

The RARE BEER CLUB

WESTBOUND & DOWN BREWING COMPANY
IDAHO SPRINGS, COLORADO

GOLDEN SOUR + DRY HOP (RARE BEER CLUB EXCLUSIVE)

Westbound & Down got their start back in 2015 as a group of friends who wanted to start a brewery making high-quality beverages with deep Colorado roots. While we had been really enjoying the few things we'd managed to sample from Westbound & Down to date, 2019 was arguably the year that this brewery established itself on the larger national beer map. At the Great American Beer Festival in 2019, the brewery took home two silver medals. Their Westbound

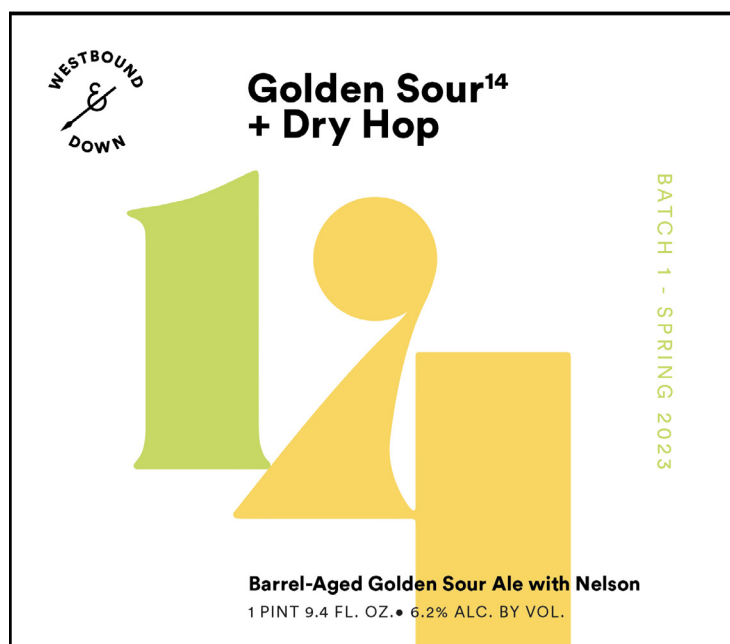
Double IPA (using Vic Secret, Galaxy, Mosaic, and Cryo Mosaic hops) took home silver in the super-competitive Imperial India Pale Ale category. And Double Barrel Louie (a barrel-aged English-style barleywine aged in port-finished rye barrels and finished in Breckenridge bourbon barrels on whiskey-soaked peaches) won silver in the Wood- and Barrel-Aged Strong Beer category. Westbound & Down were also named the 2019 Great American

County. Their 15-barrel stainless-steel brewhouse was custom built by JV Northwest in Canby, Oregon, and can produce around 1,560 barrels of ale each year. Westbound & Down's beers are all non-filtered, with fermentation serving to naturally clarify the beers. They exclusively use pure Clear Creek County water, which is produced by Colorado snowmelt and rain runoff and gets filtered on site, while the brewery's electrical needs are exclusively met by wind-powered resources.

Beer Festival's
Midsize
Brewpub of the
Year.

Westbound &
Down Brewing
Co. is based in
the historic town
of Idaho Springs,
Colorado, in
Clear Creek

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SPECIFICATIONS

Style

Barrel Aged Golden Sour Ale
Dry-Hopped w/ Nelson Sauvin

Alcohol By Volume

6.2%

Serving Temperature

45° F

Suggested Glassware

Tulip, Goblet, or Pinot Glass

Westbound & Down currently operates out of their Idaho Springs brewpub, Lafayette Pizzeria and Taproom, and in downtown Denver inside Free Market. Each location features a wide range of the brewery's house beers, from Don't Hassle The "Hef" to a Bourbon Barrel Aged Imperial Stout, plus a highly enticing food menu. For the latest hours and info, visit westboundanddown.com.

GOLDEN SOUR + DRY HOP

Westbound & Down's Golden Sour + Dry Hop is a blend of 18 and 24 month old golden sours ales aged in a variety of red wine puncheons dry-hopped with Nelson Sauvin. It pours a faintly hazy deep golden amber with good head retention and a touch of lacing. The aromas that came out of the glass as we poured were a delightful combination of fruity, floral, funky, and citrusy, complemented by inviting souring notes. We detected pronounced aromas of grapefruit, lemon, and tangerine, as well as tropical aromas of passionfruit and pineapple, with a slight piney tinge. We also picked up on aromas of white wine grapes and gooseberries the Nelson Sauvin hops imparted. There was a good amount of underripe apricot and

yellow plum along with lightly toasty malt notes that gave a nice backbone to the initial citrusy and floral aromas. We also experienced a nice amount of red fruit notes from the wine puncheons with some oaky/woody aromas from the length of the barrel aging that gave further depth and structure to the nose and lead the way to our anticipated first sip.

Westbound & Down's Golden Sour + Dry Hop displays a complex and refreshing flavor profile. Upfront the tart acidity brings in the citrusy notes we experienced as aromas now as distinct flavors. Grapefruit and tangerine remain in a more subtle tone, but the tropical fruit notes, combined with the stone fruit, really shine. Hints of passionfruit, apricot, and yellow plum lead into lightly grapey flavors, which in turn are supported by a good amount of barrel funk and light malt. Light field herbs also come into play as do citrus blossoms and light grassy notes. The sourness and hops sort of balance each other out and give a well-rounded mouthfeel without being astringent and allow for an interesting and harmonious tasting experience. The lengthy aging in barrels brings out a dry earthiness and a bit of tannin

adding to the structure and depth of flavor. The Westbound & Down Golden Sour + Dry Hop is a medium bodied beer that drinks very easily. It has a lively effervescent mousse which leads to a long finish with tartness and a touch of bitterness lingering on. Each sip is very pleasant and inviting, refreshing, and packed with flavor, and leaves us asking for more.

PAIRING & AGING NOTES:

Golden Sour + Dry Hop is drinking wonderfully, but this is sturdy enough for a little more cellaring time. The fruity, citrusy tartness, and oaky/woody structure should hold up for another 3-5 years with the Nelson Sauvin aromas fading with age. Pairing this beer with blue and gorgonzola cheeses is a great start, but we also recommend duck saltimbocca with fresh sage, prosciutto and salumi with arugula, or fresh burrata drizzled with balsamic vinegar and olive oil served with crostini.

This will be available exclusively through the Rare Beer Club and the Westbound & Down brewpub.

The RARE BEER CLUB

SAWTOOTH BREWERY
HAILEY, IDAHO

BARREL AGED STANDHOPE DOPPELBOCK (RARE BEER CLUB EXCLUSIVE)

We are happy to present to you an outstanding beer from one of our newest brewery partners, Sawtooth Brewery in Hailey, Idaho.

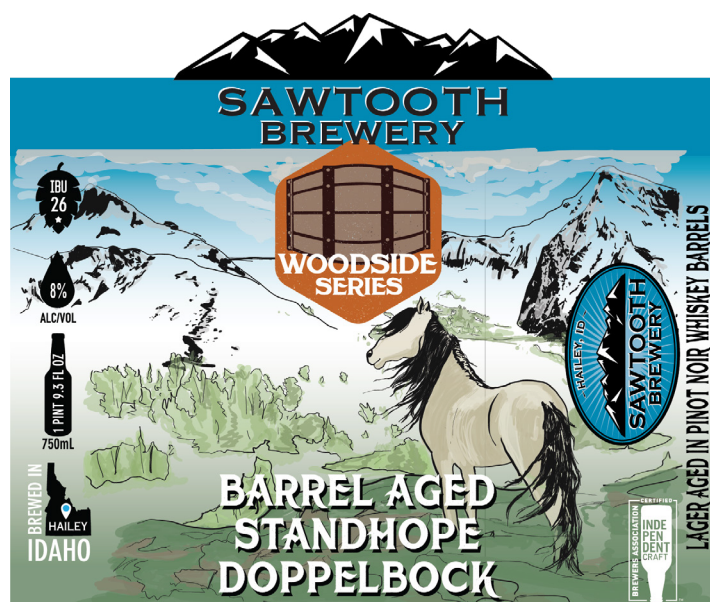
Sawtooth brewery was established on 11/11/11 during a meeting between Paul Holle and Kevin Jones in the Clarion Hotel in Ketchum, Idaho. Friends Paul and Kevin dedicated themselves to brewing locally inspired premium beers that reflect the beauty of the recreational and wilderness areas of

Sun Valley, Idaho. They share a passion for creating the beer to meet the needs of Sun Valley and the surrounding areas as the scene was lacking in craft beer culture. Paul brought his extensive homebrewing experience and expertise while Kevin added his business acumen to make Sawtooth Brewery the leader in craft beer culture that it is today. They put their passion to work opening the Public House in Ketchum and the Hailey Brewery and Taproom, plus offering catering, running the Outpost

Hailey Brewery and Taproom or their Ketchum Public House. Both locations offer great beer (of course!) and delicious food. They even have a Mug Club! Find out more by visiting them at: www.sawtoothbrewery.com.

In 2015 Sawtooth Brewery was the first Sun Valley, Idaho brewery to can the majority of their beers, which protects the beer from light that can be damaging as well as being lighter for transport and requires less additional packaging. The exception are Sawtooth's elegantly bottled Woodside Series barrel aged

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Food Truck, and an eight-tap draft trailer. Their success has led them to produce over 1,000 barrels of delicious craft beer per year and expand their distribution throughout Idaho. You can visit their

SPECIFICATIONS

Style

Dark Lager aged in Pinot Noir/
Whiskey Barrels

Alcohol By Volume

8%

Serving Temperature

48–52° F

Suggested Glassware

Tulip, Goblet, or Chalice

beers, one of which we are pleased to offer to our club members this month as a club exclusive – we hope you enjoy this beer as much as we did!

BARREL AGED STANDHOPE DOPPELBOCK

Barrel Aged Standhope Doppelbock, part of the limited run Woodside Series of beers which includes a barrel aged cream ale with coffee as well as a malbec barrel aged saison, is inspired by and named after a remote peak in the Copper Basin of Central Idaho, a rugged mountain far from anything but wilderness. It is being offered only through the Rare Beer Club, with limited amounts available at the Hailey Brewery and Taphouse, and Ketchum Public House. The beer is a wonderful German style double bock lager that was uniquely aged in Tonnellerie Ô French Oak barrels. The new casks were first filled with California Pinot Noir. After the wine was finished maturing, the barrels were filled with Westward American Single Malt Whiskey for two years. Finally, the barrels were filled with Sawtooth Brewery's Standhope Doppelbock, maturing for 11 months in Hailey, Idaho's dynamic temperature environment. The result is a fine example of what barrel aging and maturation can bring to an already well-made beer.

The Barrel Aged Standhope Doppelbock pours a deep reddish amber brown with flecks of bright orange when held into the light. A good amount of head builds in the glass as it is being poured and leaves behind a minimal layer of lacing. The aromas that build in the glass are of dark malts and caramels, jammy fruit and vanilla, toasty grain, and hints of rich char. At first, we're greeted with rich toasty caramel, toffee, and a hint of Whoppers malt balls, with a nice chocolaty expression. Next the lingering fruit from the Pinot Noir comes through as jammy strawberry and red currants with a bit of warm blackberry. The Westward American Single Malt Whiskey tones follow in layered waves of malted grain, toasty oak, charred vanilla, and sweet smoke. As the beer warms slightly, we noticed hints of candied orange peel made their way out of the glass. The citrus expression plays more of a supporting role rather than being the star, however. Finally, there are underlying hop aromas that bring it all together.

The first sip confirms the rich caramel aromas as well-defined flavors with a supporting cast of vanilla, chocolate, and malt. The toasty French oak accentuates the Pinot Noir flavors of ripe and jammy strawberry, crushed red currants, and bramble-like blackberry, and provides

a wide platform for the Westward American Single Malt Whiskey. The whiskey however doesn't overpower the base beer, only lifts it and drives the flavors forward. We encounter notes of brown sugar, dried dates and figs, hints of leather, and a slight herbal bitterness. Hints of candied orange peel we experienced as aromas make their way onto the palate as flavors in an agreeable subtle fashion. The hop expression is welcome in this beer and gives balance to the fruit and malt aspects. This beer is warm and inviting, with lots of nuances from start to finish. The Barrel Aged Standhope Doppelbock is full bodied with a round mouthfeel that stays with you. Its mousse is delicate and smooth with a fine creamy character. The finish is long, smooth, and lingers beyond our expectations with a gentle warmth and subtle dryness.

AGING AND PAIRING NOTES:

The Barrel Aged Standhope Doppelbock can be aged for up to five years with great care to not allow for large temperature fluctuations; however, the sweet spot is between now and three years. Enjoy this beer with roasted pork loin with tangy or fruity reduction sauce and crispy potatoes, or aged hard cheeses and charcuterie, and chocolaty desserts.