

# BOURBON BARREL AGED VANILLA PISTACHIO IMPERIAL STOUT



12.4% 40 IBU  
BARREL AGED LIMITED

AN ELEVATED VARIATION OF OUR CLASSIC BARREL-AGED STOUT, INSPIRED BY THE FLAVORS OF SOME OF OUR FAVORITE DESSERTS. FEATURING RICH, SILKY VANILLA BEANS ALONGSIDE SWEET AND EARTHY PISTACHIO NUTS, THIS ROBUST IMPERIAL STOUT WAS AGED FOR 14-MONTHS IN KENTUCKY BOURBON BARRELS, CREATING LAYERS OF DECADENCE TO BE SAVORED SLOWLY.

## INGREDIENTS

### MALT

2-Row Pale, Crystal Dark, Crystal Extra Dark, Pale Chocolate, Chocolate Malt

### HOPS

Chinook

### YEAST

American Ale

### BARRELS

Kentucky Bourbon Barrels

### SPECIAL INGREDIENTS

Madagascan & Ecuadorian Vanilla Beans, Ground Pistachio Nuts



NUTTY, SILKEN, BAKLAVA

## HISTORY

For this Vanilla Pistachio variation of our Bourbon Barrel Aged Imperial Stout, we racked choice barrels of our standard BBIS stout base into a brite tank containing copious amounts of Madagascan and Ecuadorian vanilla beans. We then blended a pistachio “milk” from ground pistachio nuts which we dosed into the tank. After circulating with a pump for 2 full days, we allowed the beer to infuse on the ingredients for another week before racking, carbonating and packaging.

## TASTING NOTES

A deep midnight black pour topped with a thin cap of espresso latte foam. Rich aromas of pistachio, marzipan and vanilla cream lead the charge. A sip reveals bold yet harmonious flavors of baklava, crème brûlée and dark chocolate, with a mouth coating green nuttiness on the swallow. The finish is soft, silken and ends with bourbon driven warmth.

## FOOD PAIRINGS

For savory pairings try soft cheeses like triple-cream brie and cured ham or prosciutto with dried fruit and nuts. Smoked meats like sticky braised short ribs or candied bacon. Sweet baked goods like pistachio filled croissants, or molasses infused brown bread topped with nuts. Decadent desserts will be the strongest pairings, such as a dark chocolate torte, vanilla bean crème brûlée, pistachio gelato or Turkish delight.

P.F. FRIEM



CRAFTED IN HOOD RIVER, OREGON  
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