



Art+Science 2016 Humble Perry

This certified Biodynamic® perry is made from pears harvested from our friends at Mt. Hood Organic Farms an Organic and Certified Biodynamic® orchard just outside Hood River, Oregon. We used Starkrimson and Red Bartlett pears. The pears are fermented using indigenous, natural yeast and allowed to go through full malo-lactic fermentation with indigenous malo-lactic bacteria. Toward the end of fermentation the perry is blended together and bottled with some of the pear's natural sugar still remaining. The perry continues to ferment in bottle resulting in a light carbonation known as the "Ancestral method". This perry is crafted using a minute amount of sulfur to preserve its integrity. It is fermented using natural yeasts, natural malo-lactic bacteria, no added acid, no forced carbonation and absolutely no pasteurization; this perry is a living beverage that will continue to evolve in bottle. Enjoy with pleasure!

169 cases produced