



THE SOUND OF WINGS

BERLINER WEISSE AGED IN CHARDONNARY BARRELS

TASTING NOTES: We're proud to present our third installment in the Sound of Wings series. This Berliner Weisse was mix fermented and conditioned on Williams pears, in oak barrels for several months. It pours a gold colo with aromatic notes of pear, subtle spice, and a beautiful oak character. Nuances of light vanilla and white grape shine through as it warms in the glass. The smooth tartness is accompanied by a crisp and mild dry finish. We hope you enjoy our twist on a classic.

AVAILABILITY: 1/2 BBL 1/6 BBL 16oz Cans 5.8% Alc. by Vol.



