

# FIVE ON FIVE

I can't imagine craft brewers are often asked the question, What's your favorite Brett saison? Perhaps that's because this style of beer, if it could be qualified as a style, is a relatively new trend in the American craft-beer market. I asked more than ten craft brewers this question, and almost every one replied with Boulevard's Brettanomyces-fermented rendition of Tank 7, Saison-Brett (Kansas City, Missouri) and Logsdon Farm Brewery's Seizoen Bretta (Hood River, Oregon). Here are five of those brewers on these two beers and a couple of others.

Compiled by Emily Hutto



## ANDY MITCHELL

Brewer at New Belgium Brewing in Fort Collins, Colorado

"Boulevard Saison-Brett stands out as a classic to me, maybe because it was the first Brett saison I had. I remember it showcased Brett really well without being sour and while still retaining saison characteristics."



in San Diego, California "Council Brewing's Beatitude Tart Saison (San Diego, California) is a beautiful melding of funk from Brettanomyces, tartness from Lactobacillus, and wonderful esters from their saison yeast strain. No matter which of the many fruit (or dryhopped) varieties you try, your taste buds will be met with a sublime balance and complexity that will have you coming back for many a refill



## DOUG POMINVILLE

Specialty Brewer at Ballast Point Brewing in San Diego, California "Logsdon Seizoen Bretta. It's the epitome of the Brett saison style."



#### JEREMY TOFTE

Cofounder and Field Hoperative at Melvin Brewing in Jackson, Wyoming Love Buzz from Gabe Fletcher at Anchorage Brewing Company. The number one reason is that it's crisp-so balanced and fresh. I want more now."



#### CORY CARVATT

Head Brewer at Barrels & Bottles Brewery in Golden, Colorado "Boulevard Brewing's Saison-Brett. I see that one as the model for the style."