

The RARE BEER CLUB



THE BRUERY SEPTEMBER 2019 SPECIAL OFFER

For our latest Rare Beer Club special offer, we've dipped into The Bruery's massive archives and selected four vintage picks that we think are hitting their peak right now. All of these are super-limited at this point—including a few that were originally released only to members of The Bruery's reserve societies. The previous time we featured a group of The Bruery's beers as a special offer, it went over super well with club members. We think this one's even better.

ARBRE (ALLIGATOR CHAR VERSION)

Style: Dark Wheatwine-Style Ale aged in alligator-charred new American oak barrels

ABV: 10.8% **Serving Temperature:** 52–58° F **Suggested Glassware:** Tulip, Teku, Snifter or Pinot Glass



First up is Whiskey Sour, a 4.5% ABV golden sour ale, aged on oak from regional distilleries and incorporating lemons and limes, as well as the contributions from native yeast. (All four of the beers in this special offer are at least partially fermented by native yeast.) This unique beer offers up a light touch of whiskey character, and gets its acidity from a combination of lactobacillus isolated by SouthYeast Labs and a blend of strains from Clemson University's Musser Experimental Fruit Research Farm. It pours a bright, hazy golden color capped by off-white foam, leading with generous aromatics of tart lemon, grapefruit and lime. A hint of whiskey twang and subtle vanilla-tinged oak contribute some nice underlying structure.

The first sip provides a welcome impact of bright citrus fruits and plenty of acidity, though a second and third sip reveal significant depths after the initial tartness. There's a huge lemon-lime component accentuated by the touches of vanilla and almond from the oak, with subtle hints of whiskey present. Notes of sourdough and hints of fresh-baked bread come through from the yeasts, underpinning one of the more expressive, unique sour ales we've sampled in quite a while. Packed with lemon-lime tartness—but tons to dig into after the early impact.

Aging & Pairing Notes: Despite its modest ABV, this should age gracefully for at least six months to a year or more. We generally like to counterpoint complex, vibrant sour beers like this with creamy cheeses, like Humboldt Fog or chevre, or likeminded fare such as potatoes au gratin.

MASH & COCONUT

Style: Barleywine-Style Ale aged in Bourbon Barrels w/ Coconut

ABV: 13.1% **Serving Temperature:** 52–58° F **Suggested Glassware:** Tulip, Teku, Snifter or Pinot glass



This barleywine-style ale takes The Bruery's core bourbon-barrel-aged barleywine and adds coconut at about a pound per gallon. We found the robust contribution of the coconut and the barrel aging to be presenting so good right now—this beer is perfectly aged, drinking so smoothly, and does an incredible job of having its coconut additions smooth out the edges of potent core barleywine and barrel character. At 13+%, this one's ideal for sharing.

This pours a deep, deep reddish-amber color, capped by a modest degree of off-white foam. Mash & Coconut pours almost the color of dark maple syrup, or a rich redwood. Generous initial aromatics point to brown sugars and deeply caramelized maltiness—a generous and superbly rounded start, with ripe red fruits and the beachside smoothness of the coconut. It lands like toasted marshmallow, or the crispy top of crème brulee. Expands as it warms up.

This beer's just tasting great right now. A subtle but zesty underpinning of carbonation gives Mash & Coconut a lot of life, bringing out more of the core fruits and amber maltiness near the center of this beer's profile. This is the perfect sort of beer for aging, with a whole lot of smoothness at this point and complex, highly appealing sherry-like character from the extra aging time. There's a ton going on here: intensely developed caramelization, ripe cherry, lots of coconut-tinged core warmth, and warming edges from the bourbon barrel influence. This is our favorite sort of big beer: super generous, perfectly textured, packed with depth.

(Continued on reverse)

MASH & COCONUT (CONT'D)

Aging & Pairing Notes: We're really enjoying where this beer is at, already having a few years of aging behind it. But Mash & Coconut is more than robust enough for some additional cellar time. This will need appropriately robust fare for pairings: maybe chocolate caramel brownies, or caramel crème brûlée. For more main-course fare: spicy (maybe tropical?) braised short ribs.

TELL NO TALES

Style: Imperial Ale w/ Yams, Molasses, Maple Syrup & Spices aged in Bourbon & Rum Barrels, w/ Ale aged in Rum Barrels
ABV: 12.5% **Serving Temperature:** 52–58° F **Suggested Glassware:** Snifter, Tulip, Teku or Pinot glass



Tell No Tales was bottled in 2017, and this substantially conceived beer is brewed with yams, maple syrup, vanilla, nutmeg, cinnamon, ginger and allspice. Tell No Tales, at this point in its cellaring journey, has its spice additions playing a secondary role to impressive upfront layers of deep red fruits, caramelization and heat. Like Mash & Coconut, especially, this combines careful bitter edges and texture to offset an intensely generous malt profile.

This poured a bit darker for us than Mash & Coconut—a deep caramelized amber, with golden-brown edges and a modest tan head. Lots of rich red fruit, toasty barrels and sweet bourbon land at the front of the aromatics, with notes including maple syrup, brown sugar and cotton candy—lotta generous malts and caramelization at the forefront. A breadly, well-toasted core, with subtle spicing adding to the fruity, vinous heat.

A modest framework of carbonation underpins super-rich maltiness here: dense caramels, brown sugar, sweet red fruits, spicy sherry... As with all four of these beers, there's just so much going on in each one, but they're deftly composed in a way that allows you to actually dig in and appreciate what's going on. There's a nice pop of juicy cherry cola at the tip of the tongue, potent bourbon barrel influence all throughout, and just a super-good showing from the bourbon barrels, working alongside the spice additions to give this a tropical-rum vibe all throughout. The spice is thoroughly chilled-out at this point, giving the core barleywine-like notes a chance to shine—and we think Tell No Tales is doing exceptionally good right now.

Aging & Pairing Notes: While this is drinking great, a bit of additional cellar time shouldn't move the needle all that much. The spiced-rum vibe of this beer had us thinking of pairings along the lines of spicy roasted pork with citrus (pineapple, mango, ...). Rum cake also seems like a great fit.

POTERIE

Style: Blended English-Style Old Ale aged in Bourbon Barrels
ABV: 16.8% **Serving Temperature:** 52–58° F **Suggested Glassware:** Snifter, Tulip, Teku, or Hand-Sculpted Pottery Glass



To cap this special offer of The Bruery heavy hitters, we had to break out the big stuff. This 3-year-old bottling of the 16.8% ABV Poterie (original MSRP: \$30!) seemed like it would do the trick. A beautifully crafted beer when this was launched for The Bruery's 8th anniversary in 2016, we feel like this one's finally nearing its peak. If you're looking for a perfect beer to sip and savor with fellow big beer fans—well, break out the cigars and prepare to settle in.

The base beer here is loosely based on an English-style old ale, and then blended with older vintages of the beer using the solera method—which is used for making intricately blended stuff like Sherry, Madeira, balsamic vinegar, and many other old-world goodies. In a nutshell, it involves a fractional blending technique that results in a final product composed of various different vintages of the same core product blended together for complexity. In Poterie, with a huge, near-17% old ale as the framework, the result is one of the most complex + layered old ales we've ever had the pleasure of crossing. This pours a dark caramel color, capped by a modest light-tan foam, with huge levels of toffee and caramel and brown sugar from the start. Some vinous warmth, toasty barrel char, periphery notes of sweet bourbon...

We should repeat: this is 16.8% ABV! Because it sure doesn't taste like it. There's definitely a warming edge of alcohol to this beer, but it's slight amidst the decadent layering of caramels, charred bourbon influence, and toasty underpinnings of vanilla-laden oak. We're not big on oxidation generally, but here the aging effects have brought out tons of sherry-like character alongside core caramel and barrel impact, with a warming wine-like presence that feels both beautifully aged and still light on the palate. This never feels overly weighty, despite being a malt-forward offering, with tons of fruitiness, subtle fine-bubbled carbonation, and hints of tannic structure keeps things feeling super lively. A beer to be reckoned with. But delicious.

Aging & Pairing Notes: While this feels like it's nearing its peak range at the moment, Poterie is certainly built to stand up to a bit more cellaring. For pairings... whatever you have that will stand up to 17%, decadently caramelized beer. We're inclined to sip this as an after-meal drink, either beside a refreshing creamy-vanilla desert or paired with one of our favorite maduro-wrapper cigars.