

VERMOUTH BARREL AGED RYE IMPERIAL BROWN



11.4% 55 IBU
BARREL AGED LIMITED

AGED IN SWEET RED VERMOUTH BARRELS FOR ALMOST A YEAR, THIS IMPERIAL RYE BROWN ALE POURS A DEEP WALNUT HUE, BURSTING WITH NOTES OF RICH TOFFEE AND DRIED FIG, WITH AN HERBACEOUS TWIST. A BOLD SIPPER, PERFECT FOR PAIRING WITH DECADENT MEALS, COMPLEX ENOUGH TO STAND ON ITS OWN, AND BEST ENJOYED WHEN SHARED WITH GOOD COMPANY.

INGREDIENTS

MALT

Marris Otter, Rye Malt, Crystal Dark, Double Roasted Crystal, Brown Malt, Chocolate Rye, Golden Naked Oats

HOPS

Chinook

YEAST

American Ale

BARRELS

Sweet Vermouth Barrels



HISTORY

An Imperial Brown Ale lives in a similar realm as an Imperial Stout, but more malt focused, full, strong, and balanced. We use the heritage malt Marris Otter in combination with spicy and herbal rye malt to drive this complex and luscious beer. We then laid it down in sweet red vermouth barrels for just under a year. The combination of fruit, spice and herbaceous qualities of both the vermouth and the rye beautifully complement the toffee, dark chocolate and nougat of the brown ale.

TASTING NOTES

Pours a rich black walnut color topped with a creamy tan head of foam. Alluring aromas of dried fig, brandied cherry, herbal botanicals and baking spice. Rich and bold flavors of milk chocolate, burnt toffee, rye bread, dried fruit, and vanilla. Finishes full but with a drying bitterness.

FOOD PAIRINGS

Rogue Smokey Blue cheese, aged gouda. Braised short ribs, herbed lamb shank. Pecan pie, gingerbread molasses cake.

TOFFEE, DRIED FRUIT, HERBAL

P.F. FRIEM



CRAFTED IN HOOD RIVER, OREGON
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