We had a beer called ‘Proleptic,’ and the style of the beer is a green tomato farmhouse. And yes, I said green tomato. And that sounds crazy and weird and a little bit, you know, disgusting. But I promise you, it’s actually a really delicious beer.

There is a thing out in the country, out [in the] South, where they used to make a thing called ‘tomato wine.’ Sounds crazy. And I thought maybe we could pull some of that acidity notes from the green tomato [and] replicate like a white wine, like a green grape kind of profile in the beer. It was stored as a green tomato [on] tap.

And for me as a gardener, you see that first green tomato. It’s amazing. All this time, all this work that you’ve done. The thing is like you still can’t fully yet enjoy that tomato. It’s not ripe yet, but it’s there: you can taste it, you can see it, you can smell it. But it’s not yet fully ripe. Like, that is the kingdom of God. And so our tagline for this beer called Proleptic is ‘the kingdom of heaven is like a green tomato’: here, but not yet.

You can see it. You can taste it. You can smell and hold it, [but] it’s not yet in its full glory. It’s not that big, red, juicy tomato.