

DISTILLER'S CUVÉE



13.0% 38 IBU

BARREL AGED UNION EXCLUSIVE

DISTILLER'S CUVÉE IS A BLEND OF OUR FINEST SPIRIT-BARREL AGED BEER AND OUR FAVORITE ADJUNCTS: A DECADENT FUSION OF COFFEE, CACAO NIBS, COCONUT, AND VANILLA. SELECTIVE, COMPLEX, UNIQUE, AND HARMONIOUS; THIS IS OUR PINNACLE OF BARREL-AGED INDULGENCE.

INGREDIENTS

MALT

Marris Otter Malt, 2-row Pale Malt, Crystal Dark, Double Roasted Crystal, Chocolate Malt, Pale Chocolate Malt, Rye Malt, Chocolate Rye, Rolled Oats, Golden Naked Oats

HOPS

Chinook

YEAST

American Ale, British Ale

BARRELS BLENDED

Rum Barrel Double Oat Stout
Bourbon Barrel Barleywine
Apple Brandy Barrel Double Milk Stout
Bourbon Barrel Imperial Stout

SPECIAL INGREDIENTS

Coava pFriem Blend Coffee 5lbs/bbl
Woodblock Chocolate Cacao Nibs 8lbs/bbl
Toasted Coconut 13lbs/bbl
Brazilian Vanilla Beans 0.33lb/bbl



ESPRESSO, CHOCOLATE FUDGE,
MACARON

HISTORY

The American craft brewing scene has always been defined by the willingness to push boundaries. How hoppy can you make an IPA? How strong can we brew a stout? How much is too much? In the realm of barrel-aging and adjunct ingredient additions, this line of questioning culminated with the birth of a new style, the pastry stout. We love to drink our dessert, but in that pursuit, craft beer found the answer to that question. There is such a thing as too much.

Don't call this a pastry stout. 2025 Distiller's Cuvée is the product of all that we've learned about brewing, barrel-aging, blending and infusing, woven together into a beer that pushes the boundaries of flavor, while still remaining true to our mission; brewing the beers that we love to drink. A blend of double oat stout, double milk stout, imperial stout and barleywine, aged in a mix of rum, bourbon and apple brandy barrels. Infused with a copious amount of coffee, coconut, cacao and vanilla. Call it a fireside sipper. Call it an after dinner drink. Call it a nightcap. Just don't call it a pastry stout.

TASTING NOTES

Deep and dark, like a moonless night, this beer is vantablack, without staining the glass. A creamy cap of silky chestnut foam adorns this potent brew, clinging for dear life at the event horizon of an inescapable black hole of stout. Waves of impossibly decadent vanilla radiate from the snifter, carried upon tides of deep, rich coffee as they break against the coconut strewn shores of molten chocolate. Silky and smooth, with warm spirit driven notes of toffee. Barrels, beer and adjuncts combine harmoniously to create a lavish experience of fudge brownies, mocha lattes and coconut macarons. Finishes forever.

FOOD PAIRINGS

Don't do it. Your palate can't handle anything else. Go to bed.