

Reserve List

Here at Treadwell Park, we truly believe there is a beer out there for everyone. We pride ourselves on having a balanced, well curated beer menu for every palate, mood and budget. However, we also understand those occasions when true connoisseurs want to take it a step further. Great Beers may be one of the few things left that you can't download – genuine classics that are meant to be shared and enjoyed in real life. That's why we liken our "Reserve List" to vinyl records in bottle form: unique, special, and each with a story to tell.

Some of the beers featured are incredibly rare. Some have been aged to showcase how flavors change and develop over time, some are specialty imports and some are just plain delicious. Whether you fancy yourself a beer geek, snob, novice, or somewhere in between – we invite you to browse, ask questions and indulge. This menu is a labor of love and we are looking forward to seeing it grow and evolve over time. We hope you enjoy these very special brews as much as we do – cheers!

— *Anne Becerra, Cicerone*

From Our Cellar

United States

Ale Apothecary La Tache

Bend, Oregon | Dry Hopped Sour Ale
7-8% ABV | 25.4oz | 62

Ale Apothecary Sahalie

Bend, Oregon | Barrel Aged Sour Ale
9-10% ABV | 25.4oz | 62

Allagash Émile

Portland, Maine | Wine Barrel Aged Sour Ale
7.2% ABV | 12.7oz | 26

Blackberry Farm Local Yeast Series: Strawberry Buckwheat

Walland, Tennessee | Wild Ale with Strawberries & Buckwheat
6.3% ABV | 12oz | 22

Brooklyn Brewery BQE Tripel Burner

Brooklyn, New York | Barrel Aged Licorice Spiced Tripel
10.6% ABV | 25.4oz | 52

The Bruery Melange #14

Placencia, California | Vintage Barrel Aged Strong Ale
13.4% ABV | 25.4oz | 68

The Bruery Terreux Confession

Placencia, California | Beer/Wine Sour Hybrid
9.4% ABV | 25.4oz | 62

Cascade Noyaux

Portland, Oregon | Oak Aged Sour Ale with Raspberries & Apricots
8.9% ABV | 25.4oz | 48

Central Waters Brewers Reserve Quad

Amherst, WI | Barrel Aged Abbey Quad
9% ABV | 12oz | 12

North Coast Barrel Aged Old Rasputin

Fort Bragg, California | Barrel Aged Imperial Stout
11.2% ABV | 16oz | 50

Paradox Pineapple Upside Down Sour

Divide, Colorado | Rum Barrel Aged Sour Ale
7.6% ABV | 16.9oz | 25

Austria

Hofstetten Granitbock Vintage 2010

St. Martin, Austria | Stein Bier
7.3% ABV | 16.9oz | 18

Belgium

Boon Kriek Vintage 2012

Lembeek, Belgium | Cherry Lambic
4% ABV | 25.4oz | 52

Boon Oude Geuze Vintage 2011

Lembeek, Belgium | Geuze
7% ABV | 25.4oz | 52

Boon Oude Geuze Vintage 2012

Lembeek, Belgium | Geuze
7% ABV | 25.4oz | 52

Boon Oude Geuze Mariage Parfait Vintage 2011

Lembeek, Belgium | Geuze
7% ABV | 25.4oz | 52

De Ranke Cuvée de Ranke

Dottignies, Belgium | Sour/Wild Ale
7% ABV | 25oz | 40

Hanssens Artisanaal Scarenbecca Kriek 2013

Dworp, Belgium | Cherry Lambic
6% ABV | 12.7oz | 48

Oud Beersel Oude Kriek

Beersel, Belgium | Cherry Lambic
6% ABV | 12oz | 42

Oude Gueuze Tilquin a l'Ancienne

Rebecq-Rognon, Belgium | Gueuze
6.4% ABV | 25.4oz | 62

Oude Quetsche Tilquin a l'Ancienne

Rebecq-Rognon, Belgium | Plum Lambic
6.4% ABV | 25.4oz | 65

Saison Dupont Cuvée Dry Hopping 2016

Tourpes, Belgium | Dry Hopped Saison
6.5% ABV | 25.4oz | 25

Canada

Dieu du Ciel Aphrodite

Montreal, Quebec | Vanilla Stout
6.5% ABV | 12oz | 12

Dieu du Ciel Raspberry Solstice D'ete aux Framboises

Montreal, Quebec | Raspberry Berliner Weisse
5.9% ABV | 12oz | 12

England

Gales Prize Old Ale Vintage 1997

Horndean, England | Vintage Old Ale
9% ABV | 11.2oz | 15

JW Lees Harvest Ale Vintage 2001

Middleton, England | Vintage Barleywine
11.5% ABV | 11.2oz | 26

JW Lees Harvest Ale Vintage 2007

Middleton, England | Vintage Barleywine
11.5% ABV | 11.2oz | 22

Finland

Sinebrychoff Koff Porter Vintage 2009

Baltic Porter
7.2% ABV | 11.2oz | 15

Germany

Schneider Weisse Aventinus Vintage 2008

Kelheim, Germany | Weizenbock
8.2% ABV | 16.9oz | 20

Schneider Weisse Aventinus Vintage 2012

Kelheim, Germany | Weizenbock
8.2% ABV | 16.9oz | 18

Schneider Weisse Aventinus Cuvee Barrique

Kelheim, Germany | Weizenbock
11% ABV | 11.2oz | 24

Uerige Doppelsticke Vintage 2008

Dusseldorf, Germany | Altbier
8.5% ABV | 11.2oz | 15

Italy

Almond '22 Torbata

Spoltore, Italy | Smoked Barleywine
8.7% ABV | 11.2oz | 22

Del Ducato / Oxbow Oud Brunello

Roncole Verdi di Busseto | Barrel Aged Oud Bruin
5% ABV | 12oz | 40

Birrificio Del Ducato Settembre

Roncole Verdi di Busseto, Italy | Sour / Wild Ale with Malvasia Grapes
7% ABV | 25.4oz | 52

LoverBeer BeerBrugna

Marentino, Italy | Oak Aged Sour Ale
6.2% ABV | 12.7oz | 40

Norway

Nøgne-Ø, Jolly Pumpkin & Stone Special Holiday Ale

Grimstad, Norway | Spiced Ale
8.5% ABV | 16.9oz | 24

Scotland

Harviestoun Ola Dubh 18 Year

Alva, Scotland | Scotch Aged Old Ale
8% ABV | 11.2oz | 28

Switzerland

BFM L'Abbaye de Saint Bon-Chien Vintage 2015

Saignelégier, Switzerland | Oak Aged Sour Ale
11% ABV | 12.4oz | 40

Ale Apothecary La Tache



Bend, Oregon | Dry Hopped Sour Ale | 7-8% ABV | 25.4oz | 62

The Beer Formerly Known as LA TACHE is the table sour produced year-round by The Ale Apothecary. (TBFKA) LA TACHE is made of malted barley, wheat and Goschie Farms Cascade Hops. The hops are used only for aroma as the balance of the beer comes from acid produced by their house lactobacillus culture. She spends up to one year in their barrels during a long, relaxed fermentation prior to a month-long dry-hopping (yes, in oak barrels!). The sensory experience is lemon citrus & fermented orchard fruit nose over earthy undertones. The palate finishes with soft lactic acid balanced by the malt body.

In The Words Of The Brewery:

“Producing the finest hand made beer using our own innovative brewing process, which melds the ancient art of brewing with traditions of wine & champagne production. With great ambition and intention, we open the window to mystery with every fermentation!”



Ale Apothecary Sahalie



Bend, Oregon | Barrel Aged Sour Ale | 9-10% ABV | 25.4oz | 62

SAHALIE is the flagship brand of The Ale Apothecary, brewed year-round of malted barley & wheat and Goschie Farms Cascade Hops. Hop bitterness and acid produced by their house lactobacillus culture provide the balance to the malt and oak structure of the beer. She spends over 1 year in oak barrels during a long, relaxed fermentation prior to a month-long dry-hopping (yes, in oak barrels!).

The sensory experience is a tropical & citrus fruit nose of apricots, pineapple, and orange produced from yeast esters and hop oils. The palate is tart and pithy, combining earthy and herbal undertones that evolve as the beer warms & opens up within your glass.

In The Words Of The Brewery:

“Producing the finest hand made beer using our own innovative brewing process, which melds the ancient art of brewing with traditions of wine & champagne production. With great ambition and intention, we open the window to mystery with every fermentation!”

UNITED STATES

Allagash Émile

Portland, Maine | Wine Barrel Aged Sour Ale | 7.2% ABV | 12.7oz | 26

Émile is aged in foudres that once held Pineau des Charentes, a French aperitif made famous by the man whose name graces this beer's label. They brew Émile with a blend of 2-row malt, local oats, local raw red wheat, Special B, and Midnight Wheat, then hopped with Northern Brewer hops.

Émile's roasty, vinous flavor comes together after it's been fermented with the brewery's house yeast, and then aged in the foudre with *Lactobacillus* and *Pediococcus*. The color of mature rosewood with ruby highlights, Émile carries the aroma of black currants and elderberries with hearty, earthy undertones. Notes of both dark chocolate and dates infuse the taste, making for a beer that's part France, part Belgium, and all Maine.



Blackberry Farm Local Yeast Series:
Strawberry Buckwheat



Walland, Tennessee | Wild Ale with Strawberries & Buckwheat | 6.3% ABV | 12oz | 22

Blackberry Farm Brewery's native family of ales features a wide range of styles and flavors that share one extraordinary, common component: native wild yeasts harvested from across Blackberry Farm's 4,200 protected acres at the edge of the Great Smoky Mountains. These yeast strains have been carefully gathered and maintained for Blackberry Farm Brewery by South Yeast Labs and reflect the local micro-flora unique to Blackberry Farm's location in the mountains of East Tennessee.

A rustic farmhouse ale brewed with buckwheat and strawberries, and fermented with a wild strain of native yeast harvested from their 9,200 acre farm. It's nutty, toasty and complex with notes of delicate fruit - an ideal companion to any cheese plate.



Brooklyn Brewery BQE Tripel Burner



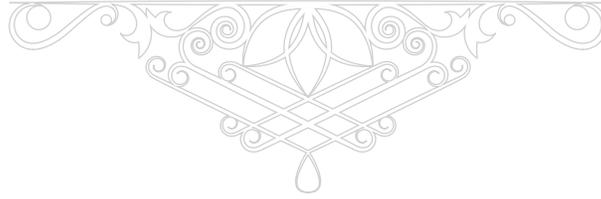
Brooklyn, New York | Barrel Aged Licorice Spiced Tripel | 10.6% ABV | 25.4oz | 52

In ancient Chinese medicine, the “Triple Burner” was responsible for the production and flow of energy throughout the body. The Triple Burner, or “San Jiao”, is not an actual organ of the body, but a sort of “spiritual water wheel” that takes in food, water, light and air, and transforms them into the life force known as “qi”. Tonics supporting the Triple Burner often included licorice root to encourage “natural sweetness and a light, joyful presence.” While Brooklyn Brewery isn’t sure if it’s all true, there’s no denying that it sounds really cool. And frankly, they think everyone’s “qi” could use a little more balance.

The base of this beer is a strong Belgian-inspired tripel, and is brewed with a licorice spice blend from the famed spice wizard Lior Lev Sercarz. It’s then aged in white wine barrels - the finishing touch for this heady, aromatic ale. Triple Burner is a complex, warming beer that starts off dry but quickly moves into sweet notes of figs, vanilla, and mint. The perfect digestivo.

UNITED STATES

The Bruery Melange #14



Placentia, California | Vintage Barrel Aged Strong Ale | 13.4%ABV | 25.4oz | 68

The Bruery's Mélange series is a chance to roll out the barrels, roll up their sleeves and explore flavors that cannot be achieved outside of the art of the blend or by any one beer. French for "blend", this mélange fuses the mature character of some of their most vintage barrels of barleywine and old ale with the dark depth of their imperial stouts, including both Tuesday-themed releases and Share This. This mélange is intense. Rich, complex notes of burnt vanilla, black plums, cappuccino blend together with the signature kiss of oak.



The Bruery Terreux Confession



Placentia, California | Beer/Wine Sour Hybrid | 9.4% ABV | 25.4oz | 62

Bruery Terreux, which loosely translates from French to “Earthy Bruery” was developed by Patrick Rue of The Bruery as a space to focus on and experiment with wild beers. While The Bruery had been creating such beers since their foundation in 2008, this new opportunity provides a dedicated space, equipment, and most importantly, staff to concentrate upon and go further within the process than ever before.

Confession is a true collaborative effort between the wine and beer world. This variation of their oak-aged sour blonde ale was blended and fermented with Riesling grapes from Fess Parker Winery. The result is remarkable. Not quite beer, not quite wine. Fragrant fruit flavors warm the nose, infiltrated by a slight funk from the wild yeast. The first sip is reminiscent of a dry, white wine, but everything changes upon further examination as the flavors unfold and reveal themselves with each sip.

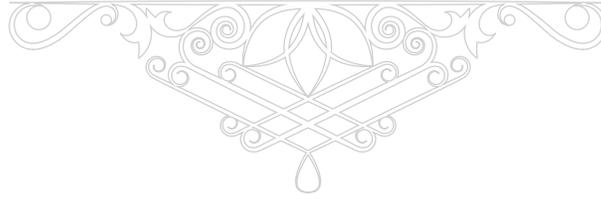
UNITED STATES

Cascade Noyaux

Portland, Oregon | Oak Aged Sour Ale with Raspberries & Apricots | 8.9% ABV | 25.4oz | 48

The Noyaux project (pronounced noy-OH) is a blend of sour blond ales aged in white wine barrels for up to 24 months with fresh raspberries and apricot noyaux. "Apricot Noyaux" refers to the kernel inside of an apricot pit, which they pull from the fruit used in their Apricot project. These kernels provide a unique nutty characteristic reminiscent of toasted almonds and marzipan. They add to that more than 1,800 pounds of locally sourced raspberries to give the blend both a bright fruit character and a distinctive rosé hue. Offering a complex bouquet of raspberry fruit, rose petals, toasted almonds and soft perfume notes, Noyaux is ready to drink now...but will reward cellaring in a cool, dark place for several years.

Central Waters Brewers Reserve Quad



Amherst, WI | Barrel Aged Abbey Quad | 9% ABV | 12oz | 12

Quadrupels are basically just amped up versions of the Abbey Dubbel—stronger in every way with identical ingredients producing more of the same flavors. We’re talking big time plum, raisin, caramel, and pepper flavors alongside a noticeable alcoholic bite. The type of yeast used for fermentation is important as well, yielding a wide range of fruity, peppery, and spicy flavors that give the style a deep complexity and low level of residual sugar.

Central Waters brewed this beer, a part of their Brewers Reserve series, in the spirit of collaboration. They combined traditional techniques and ingredients like Belgian candi sugar. This imparts much of the deep color characteristic, lightens the body, and ferments completely leaving behind a pleasant raisin-like flavor. Pair that with American innovation and experimentation by aging the beer in bourbon barrels, and you’ve got an unbelievably complex sipper.



North Coast Barrel Aged Old Rasputin



Fort Bragg, California | Barrel Aged Imperial Stout | 11.2%ABV | 16oz | 50

Every year the folks at North Coast age a special batch of their much-loved Russian Imperial Stout in Bourbon barrels. The depth, intensity, and complexity of the flavor profile of this special release, like its predecessors, make it a worthy tribute to Old Rasputin.

This is a quintessential example of this style - a boatload of roasted malt, reminiscent of dark roasted coffee and cocoa leads off. The flavors of dried fruit, burnt toast and tobacco blend beautifully with the char and vanilla notes that come from the barrel. Then the intense, yet pleasant alcoholic warming lingers on the finish.

UNITED STATES



Paradox Pineapple Upside Down Sour



Divide, Colorado | Rum Barrel Aged Sour Ale | 7.6% ABV | 16.9oz | 25

The aroma of a freshly baked pineapple upside-down cake is a powerful force that often draws the entire family to the kitchen. Pineapple Upside-Down Sour is a golden ale brewed with juicy pineapple that's then aged in rum barrels. To pay tribute to this classic gooey goodness, they've blended molasses-rich Muscovado sugar and caramelized crushed pineapple into their base beer—a mixed-fermentation, Nicaraguan rum barrel-aged golden ale. Wow is right.

AUSTRIA



Hofstetten Granitbock

Vintage 2010



St. Martin, Austria | Stein Bier | 7.3% ABV | 16.9oz | 18

○

Granitbock is brewed according to the historic style “Stone Beer” (Stein Bier). Stone beer is a unique style that comes from the Baden-Wurtttemberg & Franconia regions of Germany and the Kaerten region in Austria, it dates back to the Middle Ages.

The Granitbock is brewed in large open granite troughs. The granite stones are then heated to be white hot and added to the wort. This causes the sugars in the malt to caramelize around the stones and gives the beer lovely caramel and roasted flavors. It also gives the Granitbock a unique smoked flavor.

Yeast is added about 1 hour after the white hot rocks have been added to the wort., allowing for an open fermentation. The Granitbock is then matured for several months on the cool cellars under the brewery. This beer is truly unique and continues to develop new and exciting flavors over the years.

BELGIUM



Boon Kriek

Vintage 2012



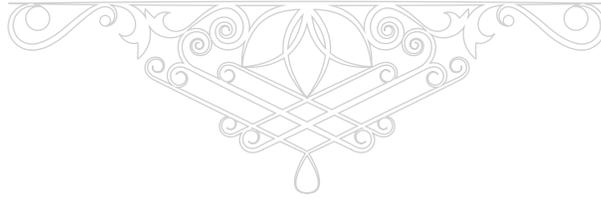
Lembeek, Belgium | Cherry Lambic | 4% ABV | 25.4oz | 52

For this speciality, they use a blend of old and young lambic beer that's been aged in oak casks. When the lambic is 6 months old, they add 25% black cherries which provokes a secondary fermentation as well as helps develop the beer's signature color and flavor profile. The cherries and young lambic create a red brew that is both natural and fresh, with an absolutely unforgettable combination of sweet and sour. This is kriek as it should be, with nothing but real cherries and lambic. There is no place for artificial colors or flavors.

BELGIUM

Boon Oude Geuze

Vintage 2011



Lembek, Belgium | Geuze | 7% ABV | 25.4oz | 52

Oude Geuze Boon is a monument of taste with an alcohol content of 7%. It's a magnificent blend of 90% mild 18 month-old lambic, 5% strong 3 year-old beer and 5% very young lambic, which provides fermentable sugars and wild yeasts. All their beers are aged in oak casks, mixed in a vessel of 25,000 liters and chilled. Before bottling, they bring the mix to fermentation temperature. The bottles are then placed in an air-conditioned room, which leads to a secondary fermentation in the bottle. This is when the lambic becomes Geuze. After several months of aging in the bottle, the Geuze develops its delicate yet incredibly complex flavor. It's impeccable when it's released, but can be stored and aged for up to 20 years.

Expect notes of lemon, hay, horse blanket, green apple, white wine, minerality and funk. We've converted many champagne drinkers to beer with this style-and there's nothing else like it in the world.

BELGIUM

Boon Oude Geuze

Vintage 2012



Lembek, Belgium | Geuze | 7% ABV | 25.4oz | 52

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BELGIUM



Boon Oude Geuze Mariage Parfait

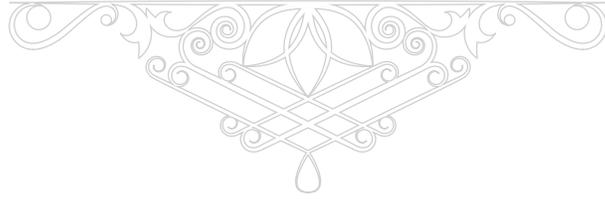
Vintage 2011



Lembeek, Belgium | Geuze | 7% ABV | 25.4oz | 52

Boon Geuze Mariage Parfait consists of 95% mild lambic, aged at least three years and specially reserved for this purpose, blended with 5% young lambic (which provides the fermentable sugars and wild yeasts). After mixing in a vessel of 25,000 liters, the wort is filtered and chilled. This is followed by maturing at low temperature for at least 6 months. The soft, mildly sour berry taste, harmonises with the oak barrels' aromas in which Geuze Mariage Parfait has ripened. The body speaks of vanilla followed by a bitter aftertaste of cloves that becomes increasingly intense. Absolutely sublime.

De Ranke Cuvée de Ranke



Dottignies, Belgium | Sour/Wild Ale | 7% ABV | 25oz | 40

Cuvée De Ranke is a somewhat sour, somewhat hoppy beer based on an old style that has recently become more popular among craft brewers in Belgium and throughout the world. Until now, many modern brewers were afraid to combine sour and bitter in the same flavor profile, but years ago this was a most popular and refreshing union. The Cuvée De Ranke is roughly a 70/30 blend of a beer brewed with top fermenting Rodenbach yeast and aged Girardin lambic.

According to the Belgian government, this beer could actually be called “lambic”, and, although it isn’t an extremely sour beer, it actually contains about 5 times as much authentic lambic as some of the more popular products that call themselves “lambics”. But unlike the makers of artificially-flavored, heavily sweetened, commercial concoctions, Nino and Guido simply have too much respect for authentic lambic producers to use the term for their Cuvée. Instead, Cuvée De Ranke stands on its own for what it is: an elegant yet rustic, well-balanced, traditionally styled beer.



Hanssens Artisanaal Scarenbecca Kriek 2013



Dworp, Belgium | Cherry Lambic | 6% ABV | 12.7oz | 48

Hanssens Artisanaal is the oldest independent Geuze blender in the whole world. At Hanssens, no beer is actually brewed, but instead, they pursue a profession that was very important in the history of lambic style beers - blending. Since each batch is different, the beer has to be blended with multiple batches to create a consistent product. Most lambics are created from a mixture of aged sour beer and young, sweeter beer. They are then barrel aged to combine the flavors.

Hanssens takes this a step further, and actually blends batches from different breweries in their area. This used to be a very common practice, but Hanssens is now the oldest remaining blender. They bring to this endeavor a variety of barrels, some up to one hundred years old, and a passion and a love for the tradition of Geuze and lambics. They sometimes also add whole fruits to some of their beers, to make even more flavorful blends. SCARENBECCA is a 100% pure young cherry lambic of only the rarest Schaarbeekse variety.

BELGIUM

Oud Beersel Oude Kriek



Beersel, Belgium | Cherry Lambic | 6% ABV | 12oz | 42

Oud Beersel Oude Kriek is an artisanal product, made from real cherries and Oud Beersel lambic matured in old oak barrels. The cherries are slowly absorbed into the beer, which in turn develops a rich fruity character and a ruby red color. Oud Beersel Oude Kriek is unique of its type in that it contains around 400 grams of cherries per liter. The flavors imparted don't stop at cherry - you'll also notice almond, wood, marzipan and red apple skins. Oude Kriek has no added sugar and contains no artificial flavors or preservatives.

BELGIUM

Oude Gueuze Tilquin a l'Ancienne



Rebecq-Rognon, Belgium | Gueuze | 6.4% ABV | 25.4oz | 62

The Gueuze Tilquin à l'Ancienne is a spontaneously fermented beer obtained from the blending of 1, 2 and 3 years old lambics. Unfiltered and unpasteurized, it is re-fermented in the bottle for a minimum period of 6 months. The lambics used were fermented and matured in their own oak barrels at the blendery. They are made from worts brewed by Boon, Lindemans, Girardin and Cantillon. You'll notice the fresh, lemony aromatics right off the bat. The taste is tart and dry but has a certain roundness that makes this Gueuze à l'ancienne particularly a great choice for "non-beer drinkers" and lambic lovers alike. It has a slight dry bitterness because of the youth of the oak barrels used, as they still release some tannins.

BELGIUM

Oude Quetsche Tilquin a l'Ancienne



Rebecq-Rognon, Belgium | Plum Lambic | 6.4% ABV | 25.4oz | 65

The Quetsche Tilquin à l'ancienne is a spontaneously fermented beer obtained from the fermentation of destoned fresh purple plums (variety Prune de Namur or Quetsche véritable d'Alsace, close to the Damson) in a blend of 1 and 2 years old lambics for a period of 4 months. Unfiltered and unpasteurized, it is re-fermented in the bottle for a minimum period of 3 months. The lambics used were fermented and matured in their own oak barrels at the blendery. They are made from worts brewed by Boon, Lindemans, Girardin and Cantillon. The taste is slightly tart but also fruity and round which makes this Quetsche à l'ancienne a bit more accessible for wine lovers or cocktail drinkers. It also has a slight dryness from the skin of the plums and creates aromas of a plum brandy perfume.

BELGIUM

Saison Dupont Cuvee Dry Hopping 2016



Tourpes, Belgium | Dry Hopped Saison | 6.5% ABV | 25.4oz | 25

Full-bodied and malty, Saison Dupont is beloved for its distinct peppery bite and unique flavor derived from Dupont's signature strain of yeast. The beer pours with a beautiful straw color and has strong aromas of fresh raised bread, citrus and spice. It's often cited as the favorite of brewers and beer lovers from all over the world and is considered the flagship of the Saison style (aka one of the most admired and imitated beers in the world).

Saison Dry Hopping was first brewed in 2010. The special feature of this limited edition beer is that the hops used for the "dry hopping" are different every year. This year, the Brewers Gold variety was chosen, grown in Germany. The use of these hops intensifies the perfumed aromatics or white fruit, earth and citrus.

CANADA

Dieu du Ciel Aphrodite



Montreal, Quebec | Vanilla Stout | 6.5% ABV | 12oz | 12

Aphrodite is a toasty stout with aromas and flavors of vanilla, dark chocolate, bourbon and roasted malt. The vanilla and cocoa marry nicely, without competing with each other, to produce a surprisingly well balanced beer. It's mildly hoppy with an additional kick of roasted bitterness from the malt. It's often appreciated by people who "don't drink beer" as well as connoisseurs because of its dessert qualities: it's brewed with organic fair-trade cocoa and first rate vanilla beans.

*Note: Outside of the United States, this beer is known as Aphrodisiaque. Apparently we weren't cool enough to get label approval...

CANADA

Dieu du Ciel Raspberry Solstice D'ete aux Framboises



Montreal, Quebec | Raspberry Berliner Weisse | 5.9%ABV | 12oz | 12

This beer is an adaptation of a style brewed in Berlin known as a Berliner Weisse. Although a traditional Berliner Weisse adheres to the German Purity Law, Solstice d'Ete pushes the boundaries a bit. This cloudy blonde beer is given a light tint by the raspberries that are steeped in it. Highly acidic due to the lactic fermentation which takes place, the bite is felt on each side of the tongue before making way for delicate notes of raspberry, biscuit, hay and pear.

ENGLAND

Gales Prize Old Ale

Vintage 1997



Horndean, England | Vintage Old Ale | 9% ABV | 11.2oz | 15

Each bottle of Prize Old Ale is cork-finished, sealed, and numbered. Prize Old Ale is unfiltered and unpasteurized. It is brewed from floor malted Maris Otter and minute amounts of black malt. Hops are Fuggles, Goldings and Challenger. It is reddish in color with hops and apple fruit on the nose, spicy and malty in the mouth, and a dry, even tart fruity finish with hints of raisins and apple.

The slow work of the yeast in the bottle may increase the alcohol content to 12% or even more. After several years of aging Prize Old Ale gains a more complex palate with Calvados like character. It is said that Prize Old Ale is at its best after 20 years of maturing.

“Here is a beer that proclaims quality and antiquity. It comes in hand-corked, sealed and numbered bottles with a handsome label showing the brewery in Victorian times. It is brewed and fermented in old wooden vessels including some ‘rounds’ - rare iron-hooped fermenters.”

— *Roger Pratz*

The Classic Bottled Beers of the World

ENGLAND



JW Lees Harvest Ale

Vintage 2001



Middleton, England | Vintage Barleywine | 11.5%ABV | 11.2oz | 26

J.W.Lees Vintage Harvest Ale is only brewed once a year for release on December 1 of each year. It is a Limited Edition Vintage to celebrate the first brew from each year's harvest of barley and hops. Only the first delivery of the year's classic barley malt 'Maris Otter' and the classic hop variety 'Goldings' from East Kent is therefore used.

Fermentation is induced by J.W.Lees 'distinctive three-strain top-fermenting yeast. J.W.Lees Vintage Harvest Ale reaches 11.5 % alc./vol. once completely attenuated with a natural fermentation. This takes place in open copper lined fermenting vessels that were commissioned in 1876 when the brew house was refurbished. Pale in color it has a warm, estery aroma, a good deal of malty flavors on the palate, and a lot of hoppy dryness in the finish.

J.W.Lees has been brewing at Greengate Brewery in Middleton Junction for six generations since 1828 - one sip and you'll see what all the fuss is about.

ENGLAND



JW Lees Harvest Ale

Vintage 2007



Middleton, England | Vintage Barleywine | 11.5% ABV | 11.2oz | 22

J.W.Lees Vintage Harvest Ale is only brewed once a year for release on December 1 of each year. It is a Limited Edition Vintage to celebrate the first brew from each year's harvest of barley and hops. Only the first delivery of the year's classic barley malt 'Maris Otter' and the classic hop variety 'Goldings' from East Kent is therefore used.

Fermentation is induced by J.W.Lees 'distinctive three-strain top-fermenting yeast. J.W.Lees Vintage Harvest Ale reaches 11.5 % alc./vol. once completely attenuated with a natural fermentation. This takes place in open copper lined fermenting vessels that were commissioned in 1876 when the brew house was refurbished. Pale in color it has a warm, estery aroma, a good deal of malty flavors on the palate, and a lot of hoppy dryness in the finish.

J.W.Lees has been brewing at Greengate Brewery in Middleton Junction for six generations since 1828- one sip and you'll see what all the fuss is about.

FINLAND

Sinebrychoff Koff Porter

Vintage 2009



Baltic Porter | 7.2% ABV | 11.2oz | 15

Created by Nicolai Sinebrychoff in 1819, Sinebrychoff porter is brewed by the oldest operating brewery in Scandinavia. They use four different malts (Vienna, Munich, Chocolate, Caramel), two hop varieties (Hallertau and Saaz) and a fresh young yeast for each new batch (the used yeast is separated not filtered.)

This is an intense Baltic style porter, very much in the Imperial Style. It's big and very dry, smooth and oily, full of flavor, with a complex mix of bitter roastiness, fruitiness and a definite zip of hops.

GERMANY

Schneider Weisse Aventinus

Vintage 2008



Kelheim, Germany | Weizenbock | 8.2% ABV | 16.9oz | 20

Aventinus, the world's oldest top-fermenting wheat doppelbock, was created in 1907 at the Weisses Brauhaus in Munich. A quintessential feature of this beer is "bottle-conditioning," where fresh yeast and malt (in this case pale, crystal and dark) are added to the bottle to induce secondary fermentation.

It was Georg Schneider's creative response to bottom-fermenting malty doppel-bocks such as Salvator, Kulminator and Animator that developed a strong following during these times. Aventinus has received topmost commendations for its perfect balance of two complex layers of flavors - the fruity spiciness brought in by the top-fermenting yeast and the notes of chocolate created by the use of crystal and dark malts. The label bears a picture of Johannes Aventinus, the historian who first described Bavaria and its people.

“At 8 percent, this beer carries its strength with remarkable grace. The beer is deep russet-brown and has a portlike aroma of raisins, dates, prunes, bananas, and cloves. The palate shows some sweetness, but it's remarkably dry for a beer of this weight. This allows it to remain light on the palate and almost dangerously refreshing.”

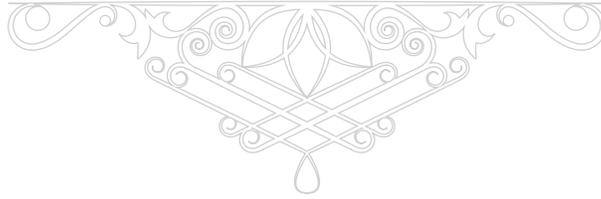
— *Garrett Oliver,*

The Brewmaster's Table

GERMANY

Schneider Weisse Aventinus

Vintage 2012



Kelheim, Germany | Weizenbock | 8.2% ABV | 16.9oz | 18

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The Brewmaster's Table

GERMANY



Schneider Weisse Aventinus Cuvée Barrique



Kelheim, Germany | Weizenbock | 11% ABV | 11.2oz | 24

In 2010 Brewmaster Hans-Peter Drexler started a new project: maturing some of his finest beers in wine barrels. He consulted a close friend, brewmaster Jérôme de Rebetez from Brasserie des Franches Montagnes (BFM) in Switzerland, who grew up in a wine producing family. Together they created a truly unique doppelbock. In Aventinus Cuvée Barrique, fresh Aventinus and Aventinus Eisbock are aged in separate wine barrels for up to 8 months, and then expertly blended into a tannin-rich cuvée. The maturation in French Oak Chardonnay, American Oak Pinot Noir and German Oak barrels creates an incredible complexity of aromas. The percentage of each barrique variety though, remains their secret.

GERMANY

Uerige Doppelsticke

Vintage 2008



Dusseldorf, Germany | Altbier | 8.5% ABV | 11.2oz | 15

Uerige Doppelsticke might just be “Germany’s interpretation of the classic barley-wine style,” i.e. a third definition next to England’s “malt-driven” concoction (such as JW Lees Vintage Harvest Ale) and America’s “hop-heavy” version (such as Sierra Nevada’s BigFoot). The flavor is complex with tastes of caramel and roasted malts initially, followed by sweet fruit and slight bitterness.

“As if this were not enough, Zum Uerige has in Doppelsticke invented a new variation on the style. The hop aroma is huge and herbal. The palate is rich, oily, enwrapping. The finish is full of restrained power. No alcohol burn, just a warm glow.”

— *Michael Jackson, 2005*

ITALY

Almond '22 Torbata

Spoltore, Italy | Smoked Barleywine | 8.7% ABV | 11.2oz | 22

This ale was inspired by the passion for peaty single malt whisky so it is brewed with that same peated malt. Torbata is an eccentric interpretation of the barleywine genre, which has been embraced by beer connoisseurs open and ready to explore new styles. Typical peat aromas are followed by nice fruity notes from the chestnut honey, with just the right amount of hops to balance out those caramel and toasted malt flavors. It's the perfect companion to a cigar, dark chocolate, or a plate of pasta carbonara.

ITALY

Del Ducato / Oxbow Oud Brunello



Roncole Verdi di Busseto | Barrel Aged Oud Bruin | 5% ABV | 12oz | 40

The base of Oud Brunello is a brown beer, part of which was fermented in stainless with ale yeast. The rest of the wort was knocked out directly into chrysopolis barrels and fermented solely by Ducato house souring organisms and Brettanomyces yeast. Following fermentation, the beer was blended back together and all racked into freshly dumped Brunello di Montalcino barrels. After being aged for several months in these barrels, it was followed by a final blending process, and a re-fermentation in the bottle. Salute!

ITALY

Birrificio Del Ducato Settembre



Roncole Verdi di Busseto, Italy | Sour / Wild Ale with Malvasia Grapes | 7% ABV | 25.4oz | 52

For Settembre, Del Ducato combines 75% lambic wort with 25% Malvasia grape must. No yeast is pitched here, there's no temperature control ('Free-rise') and it's open fermented. It is then recirculated 3 times for maximum exposure of the grape skin and yeast to the liquid. It ferments in an open tank for 30 days, and is then transferred to a closed tank for 6 months of conditioning. Luscious, fleshy white fruit and flowers on the nose and palate with a malic acid derived tartness. The grapes provide structure and balance, with elegant fruity undertones.

ITALY

LoverBeer BeerBrugna



Marentino, Italy | Oak Aged Sour Ale | 6.2% ABV | 12.7oz | 40

BeerBrugna offers an amazing combination of sweet and sour. This ripe and fruity beer is brewed with Piemontese Damaschine plums and you really taste the whole fruit, down to the pit. Aromas of roasted peach give way to flavors of fig and nutty banana bread. The sourness creeps in very slowly—the tannins dry out your mouth, and the acidity cuts through the sweet beer one touch at a time: it's soft and understated but balancing.

NORWAY



Nøgne-Ø, Jolly Pumpkin & Stone Special Holiday Ale



Grimstad, Norway | Spiced Ale | 8.5% ABV | 16.9oz | 24

The first time this collaboration ale by Jolly Pumpkin, Nøgne-Ø, and Stone was made was in 2008. Each year, it's brewed with ingredients indigenous to the area where each brewery is located including Michigan chestnuts, white sage from southern California and Norwegian juniper berries. Although it follows the same recipe, differences in brewing and aging practices produce different beers. It's exciting each year to look for the similarities we know and love, as well as the subtle differences. So cheers to being different! Skål!

SCOTLAND



Harviestoun Ola Dubh

18 Year



Alva, Scotland | Scotch Aged Old Ale | 8% ABV | 11.2oz | 28

○

Harviestoun's Old Ale, "Old Engine Oil" was aged in 18 year Highland Park Scotch barrels to create Ola Dubh 18 year. The initial whisky hit on the nose gives way to more delicate aromas of chocolate, fruity coffee grounds and hints of woodland berries. The flavor is a very appetizing blend of sweet malts, vanilla, oak and tobacco. The undertones of raisins and other dark, dried fruits; are a delicious testament to Highland Park's bias toward sherry casks.

SWITZERLAND

BFM L'Abbaye de Saint Bon-Chien

Vintage 2015



Saignelégier, Switzerland | Oak Aged Sour Ale | 11% ABV | 12.4oz | 40

L'Abbaye de Saint Bon-Chien is an antique beer, a strong sour ale with 11% abv aged in old wine oak barrels for one year. After the aging period, different casks are blended together in order to obtain complexity and lots of distinct and unique flavors. St Bon-Chien is one of the world's flagship's sour beers coming from a mixed fermentation. It first ferments with wine yeast, then during the cask's maturation, lots of microorganisms inside the casks continue to change and develop the beer's flavors' profile.

A note from Jerome, the Brewmaster: "Don't hesitate to keep some bottles in your cellar and age them, I can remember a fantastic Bon-Chien 2004 that we shared with some friend after 9 years ... Oh, I forgot it : Bon-Chien (Good Dog) was the first brewery's cat and she got holyfied when she died and became straight on Saint Bon-Chien. If you ever come and visit us, ask for it in French: "une Saint Bon-Chien' please" !

“A bottle of beer contains more philosophy
than all the books in the world.”

— *Louis Pasteur*