

# GIGANTIC<sup>®</sup>

## BREWING COMPANY

# G BEER DOSSIER

BEER #179

BEER

## MARIONBERRY LEMON TART

DESCRIPTION

A VIBRANT KETTLE SOUR THAT CAPTURES THE DELIGHTFUL FUSION OF RIPE OREGON MARION-BERRIES AND LEMON CITRUS. FRUITY AND REFRESHING, IT CASCADES INTO YOUR GLASS WITH A MESMERIZING HUE THAT CAPTIVATES THE SENSES.



TASTING NOTES

RIPE MARIONBERRY, ZESTY LEMON, FRUITY AND REFRESHING

5.7%

12

PURPLE

LABEL ARTIST

AMY RUPPEL IS A PORTLAND BASED ILLUSTRATOR AND ARTIST. SHE LIKES TO PAINT PACIFIC NORTHWEST MARINE LIFE FLOATING IN PINK SKIES AND MAKE THINGS OUT OF WOOD SCRAPS IN HER SPARE TIME. HER REWARDING DAY JOB IS CREATING ARTFUL INTERIORS AND MURALS FOR CHILDREN'S HOSPITALS AND MUSE UMS. SHE WILL ALWAYS WORK FOR BEER.

ARUPPEL.MYPORTFOLIO.COM

ALC/VOL

IBUS

COLOR

45



CERVOISE

IDEAL SERVING TEMP.

SUGGESTED GLASSWARE

INGREDIENTS:

LOCAL BULL RUN WATER, BARLEY, HOPS, YEAST

MALTS:

NW PALE, ACIDULATED

HOPS:

LOTUS

FRUIT:

OREGON MARIONBERRY, LEMON

HISTORY & STYLE

WE LOVE MARIONBERRIES AND THEY ARE A TRULY OREGON FRUIT. THE MARIONBERRY WAS DEVELOPED AT OREGON STATE UNIVERSITY AS A MIX BETWEEN THE SMALL, FLAVORFUL 'CHEHALEM' BERRY AND THE LARGER, BETTER-PRODUCING 'OLALLIE' BERRY. MARION-BERRIES ARE OFTEN DESCRIBED AS HAVING A COMPLEX, RICH AND EARTHY FLAVOR THAT IS BOTH SWEET AND TART. PAIRED WITH LEMON, IT CREATES AN INTICING AROMA AND REFRESHING FLAVOR.

