

# VANILLA CHAI BOURBON BARREL AGED STOUT



11% 70 IBU

BARREL AGED UNION EXCLUSIVE

OUR BOURBON BARREL AGED STOUT MEETS CHAI SPICES AND ELEGANT VANILLA FOR NOTES OF GINGER, CARDAMOM, CINNAMON, AND A ROASTY PALATE RICH WITH COCOA. THIS LATTE-INSPIRED SIPPER IS SURE TO WARM YOUR HEARTS, AND MOUTHS THROUGH THE WANING DAYS OF WINTER, OR WHENEVER YOU NEED A LITTLE SPICE.

## INGREDIENTS

### MALT

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

### HOPS

Chinook

### YEAST

American Ale

### BARRELS

Bourbon Barrels

### SPECIAL INGREDIENTS

Cardamom, Ginger, Caraway, Cinnamon, Nutmeg, Black Pepper, Cloves, Allspice



WARMING SPICE,  
VANILLA, BOURBON

## HISTORY

Imperial stout can trace its roots back to 18th century England, where brewers created stouts for export. These beers needed more alcohol and hops to survive long journeys, especially those destined for the Baltic region and Russia. Legend has it that Catherine the Great of Russia became enamored with the beer, solidifying the style's popularity there and earning it the name "Russian Imperial Stout."

This experimental barrel-aged stout was inspired by the Indian spiced tea, Masala Chai. We began by barrel aging an imperial stout in ex-bourbon casks for over a year. We then created a spice tincture using cardamom, ginger, caraway, cinnamon, nutmeg, black peppercorns, cloves and allspice. After barrel aging, we further rested the beer on vanilla beans and tincture to imbue it with warming spice notes and a silken texture.

## TASTING NOTES

A dark and enticing brew, pours an inky black with a tan espresso cap of foam. Upon raising the glass, aromas of rich cinnamon, toasted cardamom, a luscious vanilla greet the senses. A sip reveals soft, silky cocoa and roasted coffee, accentuated with peppery spices that linger long after the swallow.

## FOOD PAIRINGS

Spiced nuts, dried fruits and soft goat cheese with honey. Carrot cake, ginger snap cookies, vanilla wafers. Dark chocolate ganache.