonistic with peach-pit-like tannins and a briny, sea spray finish. Pairs well with brie and orange-ginger marmalade, citrus-marinated olives, scallop and lime ceviche, or slices of Boccalone's orange and fennel salame.

Seizoen by Logsdon Farmhouse Ales, ABV: 7.5%

Endless complexity from the fermentation, a supple maltiness that softens the its delicate yeasty flavors into your glass. Aromas of peaches, lime, heather, grass, and bubble gum burst forth. Silky mouthfeel is punctuated by carbonation, and the palate turns savory, persistent with hints of pepper and scallion. Hop bitterness rests at the back of the tongue and fades to a dry, mineral finish. Pairs well with a bowl of steamed mussels, mushroom or pancetta eggs Benedict, or broiled peach halves.

Seven by Upright Brewing, ABV: 8%

Begin with big aromatic peppery spiciness layered with nuttiness, hay and a mixed bouquet of floral and fruitiness. Zesty flow of orange and citrus flavors weave into the cracker, biscuity maltiness. Mouthfeel is medium bodied and finishes dry with a lightly lingering bitterness from the hop profile. Pairs well with a variety of typically fragrant cuisines such as Thai or Indian.

## BEER & CHEESE

# *Pairing Menu*

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### 1st Course

Cevr'n herb crusted cheese.  
A pluot/plum chutney with toasted hazelnuts,  
spiked with pomegranate vinegar.

*Paired with:*

Goose Island "Sofie"  
& Hen House Brewing "Saison"

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### 2nd Course

Robiola 2 (due) latti.  
Marshall Farms orange blossom honey dotted with  
A coriander caramel alongside salted puffed rice.

*Paired with:*

Almanac Beer Co. "Honey Saison"  
& North Coast Brewing "Le Merle"

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### 3rd Course

Le Délice Mon Sire  
Cocoa nib & macadamia nut brittle  
with an orange infused chocolate glacé.

*Paired with:*

Logsdon Farmhouse Ales "Seizoen"  
& Upright Brewing "Seven"