

Drink Local

Hand-crafted beer brewed in Asheboro.



That's the Way It Gose

German Tart Wheat

ABV 3.0% • 7 IBU

Golden, Light Bodied, Tart, Dry.

The Quick Sell: The original sour beer.

A traditional German beer style that was all but extinct 30 years ago that has made a resurgence due to the revelation that what came before today's craft beer was unique, delicious, and inspiring. This is Four Saints' first kettle soured ale, and we're damn proud of it. That's the Way It Gose is a refreshing beer brewed with coriander and sea salt. The tart, dry finish combined with the hint of salt and citrus leaves your palate craving another sip. And That's the Way it Gose.

Food Pairings: Sausages, Fish Tacos, Salads, Mussels, Smoked Meats.

Allergens/Adjuncts: Coriander, Salt

Great Beer for Great People.



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