

# The RARE BEER CLUB

BOMBASTIC BREWING  
HAYDEN, IDAHO

## STUBBORNNESS (2025 RELEASE)

Bombastic Brewing was founded in Idaho in 2016 by Russell Mann, who was inspired by the scale of Sierra Nevada, the innovative breweryless nomadic model of Mikkeller, and the entrepreneurial spirit of early Sam Adams. After selling his retail beer business, Russell set out to build a different kind of craft brewery based on a unique partner brewing model in which Bombastic would partner with established breweries to produce Bombastic's beers at scale.

With state legal hurdles putting the partner model on hold, Russell was joined by two co-founders who started

Bombastic quite small—essentially as a nanobrewery—brewing on a 30, then 50-gallon system in a garage near the airport. Each Saturday, the garage doors rolled open, welcoming adventurous beer lovers who eagerly bought up every release. It was the beginning of something special.

While partner brewing was always the goal, early legal restrictions made the model impossible in Idaho. Russell joined the state brewers' guild, Idaho Brewers United, and began working on the legislative front.

After years of advocacy and testimony before the Idaho House of Representatives, Partner Brewing was

finally legalized. On July 1st, 2019, the law took effect—and Bombastic's first batch from their first brewing partner, Sawtooth, arrived that very day. At this point, Bombastic was still entirely self-distributed to bars, restaurants, and retailers.

Bombastic formed its first distribution partnership with Golden Beverage in Utah in 2020. This marked a new era, and additional partnerships in Idaho, Montana, and Washington followed, allowing Bombastic beers to reach even more craft beer enthusiasts across the region.

In 2023, as two of the original founders moved on to new endeavors, Russell continued to lead Bombastic Brewing,

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### SPECIFICATIONS

**Style**  
English Style Barleywine

**Alcohol By Volume**  
13%

**Serving Temperature**  
48–52° F

**Suggested Glassware**  
Globe Snifter or Tulip

transforming it into a true family business. He was joined by his wife Sarah, son Isaac, and mother-in-law Carole, forming a tight-knit team dedicated to growth and innovation. In October, Bombastic expanded distribution into Nevada, fueled by a strong team, standout recipes, and a continued passion for craft beer.

Both fans and professional judges have embraced the bold, flavorful beers that Bombastic is known for. The brewery has racked up numerous medals over the years, including four at the North American Beer Awards in 2024 alone:

- Chatter (Mexican Lager) – Gold
- Shiver (Coffee Stout) – Silver
- Murder (Mexican Chocolate Imp. Stout) – Bronze
- Psychopomp (Maple Bourbon Barrel Coffee Imp. Stout) – Bronze

Bombastic reached a major milestone in 2024 when they joined up with their first out-of-state brewery partner, Lewis & Clark Brewing in Helena, Montana, to produce Bombastic’s first out-of-state beer. The Montana version of Shiver Stout featured all local ingredients, including coffee from Montana Coffee Traders, and marked Bombastic’s debut in shorty cans.

Bombastic also launched in Oregon with Day One Distribution in Portland, offering quarterly special order drops to fans in the Beaver State.

Meanwhile, as Bombastic’s primary

brewing partner began collaborating with others (mirroring Bombastic’s own model), the brewery took the opportunity to open relationships with new brewing partners, expanding reach and increasing production capacity for this unique regional brewing company.

Bombastic Brewing’s journey has always been about bold ideas, high-quality beer, and community. With new states, new brews, and new fans joining the Bombastic family, the future is brighter than ever.

### STUBBORNNESS 2025

Inspired by the timeless tradition of English barleywine, Bombastic’s Stubbornness (Silver Medal winner at the 2022 North American Beer Awards) is a bold and unapologetic expression of rich malt complexity and assertive hops. Pouring a brilliant, clear copper with a radiant ruby hue and a persistent, creamy head, it looks every bit the classic it aims to be.

From the first moment, the aroma captivates—layered with deep notes of toffee, caramelized sugar, and sherry-soaked walnuts, wrapped in pine resin and a touch of nougat sweetness. Hints of dark and stone fruits—figs, dates, and cherries—add depth and intrigue, while a subtle malty warmth lingers just beneath the surface.

The flavor delivers on every promise. Big, resinous hop character bursts forward, bringing bright citrus zest that weaves

effortlessly into rich layers of caramel, dried fruit, and toasted malt. The bitterness is bold but beautifully balanced, grounding the sweetness with just the right edge.

At 13% ABV, Stubbornness drinks smoother than it should, with a full-bodied mouthfeel and a long, warming finish. As one of our tasters put it, “This makes us excited about beer.” And we couldn’t agree more—this is a barleywine lover’s dream: complex, warming, and endlessly rewarding.

Stubbornness has only been brewed a handful of times previously: twice in 2017, then once in 2021 and once again in 2023. We’re thrilled to have the opportunity to bring our members the 2025 edition of this rare and hugely flavorful barleywine.

### AGING & PAIRING NOTES:

Enjoy it fresh to experience its vibrant character or set it aside in your cellar and let time coax out even more depth and nuance. Stored properly, you can age this one for three years, or even longer. Either way, Bombastic’s Stubbornness is a harvest worth savoring—now and in the years to come.

This one will go well with something spicy and rich: lamb biryani or doro wat, or even a burger grilled with Cajun spices. The slight sweetness makes it a great sipper all on its own, too. Frankly, there’s no bad way to serve this outstanding barleywine!

# The RARE BEER CLUB

MICROBRASSERIE LES TROIS MOUSQUETAIRES  
BROSSARD, CANADA

## GRANDE CUVÉE PORTER BALTIQUE

The Québécois good-beers scene is perhaps most renowned for breweries like Unibroue and Dieu du Ciel!, both of which see significant distribution throughout the States, but it's small-scale operations like Les Trois Mousquetaires that remind us it's usually way better to visit.

Les Trois Mousquetaires microbrewery was established in June 2004 after the acquisition of Express-Broue, a small brewery based in Saint-Eustache. The new owners—three former colleagues from Imperial Tobacco—were driven by a shared entrepreneurial spirit following the closure

of their former workplace. All living on Montreal's South Shore, they relocated the brewery's operations to Brossard.

At launch, the brewery introduced two beers: D'Artagnan, a blonde, and Aramis, a red—both brewed with lager yeast, a distinctive choice in the Quebec craft beer scene at the time. By 2006, with growing customer interest in more adventurous flavors, Les Trois Mousquetaires shifted its focus to premium beers inspired mainly by traditional German styles, then still rare in Quebec.

In 2008, with a portfolio of around

fifteen beers, the brewery refreshed its brand identity to reflect a more refined and upscale image. It introduced three product lines—Regular, Signature Series, and Grande Cuvée—each named according to beer color or style. At the same time, the brewery deepened its commitment to local sourcing, partnering with Frontenac Malthouse in Thetford Mines and Maltbroue in Témiscouata-sur-le-Lac to gradually integrate Quebec-grown malts into all its recipes.

To support its rapid growth, the company moved in May 2011 to a new facility on Matte Boulevard in  
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### SPECIFICATIONS

#### Style

Baltic Porter

#### Alcohol By Volume

10%

#### Serving Temperature

50–57° F

#### Suggested Glassware

Tulip, Globe Snifter, or Teku Glass

Brossard—three times the size of its previous location. Post-move, Les Trois Mousquetaires expanded distribution to over 500 points of sale throughout Quebec and began exporting to Ontario, Western Canada, the U.S., and Australia.

In summer 2012, the brewery refreshed its branding once again, proudly displaying the phrase “Brewed with Quebec Malts” on its labels, and set a new standard with detailed back-label information for each beer.

Today, Les Trois Mousquetaires is regarded as one of the world’s premier producers of fine beer, with a wide range of offerings from white IPAs to sticke alts, all brewed with heavy emphasis on Canadian malts and hops. Despite this, their offerings have always been few and far between here in the States, as just a relative trickle makes its way across the border each year. It’s our pleasure this month to bring you one of our favorites from their lineup: their exceptional Porter Baltique.

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### **GRANDE CUVÉE PORTER BALTIQUE**

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Les Trois Mousquetaires delivers a stellar interpretation of the Baltic

porter—just how we like it: rich, smooth, and packed with ripe dark fruit character. And, we’re not alone in singing its praises; it’s brought home a slew of World Beer Awards over the years, including World’s Best Strong Porter in 2021.

Porter Baltique pours a deep chocolate-brown that edges into purple territory, with a thick, viscous body that clings to the glass. A fine-bubbled, medium-brown head forms a ring around the edge, leaving behind a modest trail of lacing.

Though technically a dark lager, it might easily be mistaken for something else. The aroma leans heavily into red and dark fruit: think apples, currants, red grapes, blackberry jam, and ripe black cherries. Beneath all that fruit lies a steady undercurrent of roasted malts, lending notes of espresso and bitter chocolate. There’s also a subtle citrus lift—likely from its combo of Québec-grown Cascade and Nugget hops—and a whisper of boozy fruitiness. Altogether, the bouquet is rich, plush, and deeply layered.

Flavor-wise, it stays true to the aromatic promise: juicy black cherries, raisins, and dried cranberries take

the lead. Bittersweet chocolate and coffee notes play supporting roles, keeping things from getting overly sweet. There’s a hint of citrusy hop bitterness as well, which adds freshness and balance. Brewed with Pilsner, Munich, Cara 60/160, Wheat, Oat, Carafa, and Briess smoked malts – 85% of which are from Québec – this Baltic porter is just super deep, supple on the palate, and engaging from start to finish. Letting it warm up a bit reveals added depth—caramel, baker’s chocolate, and even a trace of smoke emerge as it opens up. It’s a complex, decadent beer meant to be savored slowly.

#### **AGING & PAIRING NOTES:**

Les Trois Mousquetaires recommends cellaring this one for three to five years, during which the hop brightness will mellow and the caramel and malt character will shine more prominently. Don’t hesitate to tuck a few bottles away. In the meantime, it pairs beautifully with rich desserts like pecan pie or an assortment of smoked charcuterie.