

# The RARE BEER CLUB

## JOPEN BEER COMPANY SPECIAL OFFER

For our first special offer of 2025, we bring you four exclusive beers imported just for our club members from one of our favorite Dutch breweries, Jopen B.V. Their brewery in Haarlem, named the Jopenkerk, opened in November 2010 inside of a former church, and in the succeeding years, Jopen has made a name for itself in Europe and has collaborated with such luminaries as Brouwerij de Molen. The response of our members to Jopen's beers has always blown us away, so we're fired up to bring you these incredible selections – we know you're going to love them. It's taken a while to put this together, but it's been well worth it!

### EX-GIRLFRIEND NATUREL

Style: 4-Grain Eisbock

ABV: 10% Serving Temperature: 54–59° F Suggested Glassware: Tulip, Snifter, or Oversized Wine Glass



In this oak-infused version of their bold Eisbock, Jopen rests their Ex-Girlfriend on oak spirals, elevating the flavor profile without altering the visual appearance of the original. The pour still boasts the same rich tan head and deep nut-brown hue, but from the moment it hits the glass, it's clear that something transformative has occurred.

The aroma now leads with a strong presence of white oak—clean, woody, and lightly tannic—creating an immediate contrast to the original version's malt-forward bouquet. Beneath the oak, you can still detect traces of the roasted character that defined the base beer, but it's more subdued and well-integrated, softened by the oak infusion process.

On the palate, that oak influence continues to shine, taking center stage right from the first sip and lingering long into the dry finish. One taster remarked that the oak was among the most expressive and dominant they'd ever experienced in a beer. While the characteristic roastiness of the malt remains present, the bitter edge found in the standard Ex-Girlfriend is notably dialed back, replaced with rounded tones of vanilla, toasted caramel, and a gentle warmth.

Though the chocolate notes still make an appearance, they're far less intense, taking on a more mellow, supporting role. The overall result is a smoother, rounder version of the original—still bold and complex, but with a richer, more refined elegance brought on by the oak infusion.

### EX-GIRLFRIEND OAKWOOD

Style: 4-Grain Eisbock infused with Oak

ABV: 10% Serving Temperature: 54–59° F Suggested Glassware: Tulip, Snifter, or Oversized Wine Glass



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(Continued on reverse)

## EX-GIRLFRIEND OAKWOOD (CONT'D)

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## ONGELOVIGE THOMAS

Style: Quadrupel infused with Oak & Jopen Whisky

ABV: 10% Serving Temperature: 50–55° F Suggested Glassware: Chalice, Goblet, Tulip, or Snifter



This remarkable beer may just convert the skeptics, living up to its name by turning even the most doubtful drinkers into true believers. Jopen's Ongelovige Thomas is a unique take on the Belgian-style quadrupel, infused both with oak and with Jopen's own small-batch Dutch whisky. This quad pours a striking copper-brown color that's unexpected and visually arresting for the style. It's a hue that hints at the beer's creative deviation from tradition, setting the stage for a flavorful and nuanced journey.

On the nose, the beer greets you with an aromatic bouquet of dark fruits—black grapes, figs, and prunes—intermingled with rich caramel malt and soft floral accents. Interestingly, there's no immediate hint of the whisky character that's to come, which makes its eventual appearance on the palate all the more dramatic and satisfying.

Upon tasting, the whisky influence emerges boldly, bringing with it warm, oaky notes that are seamlessly joined by creamy vanilla, spicy clove—a signature note from the yeast—and a delicate candy sweetness that adds charm without ever becoming cloying or syrupy. Despite being a high-ABV beer, the body isn't as thick as an Eisbock, but it remains full, rich, and satisfying.

The finish is long and dry, punctuated by the return of those whisky tones and a distinct alcohol warmth that makes the beer feel even stronger than its 10% ABV suggests. It's a contemplative sipper, brimming with character and designed to unfold in layers as you drink.

## MEESTERSTUK 2024

Style: Imperial Pastry Porter w/ Hazelnuts, Vanilla, and Cacao Nibs

ABV: 11.11% Serving Temperature: 48–55° F Suggested Glassware: Tulip, Globe Snifter, or Teku Glass



For the 2024 edition of their annual Meesterstuk (Masterpiece) series, Jopen delivers a decadent and richly flavored brew bursting with hazelnuts and silky milk chocolate. Topped with a thick, tan, and beautifully laced head, this beer presents a nearly opaque, dark body with just a touch of hazy translucence near the edges when held to the light.

From the first sniff, the nose is a dessert lover's dream. Aromas of fresh pastry, vanilla bean, chocolate ganache, cinnamon spice, and toasted malt combine to create a warm, inviting scent that draws you in for a sip. The moment it touches your tongue, you're met with an indulgent wave of caramel—sweet, smooth, and almost candy-like—yet it finishes with a surprising dryness and a touch of roasted bitterness that keeps it from becoming overly sugary.

The mouthfeel is huge and luxurious, thick with chewy malt character that fills the palate and lingers. As you continue to drink, the beer reveals its more subtle notes. The initial sweetness gradually integrates into the broader flavor spectrum, allowing gentle hints of warming alcohol and roasty grain to rise and balance the richness.

This is an exceptionally crafted beer, one that rewards slow sipping and repeated tasting. It's a perfect candidate for aging or enjoying side by side with the 2025 version, which we introduced earlier this year and is still available in our beer shop for a limited time—making for a fun and flavorful comparison across vintages.