

SINGLE BARREL BEERS

IMPERIAL STOUT

BARREL TYPE FIRST USE BOURBON	BARREL #180217	BOTTLED ON 9/12/19
AGE BEFORE BOTTLING 13 MONTHS		
SPECIAL INGREDIENTS BREWER'S LICORICE, BLACKSTRAP MOLASSES		

Bourbon has always been a portion of The Abyss blend, and it's one of our favorite components. We wanted to share what its like to taste our individual barrels. With this barrel, we intentionally did not add vanilla and cherry bark so you can experience the immense vanilla and oak character from the barrel-showcased elegantly on its own here. Big boozy bourbon nose with vanilla and dark chocolate, delivers coffee-like malt character. More bitterness and smoke at the moment, due to its young age. If you are interested in trying young, you'll appreciate the vibrancy of flavor. However, this beer is set up well for cellaring. Everything will smooth out over time, and the alcohol will become less prominent. We would give this one about 2-3 years at least, if you are feeling patient.



FLANDERS-STYLE RED ALE

BARREL TYPE OREGON PINOT NOIR, NEUTRAL BARREL	BARREL #131233	BOTTLED ON 9/19/19
AGE BEFORE BOTTLING 13 MONTHS		
CULTURE SACCH, BRETT, LACTIC ACID BACTERIA		

This barrel has been on quite the journey. It was brought in from Abacela Winery in 2013, and its first use was in Mirror Mirror Barleywine. Next it saw Super Jubel as second use. As its wine character decreased from these 2 uses, it was selected to age Cultivatuer Saison, where we needed more neutral oak character. From here we brought it into Dissident Marionberry where we added puree straight into the barrel. We followed this with Dissident base, but the marionberry character is still there in the nose, and lightly in the flavor. Tart, earthy berry, with "Iambicus funk"- a little wine-like and pineapple. Flavor is firmly tart which masks the alcohol. This barrel did not see the typical cherry addition of Dissident, but we felt like it would be exciting to share how the barrel history influences the flavor of the beer.



CLUB DETAILS

12 bottles annually, consisting of single barrel, small batch barrel aged beer, and hand-picked vintage reserves

2 fulfillments (6 bottles) each year, in April and October

2 tours per year at Deschutes Brewery in Bend for you and up to 3 additional guests

Use the enclosed coupons for 2 complimentary tasting trays per year at either the Bend Tasting Room, Bend Pub, or Portland Pub in the Pearl District

Enclosed is a \$10 gift card use towards a purchase at any of our damn tasty locations!

Latitude to purchase additional special releases or vintage Reserve Series beer

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FALL 2019

DESCHUTES RESERVE Club

RELEASE



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RESERVE SERIES SELECTION

BLACK BUTTE CUBED

BARREL TYPE	% AGED IN OAK	BOTTLED ON
FIRST USE BLACK	100%	4/19/18
BUTTE WHISKEY		
BARRELS		
AGE BEFORE BOTTLING		CULTURE
UP TO 19 MONTHS		SACCHAROMYCES
SPECIAL INGREDIENTS		
DUTCHED COCOA POWDER		

One of the benefits of having a whiskey in the portfolio, is access to the spent barrels after bottling. This was from the 2nd bottling of Black Butte Whiskey, and our second Small Batch beer release into 500ml bottle format. Huge chocolate, coconut, vanilla, marshmallow, nougat, and of course, WHISKEY. The alcohol has rounded out a touch, but it's still boozy, warm. The oak is a bit more balanced and integrated after a year of aging. Tread lightly (14%) but enjoy throughly.



TEMPRANILLO FLANDERS

BARREL TYPE FIRST FILL PINOT NOIR, REFILL WINE	% AGED IN OAK 100%	BOTTLED ON 8/27/18
AGE BEFORE BOTTLING 10 MONTHS	CULTURE SACCH, BRETT, LACTIC ACID BACTERIA	
SPECIAL INGREDIENTS TEMPRANILLO GRAPE MUST FROM ABACELA WINERY		

Anthony Stone had the idea to bring in wine must and juice into a flanders style base beer. We worked with Abacela winery and brought in one ton of must/ juice. One ton! We used as much grape must and juice as possible, and still legally kept this in the realm of beer. Most of the oak was first use pinot wine from Amalie Robert Estate winery. The acidity on this beer is more fruit derived than from mixed cultures. The nose has built up a nice brett character since its release, and it drinks like a carbonated tempranillo spritzer. Super dry, Super fun.



BLACK BUTTE XXVII

BARREL TYPE FIRST USE BOURBON	% AGED IN OAK 50%	BOTTLED ON 7/20/15
AGE BEFORE BOTTLING 12 MONTHS		CULTURE SACCHAROMYCES
SPECIAL INGREDIENTS ROSE WATER, APRICOT PUREE, CACAO NIBS, POMEGRANATE MOLASSES, CHINESE FIVE SPICE		

The spices on this are right up front in the aroma moving towards smoky black pepper. The flavor is a really unique experience- it starts fruity/ tart from the apricot and pomegranate, and then chocolate notes begin to pop up allowing some sweetness to counteract the fruit. In the finish, the spices come back around towards the tail end. This is one of the more unique flavor combinations selected for our anniversary beer, and we are delighted to see that it is still as intriguing as it was years ago.



ABYSS 2012

BARREL TYPE PINOT NOIR, BOURBON, NEW OR OAK	% AGED IN OAK 30%	BOTTLED ON 11/1/12
AGE BEFORE BOTTLING 9 MONTHS	CULTURE SACCHAROMYCES	
SPECIAL INGREDIENTS BLACKSTRAP MOLASSES, BREWERS LICORICE, VANILLA BEAN, CHERRY BARK		

The Abyss hallmarks of licorice and smoky are still there in the aroma with a little more dried fruit and cinnamon- but boy, is it mellow all around. The bitterness and sharpness that we tend to get from fresh Abyss, has dissipated, and we are left with an oak character that is downright velvety. The vanilla and cherry bark have faded nicely into the background. With this selection, we wanted to showcase a vintage that has truly stood the test of time, and how oxidation in the form of sherry and raisin can soften and round out big stouts like this immensely. Drink this one soon- we have done the cellaring for you, and it's ready!



CULTURAL DIVERSITY

BARREL TYPE NEUTRAL WINE	% AGED IN OAK 100%	BOTTLED ON 4/26/18
AGE BEFORE BOTTLING UP TO 36 MONTHS	CULTURE SACCH, BRETT, LACTIC ACID BACTERIA	
SPECIAL INGREDIENTS NONE		

One the first beers to feature a foeder component to the blend of 4 different base beers. PDX Belgian Blonde, Ages, Cultivatuer, and Cultural Diversity. The blend derives its complex flavors and aromas from four different Saccharomyces strains, 4 different strains of Brettanomyces, and a host of lactic acid bacteria. Diversity is a good thing! The label was created by "shape tasting", a method developed and taught to us by Patrick Reuter of Dominio IV. About a half dozen of us tasted and drew out our own experience. The label is a drawing bringing in all our drawings, and what we felt was true to the beer. Since its release, the brett character has gone up, with a little more stone fruit and barnyard. Acidity is well integrated, and the gas has gone up a touch from refermentation.



FAMILY TREE PEACH

BARREL TYPE FOEDER, NEUTRAL WINE	% AGED IN OAK 100%	BOTTLED ON 4/19/18
AGE BEFORE BOTTLING UP TO 23 MONTHS	CULTURE SACCH, BRETT, LACTIC ACID BACTERIA	
SPECIAL INGREDIENTS 1300 LBS OF WHOLE YELLOW PEACHES FROM BAIRDS FAMILY ORCHARDS		

We love everything about this fruit beer. Peach character is still vibrant. The carbonation is spritsy but soft, with acidity that is elevated but not abrasive. We used fresh peaches from Bairds Family Orchards in Dayton, Oregon. 1300 pounds were hand pitted and added to the beer. We aged this in a foeder that has a clear stave which allowed us to see changes in the fruit ferment. Dustin, Matt and Ben punched down this foeder everyday for about 3 weeks. This was before we got an actual punchdown tool- so the mash paddle from JV served us well.



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