

# The RARE BEER CLUB

PRYES BREWING COMPANY  
MINNEAPOLIS, MN

## IDYLL FOREST – ONIRIQUE 2025

Pryes (pronounced like “prize”) Brewing Company is the brainchild of founder Jeremy Pryes, whose colorful background includes such diverse roles as line cook, bouncer, graphic designer, IT and systems admin work, and ultimately, brewing. He holds a degree in Intensive Brewing Science and Engineering from the American Brewers Guild, in addition to being a BJCP beer judge and a board member for the Community Hop Garden, an urban agricultural co-op in the south Minneapolis neighborhood of Longfellow which gives local brewers access to freshly grown hops produced in their own city. In 2014, Pryes’ very first beer, Miraculum, was released – a “Midwest IPA” that sought to break free of West Coast and East Coast styles. In their words: “The perfect balance of West Coast hops and East Coast malts.”

Initially, Pryes brewed in Minnetonka in a dual proprietorship arrangement with Lucid Brewing where they shared the facility with Badger Hill, Inbound, and Bad Weather, producing around 800 barrels per year. Miraculum was the sole product Pryes

brewed as they worked on plans for their own brewery, which finally opened in 2017 as one part production/packaging brewery and one part stunning taproom destination on the Mississippi River. This new location is situated near downtown Minneapolis on the western

side of the Mississippi, just a couple hundred feet from the water, and the Taproom offers tons of beer options as well as a food menu focused on their signature wood-fired pizzas. The brewhouse gives them the potential for 20,000 barrels of annual production, and since launch, the brewery has expanded well beyond their flagship Miraculum to offer a large array of packaged beer and an even larger

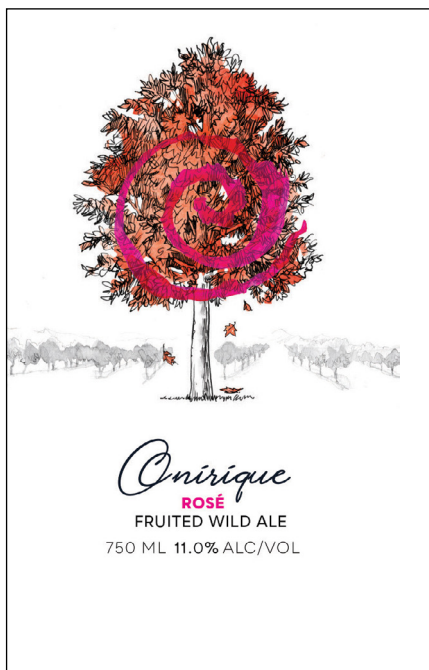
number of small-batch creations.

However, of most interest to us this month is Pryes’ spinoff brand, Idyll Forest Artisan Ales. Around 2020, Jeremy started work on this passion project dedicated to producing spontaneously fermented and mixed culture beers, along with beer-wine and beer-cider hybrids. He traveled extensively in Belgium, meeting brewers, establishing friendships, and learning everything he could from like-

minded brewers.

Wisely setup in a separate facility about 20 minutes from Pryes’ main production facility (to protect the “clean” brewery from all the wild yeasts and bacterial cultures), Idyll Forest has been described as a “mad scientist lab” where Jeremy maintains what he calls a “flavor library” composed of dozens of different cultures in various vessels – each with its own unique character and flavor profile. There’s also a coolship where beers are inoculated by the outside air, in the traditional lambic way. An array of large foeders and barrels from Bordeaux fill out the space. Idyll Forest is guided by Jeremy’s own curiosity as he chases the answers to a continuous stream of “what if?” questions in his mind about hybrid ales with various fruits, new yeast & bacteria cultures, and endless blending possibilities. One thing that’s clear when you hear him speak is he has no love

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## SPECIFICATIONS

### Style

Wine Hybrid Wild Ale w/ Grenache Grapes

### Alcohol By Volume

11%

### Serving Temperature

50–55° F

### Suggested Glassware

Teku, Tulip, Flute, Wine Glass

for falling into a rut; the whole Idyll Forest project is dedicated to discovering uncharted flavor experiences.

It's certainly a labor of love. As he puts it, "This is not putting it in a barrel and sitting it in the back corner, you can't do this properly if you do that – you have to give it attention." Each day after working at Pryes' main brewery he drives over to Idyll Forest to work further on the brand's unique projects. The nature of spontaneous fermentation, mixed cultures, and freshly harvested fruits means there is no autopilot here; he will guide, coax, and push towards a vision, but every vintage will end up unique.

His hard work has paid off and is getting noticed. The annual Festival of Wood & Barrel-Aged Beer (FOBAB) in Chicago is North America's most prominent barrel-aged beer competition, attracting such heavyweight breweries with advanced barrel programs as The Lost Abbey (who won 1st Place for Blended Beer in 2024 for our club's 30th Anniversary beer, *Serpent's Kiss*... shameless plug – we still have bottles available in our online store), Perennial, Boulevard, Three Floyds, Firestone Walker, Goose Island, Half Acre, Sun King, Wicked Weed, and about 170 others. When Idyll Forest won both 2nd and 3rd Place in the Wild Beer (Acidic w/ Fruit) category in 2023, many people said "Who?" When Idyll Forest took 1st Place in 2024, the brewery showed it wasn't a fluke.

We're thrilled this month to introduce Pryes and Idyll Forest to our members with their superb and very limited 2025 vintage of Onirique, a barrel-aged wild ale/wine hybrid with Grenache grapes. To learn more about Pryes and Idyll Forest, visit them at [www.pryesbrewing.com](http://www.pryesbrewing.com) and [idyllforest.com](http://idyllforest.com).

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## ONIRIQUE 2025

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Onirique, which translates as "dreamlike", undergoes a triple fermentation during its 2 ½ year production process. First, the

beer spends time in Idyll Forest's coolship, undergoing natural inoculation from the ambient Minnesota air, after which it rests in their foeders to develop flavor and character. Next, a second fermentation is conducted, during which they blend a combination of foeders and wine barrels with Grenache grape must. Finally, it all culminates with refermentation in the bottle to develop the ale's carbonation and final character.

The label invokes the term "Rosé," and it's appropriate. This unusual wine-ale hybrid presents a pinkish-reddish-amber hue in the glass, with minimal foam. Being bottle-conditioned, there's a mild haziness, and we can see light sediment through the clear bottle. Even before leaning in, we detect tart fruit aromas jumping out from the glass. The label mentions strawberry, raspberry, and cherry, and that is indeed an apt description – there are prominent berry notes here that come through juicy and quite tart. The open and mixed-culture fermentations lend a noticeable undercurrent of wild yeast funkiness amidst the tart lactic impressions.

As with many Belgian-style sour ales, the first sip is a wild ride... sour, funky, and juicy – waking the palate like an alarm clock playing Mozart at full blast. It's beautiful, but boy have we woken up. As usual, however, after a couple sips the palate adapts to the acidity and we settle in for an elegant experience as layers and layers of flavor emerge.

There's a delicious wild ale at the center of Onirique, offering that characteristic *Brettanomyces* funk with shades of tropical and orchard fruits. Surrounding this core component we get a lactic overlay that's quite tart, evoking Flanders Red impressions. Enrobing the whole affair are the overtly fruity high notes conjuring notes of sour cherry, gooseberry, and many other fruits ending in "berry." It's all very evocative of both fruited (mostly kriel) lambic and Rodenbach. In fact, Onirique comes across as so thoughtfully constructed and well-

integrated that it's almost impossible to tell where the yeast-driven fruity esters end and the contributions of the Grenache grape must begins. Idyll Forest clearly allowed the beer to develop its own character with plenty of foeder time prior to the introduction of the must and secondary fermentation.

A delicious moderate sweetness lurks at the backbone of this brew too, holding it all together while creating an engaging interplay with the sour elements, culminating in the type of almost savory character that defines our favorite wild and sour beers. The elevated alcohol and mild (12 IBUs) of hop bitterness are barely perceptible as independent elements; instead, they integrate into the rest of the tart and funky notes to balance the core 2-row and wheat malt contributions, which offer just a touch of toastiness augmented by notes of oak barrel. Don't expect much foam in this brew; there's a very soft carbonation that adds a touch of lift, but it wisely is subdued to allow the other bright elements here to sing.

Onirique 2025 is easily among both our favorite wild ales and favorite fruited ales we've sampled in recent memory. We're looking forward to seeing what they come up with next!

### AGING & PAIRING NOTES:

The brewery gave us a "best consumed by" date of 2030. Given the nature of this brew (2.5-yr aged, acidic, high-ABV), we're confident this beer will last at least that long in one's cellar, but do mind the clear bottle and keep it in a dark place. For pairing options, we'd choose to either contrast the beer's sour edge with richness, or echo its fruit character. Think rich, creamy cheeses like brie or camembert, charcuterie, or duck with cherry compote to mirror the beer's bold fruit notes. Earthy mushroom dishes, beet salads with goat cheese, or even dark chocolate desserts should play well too. Cheers!

# The RARE BEER CLUB

## WAR HORSE BREWING COMPANY GENEVA, NY

### IT CAME FROM SENECA LAKE

Founded in 2008 under the original name Barley Yards, War Horse Brewing Company has since evolved

into a standout craft beer destination in the heart of New York's Finger Lakes region. Located at the expansive Three Brothers Wineries & Estates in Geneva, the brewery is the creation of the estate's owners, Dave and Luanne Mansfield, who came into possession of the 40-acre property in 2006. They took an unusual approach right away, building three wine brands and three tasting rooms on the estate, each reflecting the individual personalities of Dave and his brothers.

Initially, they brewed their beers under contract

in Rochester, but the dream was always to build an on-site brewery... someday. When their winemaker, Justin Paolicelli, started producing small-batch cider on-site – and rapidly selling out of it – they knew it was

time to take the plunge and develop a proper on-site brewhouse for both their cider and beer production.

The dream became a reality in 2016 with the opening of a full-fledged 15-barrel brewhouse at the estate.

At the same time, the team expanded the adjoining tasting room which, like the War Horse brand name, evokes a military theme honoring veterans – inspired by Luanne's dad, a WWII Navy vet. But, War Horse's commitment to honoring veterans goes beyond just nostalgia. Through their "Pint It Forward" program, guests can pre-pay for pints to be enjoyed by veterans or active-duty military, and

proceeds from their flagship IPA go toward the Infinite Hero Foundation.

In 2017, War Horse made big waves at the inaugural New York Craft Beer Competition,

capturing three medals (the most of any of the 143 breweries in the competition) including Gold for Lieutenant Dan (in the pale ale category), Silver for The Big Broadcast (DIPA), and Bronze for Tarty McFly (sour/wild ale). The brewery no doubt owes much of their success to their former brewmaster, Tony Cordova, previously of Brewery Ommegang and Ithaca Beer Company, who came onboard to help reimagine War Horse's recipes and production techniques at the launch of the on-site estate brewery.

The brewery presently produces several year-round, seasonal, and limited offerings bearing lighthearted names like Grand Theft Guava, Breakfast With Churchill, and Royal Kilt Inspector. One of their most distinctive beers, Peace Bomber, is a wheat ale brewed with Riesling juice, resulting in a crisp, fruit-accented hybrid that nods to the estate's

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### SPECIFICATIONS

#### Style

Quadruple Hazy IPA

#### Alcohol By Volume

10.4%

#### Serving Temperature

45–50° F

#### Suggested Glassware

IPA Glass, Tulip, Snifter, Teku

winery roots. In addition to beer, the brewery produces hard ciders made with New York apples under their Bombshell brand, and the Iron Heart range of craft sodas for non-drinkers and designated drivers.

With a picturesque location near the shore of Seneca Lake, a creative approach to brewing, and a mission that reaches beyond the glass, War Horse stands as a compelling stop on the Finger Lakes beverage trail, if you're in the area. This month we're excited to introduce War Horse to our members with their very limited Quadruple IPA, It Came From Seneca Lake – brewed just once per year, with 2025's batch available only at the tasting room, at select stores in Upstate NY, and via the Rare Beer Club. For more info about the brewery and their estate winery, visit them at [www.3brotherswinery.com](http://www.3brotherswinery.com).

## IT CAME FROM SENECA LAKE

So, what makes a quadruple IPA? In the brewing world, the terms double, triple, and quadruple (or even quintuple) IPA are not officially defined, and there is overlap among how different brewers use the terms. But, as we go up in number, it signals an ever-increasing amount of malt which leads to higher original gravities and, thus, higher ABVs, as well as higher and higher hopping rates. For a quad IPA, we're typically going to be looking at an ABV in excess of 10% and a hopping rate as much as 10 lbs per barrel – or even more. This is an expensive style to brew, and quite difficult to do right.

For other quadruple IPAs built in the more traditional vein, we can get a huge caramel malt backbone and stratospheric IBUs – a bit like if a double IPA mated with a barleywine. However, War Horse has taken a different approach with their monster-themed It

Came From Seneca Lake. They've built this as a hugely amped up New England-style Hazy IPA, and we're digging the result.

On the pour, we're greeted with a super hazy golden brew topped with a massive fluffy off-white head that displays remarkable retention before dropping to a persistent collar, aided by the nucleation etching of our Duvel tulip. On the nose, this brew is one of those very aromatic IPAs that offers something new with each sniff. Citrus is certainly apparent here – both the sweet juice and the sharper zest – in the guise of orange, tangerine, and grapefruit. Softer tropical and stone fruit notes pull us in further, joined by vinous hints of Sauvignon Blanc, touches of pine resin, and fresh honeydew. Crafted with five different very expressive hops – Citra, Hallertau Blanc, Mosaic, Simcoe, and Sabro – it's got a bit of everything, and it all comes through just super plush and inviting.

As we take a sip, the first thing we notice is how very pillowy, creamy, and full-bodied this is thanks to what was clearly a huge dose of oats and unmalted wheat to contribute lots of suspended proteins for big haze and big mouthfeel. Unlike a traditional imperial IPA with loads of caramelization, the malty backbone here – while being equally full – instead offers a light toasty quality in addition to wheaty tanginess. The alcohol is well-hidden when the beer is colder, increasing in booziness with warmth and certainly teaming up with the hops to offer plenty of edgier notes to stand in contrast to the pillowy malts, whose light sweetness also rises with warmth, in kind.

Naturally, though, it's the hops which are the stars of our show, and they are quite luscious and vibrant. Big fruity esters and

hop flavors combine for a bold cocktail of citrus, tropical fruits, and stone fruits, decorated with a slightly evergreen or minty hint. At just 45 IBUs, we don't get palate-crushing bitterness – this is decisively New England-style in its construction, but there's still plenty of resinous hop bite coming through in concert with some fruity and spicy booziness to offer balance to the residual malt sweetness. But, while this is beautifully balanced, do not mistake that term for shy in any way. At all. This is a huge hazy IPA: massively round, packed full of juicy fruit, and noticeably boozy in just the right way – maintaining a dance with the beer's sweeter elements all the way through the experience.

### AGING & PAIRING NOTES:

Look, let's just be honest: most things that come out of a lake are best when they're fresh, and this creature is no exception. Hops degrade over time, so enjoy this monster fresh. Now, if you do decide to hang on to this for a while, it's not likely to immediately and suddenly fall off a flavor cliff. Rather, we'd expect the malty qualities to gradually grow in perceived strength while the luscious, fruity hop elements fade over time. Maybe you're into that sort of thing, but we're not – we're going to drink ours now!

For food pairings, make sure to choose something bold enough to stand up to the beer. We'd look to spicy dishes with a citrus or tropical element like Jamaican pineapple jerk pork or grilled shrimp with an orange-chile glaze. Additionally, the beer's hops and elevated ABV can cut through fattier and saltier fare like pork belly, ham, or duck. Enjoy!