

# DOUBLE BARREL CUVÉE



11.5% 60 IBU

BARREL AGED UNION EXCLUSIVE

A SELECTION OF THE BEST DISTILLERS CASKS RE-EMERGE AFTER A SECOND STINT IN FRESH BARRELS, BREATHING NEW SPIRIT INTO MATURE BEER. OUR BARREL CUVÉE BRIMS WITH SOPHISTICATED SENSIBILITIES OF COCOA, CITRUSY SPICE, AND ROASTED OAK. AGED FOR YEARS, TOAST THIS CUVÉE IN THE SPECIAL MOMENTS.

## INGREDIENTS

### MALT

Rahr Pale Malt, Simpsons Crystal Dark, Simpsons Crystal Extra Dark, Thomas Fawcett Pale Chocolate, Thomas Fawcett Chocolate, Simpsons Caramalt

### HOPS

Chinook

### YEAST

American Ale

### BARRELS

Bourbon, Rum, and Rye Barrels



## HISTORY

While the concept of aging beer in barrels has a long history, the specific practice of double barrel aging, where beer is aged in two different types of barrels sequentially, is a more recent development as brewers sought to create increasingly complex and flavorful beers. By aging beer in a first barrel, such as a bourbon or whiskey barrel, it absorbs the wood's flavors and tannins. Subsequently, transferring the beer to a second barrel, like another whiskey or rum barrel, introduces additional layers of flavor and complexity.

pFriem's Double Barrel Cuvée began life as our brands Bourbon Barrel Imperial Stout, Rum Barrel Aged Porter and Rye Whiskey Imperial Brown. After aging for over a year in their respective casks, we then racked them into a second round of freshly emptied bourbon barrels, where they aged for an additional six months before blending and bottling.

## TASTING NOTES

This rich elixir pours dark and deep, fringed with crimson when the light hits just right, and rests under a veil of fine tan foam. Aromas of dark chocolate, silken vanilla and burnt toffee greet the imbiber. Upon sipping, notes of roast coffee and rich caramel reveal themselves, behind layers of cacao and oak. Lingering tannings and soft spirits reward those who savor the swallow.

## FOOD PAIRINGS

Charcuterie boards featuring aged cheeses like sharp cheddar or blue cheese, paired with cured meats such as salami or prosciutto, or maybe a creamy brie cheese with a drizzle of honey or fig jam. For main courses, a roasted root vegetable dish with a drizzle of maple syrup, a hearty beef stew or a grilled steak with a rich, peppery crust. On the sweeter side, consider a fruit tart or berry sorbet, a creamy caramel flan, decadent chocolate cake, or warm apple pie.

OAK, VANILLA, DARK CHOCOLATE