

Jackie O's Veiled Geometry Saison

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Saison Style Ale aged in wine barrels for 30 months and conditioned on Viognier Grapes.

Deep below the surface or hidden in plain sight, Veiled Geometry embodies the spirit and process of fermentation. Caressed in French oak wine barrels for 30 months and refermented on Viognier grapes, this saison style ale was conditioned for over a year within the dimensions of the bottle you hold in your hand. Beneath the veil: a comprehensive experience evoking the reflective balance between a strong tannic structure and notes of white grape, stone fruits, citrus, and vanilla.



Specifications	
Availability	Seasonal
Style	Saison
ABV	9
Malt	Floor Malted Pils, Vienna, Flaked Oats
Hops	Hallertau
Yeast	Proprietary Mixed Saison Culture
Special Ingredients	Viognier Grapes
Packaging	bottles

Codes, Weights and Measures	
UPC	8 55647 00472 6
Units/Case	12
Unit Size	500 mL
Container	bottle
Case Weight	26
ABV	5.90%
SRP	\$ 16.99 USD 500mL Bottle