

Four Brewers, S2E13 Notes

Sour Episode

- Start show (00:35)
- John Rytí on the show
- Sara also on the show
- A plethora of sour beers
- Deshcutes sour beers are coming up
- Matt and John were impressed by Destihl while on NBT at GABF
 - this brewery kind of came out of nowhere
 - John first had their beer at GABF 2012 or 2013
- First beer: Destihl - Here Gose Nothing (2:38)
 - this is a canned sour
 - #fourthshowfifthshow
 - Matt: beer is quite salty
 - Jason: smells like sweet seawater, like salt water taffy
 - fucking up Greg's tongue
 - Matt: definitely a palate cleanser
 - Sara: this beer has more than one salt in it
 - Matt: beer is tasty as your palate acclimates, tangerine clementine
 - Sara: tastes like a cutie
 - this beer is from John Rytí
 - Matt enjoys it, but not as much as the Andersen Valley gose
 - Sara doesn't like the blood orange gose
 - Jason: can looks like something from a 90's show
 - John: Destihl is canning a lot of sour beers
 - this beer is good, but their sours are amazing
 - Jason: Garage Project at FWIBF
 - they were popular at the fest
- Second beer: Cascade Brewing - Figaro (11:22)
 - Northwest-style ale
 - aged with white figs and lemon peel
 - there are many different types of figs
 - Matt: this beer is wonderful
 - Jason: one of the better Cascade beers he's had

- Matt: not too rough in the sourness
 - has roughness, but balanced out
- aged in chardonnay barrels
- Sara: couldn't drink an entire bottle
- this is a beer for savoring
- Third beer: The Dissident (18:12)
 - Matt bought a lot of Dissident in '08-'09
 - big sour above 10%
 - first release was a big deal because it was sour
 - Matt bought 6
 - this is his last
 - We have the current version, and a 2012
 - Starting with the most current
 - John bought two bottles of the 2012
 - bought another bottle and opened it
 - wasn't into it
 - tasted like the beers wasn't finished souring
 - Nagel has never had it
 - John went to get more glasses to do side by side tasting
 - starting with 2014
 - bottle has an "enjoy after" date
 - John had a problem with this beer for this reason
 - best after 10.27.15
 - Stone did this with Enjoy After, but it was blatant
 - John didn't know he had to wait to drink it
 - 2014:
 - Matt: more "figgy" than the Figaro
 - Ryti: not too sour
 - Matt: has acedic character
 - Nagel: kinda like a barley wine with toffee
 - doesn't taste like it's ready
 - Matt: 35% ale aged in French oak, 65% ale brewed with cherries
 - Matt: any sourness we're getting is cherries
 - Nagel: phenols
 - Jason: drinking this beer 8 months before we should
 - 2012:
 - Enjoy after August 2013
 - Matt: more sour, brighter
 - Jason: smells more sour
 - Matt: drier and cloudier

- 2012 is tasting good
- John: 2014 smells "sweeter"
- Nagel: terrier bitterness is there that isn't hop based
- Matt: has a certain tannin character
- Nagel: like biting into a cherry stem
- 2008:
 - Matt: surprised how well it held up
 - Nagel: a lot of carbonation
 - Nagel: this is the best one
 - Jason: very dry
 - John: this is really great, 6 years later
 - are they bottling this beer too soon?
 - why are they doing this?
 - beer geeks cellar beers like this
 - why bottle something that isn't ready to drink?
 - Matt: brewers intent vs. potential
 - might be that fresh version is what they intended
 - John: instead of keeping this beer at the brewery, they bottle it and make consumers age the beer.
 - Matt: there could've been more development in this beer, but he doesn't agree with John about the fresher beer
 - a lot more time does good things for this beer
 - John: holds Stone to the same accountability
 - the general public that doesn't know to cellar this beer and is missing out on good beer
 - Nagel: New Belgium has sours ready to drink, but might get better with time
 - Sara had La Folie 2012 recently and it tasted great like it did in 2012
 - John might be coming off hateful
 - shouldn't leave it to the beer drinker to cellar this beer to its proper point of consumption
 - Matt agrees with John to a point
 - Matt isn't against this beer in its fresh state
 - Jason: they are catering to a market that wants to cellar beer
 - John: that's stupid
 - John assumes that when you buy a beer, it should be ready to drink fresh
 - John isn't trying to come off hateful
 - Matt disagrees with the enjoy after concept

- John isn't against the concept, in Stone's case, the enjoy after date is prominent on the bottle
- Matt is against Stone's Enjoy After conceptually for using an IPA
- John says they're doing the same thing as Deshcutes, but the date is blatant on the bottle
- IRC asked about pre-aged gueuze and the older vintage being better
 - Nagel: all of those were soured properly
 - Matt: those aren't the same beers exactly year to year
- Jason rants about carbonation at Lost Abbey
 - Doesn't like their attitude toward the consumers in regards to the beers they have released in the past that were undercarbonated
 - Matt thinks they could improve their quality but haven't and it perplexes him because they're a great brewery
 - Jason only buys Lost Abbey on draft
 - Matt: buying a 375ml bottle is a big risk
- Everyone agree with John's viewpoint?
 - Everyone yes, except Jason
 - Jason: they are catering to people who want to cellar beer
 - John was the beer consumer who opened it too early unknowingly
 - Matt: that's kind of dick-ish to release a beer that's not ready to drink fresh
 - Jason: we all cellar beer, this is a beer for us
 - John: a random consumer might be disappointed by this since it's not ready
 - John: not against Jason entirely
 - John would never release a beer that says "enjoy after"
 - That being said, this is a great beer, especially 2008
 - Matt has been waiting for the right moment to open this beer, this was the right time
- Plugs, Patreon, etc...
- We forgot the 2010 Dissident, Cougar Steve in IRC pointed out

END SHOW
