



FIRESTONE WALKER
 BREWING COMPANY

FERAL VINIFERA No. of Cases: 300

WILD ALE FERMENTED
 WITH WHITE WINE GRAPES

Barrel Ratio: 100% French Oak Barrels
 Maturation Time: 8-12 months / Total Acidity: 8.3 mg/L
 Flora: B. Lambicus, L. delbrueckii, and natural native flora

9.6% ALC./VOL. 12.7 FL.OZ. [375ML]

BARRELWORKS

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Feral Vinifera is our foray into a new and exciting adventure in the Santa Ynez Valley, that expresses our collaborative efforts with local grape growers and winemakers. We have carefully fermented, matured and blended this beer with the collaboration of our friend, Andrew Murray, proprietor/winemaker at Andrew Murray Winery. The resulting cuvee; a partnership of Sauvignon Blanc, Chenin Blanc and Muscat grapes co-fermented with wheat based wort-bends the mind and senses. Pineapple, mango, guava mingle with Meyer lemon and gooseberry. A funky savory yeast bouquet lays down a firm foundation with fruity esters and tart acidity that lend body and structure. Finishing with a flinty minerality, woody tannins and vinous perfume. A sante!



Jim Crooks
 Masterblender



Jeffers Richardson
 Barrelmeister

FIRESTONE WALKER BREWING CO. PASO ROBLES, CA

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

CA REDEMPTION VALUE

