

PORT BARREL AGED DOPPELBOCK



7.7% 25 IBU
BARREL AGED LIMITED

FOR A BEER STYLE AS REVERED AS DOPPELBOCK, WE RESERVED OUR FINEST BARRELS. WHAT BEGAN AS A RUBY-RED, RICH, MALTY LAGER EMERGED A MORE REFINED BREW AFTER RESTING IN PORT WINE CASKS. IT'S ENNOBLED BY NOTES OF RAISINS, JAM, DARK CHOCOLATE, AND A TOUCH OF MISCHIEF.

INGREDIENTS

MALT

Weyermann Pilsner, Weyermann Munich II, Weyermann Cara Red, Weyermann Carafa Special II

HOPS

Hallertau Perle, Tettnang Tettnanger

YEAST

Lager

BARRELS

Port Wine Barrels

FOOD PAIRINGS

Charcuterie fare such as rich cured meats and bold cheeses. Pâté, cured ham, smoked salmon. Mature blue cheeses like Stilton, and Rogue Smokey Blue. Char-grilled vegetables and rich meat such as duck, elk, venison, and lamb. Crème Brulé, chocolate ganache, and pecan pie for dessert.



RAISINS, JAM, CARAMEL, COCOA

HISTORY

Excerpt The Hallowed Comforts of Doppelbock, by Jeff Alworth – Craft Beer & Brewing Magazine

By convention, they are usually dark, deep copper to black—though nothing prevents paler interpretations (and there are a few examples of heller doppelbock in Germany). Tip a glass to reveal a shallow edge, and you often see ruby highlights glimmering in the limpid liquid—a brightness achieved through months of lagering. I liken doppelbocks to a powerful car in which the power is felt through a deep purr. With doppelbocks, the alcohol is sensed more than tasted. Instead, what comes through are layers of malt flavors, from toast and bread to chocolate, licorice, and treacle. Many have a hint of roast for balance.

Few beer styles have the capacity to awe modern audiences. We've seen too much. And doppelbocks, with their smooth lines and familiar elements, are far from exotic in a world with milkshake IPAs and mixed-fermentation saisons. They nevertheless deserve your regular attention. Few beers warm on winter nights as elegantly as doppelbocks. And for those who know, few beers offer a richer lineage filled with more interest than the old Salvators from Au. In that, you may yet find some wonder."

This new take on a classic style began with our ode to the traditional Doppelbock, a ruby-hued malt-forward lager, boasting rich flavors of chocolate, raisins, and toffee. We then laid it to rest for 3-months in Port wine barrels, adding an extra layer of depth and dark, ripe fruit notes. The additional time in oak helped to soften the texture and tame the alcohol. Port Barrel Aged Doppelbock retains the smooth character of a nuanced lager while simultaneously elevating the richness and complexity of this hearty beer. Prost!

TASTING NOTES

A deep ruby-red with chestnut brown hues, underneath a thick head of white foam. Rich aromas of malt, dark chocolate, roasted nuts, and ripe red fruit. Flavors of salted caramel, raisin bread, cocoa, blackberry jam, and molasses cookies with a soft, velvety finish.

PFRIEM

