

Barrel Aged Mix

White Monkey

Barrel Aged Tripel

Victory Brewing - Downingtown, PA

9.5% ABV. Limited release (Mar 2013). Bottles, draft.

Malts: Imported 2 row malts. **Hops:** Whole flower European hops. **Etc.:** Corriander seed

Approximately 100 oak barrels that once held chardonnay varietal white wine from Wente Vineyards of Livermore, CA were filled with Golden Monkey and aged at ambient temperatures in the Downingtown brewery for 3 months.

Love Child #3 (Smokestack Series)

Boulevard Brewing - Kansas City, MO

9.5% ABV. 13 IBU. One time release. Bottles only.

Oak barrels were used to age the majority of beer used for Love Child No. 3—with beer aged from 16 months to nearly six years. Another portion of the beer spent 11 months in stainless tanks, souring on Lactobacillus. While very tart, the sourness is short-lived and the beer finishes dry with a trace of oak.

Atrial Rubicite

Jester King - Austin, TX

5.8% ABV. Very limited release. 500ml Bottles only.

Our first fruited barrel-aged, sour beer. Beer aged in oak barrels with 2,000 lbs. of raspberries from Washington state. Unfiltered, unpasteurized, bottle conditioned.

Guest this week: Jake Maddux.

No emails, no iTunes shout outs, and no donations this week.

Rueuze

The Bruery - Placentia, CA

5.9% ABV. Limited, one time release. Bottles, draft.

Rueuze is our take on the traditional Belgian-style blend of lambics of different ages. We carefully select a number of oak barrels from our warehouse that have been aging our sour blonde ale for various lengths of time and blend them to what we think is the ideal flavor. This is one complex beer. Notes of hay, barnyard funk, apricots, and even olives play wonderfully with the balanced acidity.

Cuvee de Tomme

The Lost Abbey - San Marcos, CA

11% ABV. Limited winter release. Bottles, draft.

Hops: German magnum. **Etc.:** Raisins, dextrose, and sour cherries.

Once upon a time it was the most award winning Pizza Port beer of all time. Now it has found a new home at The Lost Abbey.

A massive brown ale base that is made from four fermentable sugars including Malted Barley, Raisins, Candi Sugar and Sour Cherries, this beer is fully fermented before being placed in Bourbon barrels where the beer ages for one year with the Sour Cherries and the wild Brettanomyces yeast that we inoculate the barrels with.