

PIONEER MEMBER EXCLUSIVES

PEACH DISSIDENT

BARREL TYPE NEUTRAL WINE	BOTTLED ON 8/12/20
AGE BEFORE BOTTLING 11 MONTHS -- 100% AGED IN OAK	
CULTURE SACCHAROMYCES, BRETTANOMYCES, LACTIC ACID BACTERIA, CULTURES FROM FRUIT	
SPECIAL INGREDIENTS OREGON PEACHES FROM BAIRD FAMILY ORCHARDS	



The story here begins with acknowledging that at times, Gary Fish has some really great ideas. During a tasting of some past vintages of Dissident with us, he leaned back in his chair and said "Have we ever thought about doing a Peach Dissident?" Which we took to mean "We should do a Peach Dissident!" Luckily, we have a great relationship with Baird Family Orchards in Dayton, Oregon which produces some of the loveliest peaches around so we had a place to start experimenting. The aroma of this beer is fuzzy peach skins drawing you into the silky rich malt character that is unique to Dissident, like it was meant to be joined together. Good thinking Gary.

BOURBON ABYSS 2-YEAR

BARREL TYPE FIRST USE HEAVEN HILL BARREL	BOTTLED ON 7/29/20
AGE BEFORE BOTTLING 25 MONTHS -- 100% AGED IN OAK	
CULTURE SACCHAROMYCES	
SPECIAL INGREDIENTS BREWERS LICORICE, BLACKSTRAP MOLASSES	



Every damn year as we taste through the barrels for Abyss we comment how amazing the bourbon casks are and that we should release a 100% bourbon variant. Well, after more than a decade of saying that, we are excited to share that little dream with our club members with the added benefit of extended aging in bourbon. While aging in oak does escalate the process, this is one we would have a hard time deciding whether to age or drink now.



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

Latitude to purchase additional special releases or vintage Reserve Series beer

FALL 2020

DESCHUTES RESERVE Club

RELEASE



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RESERVE SERIES SELECTION

CUBED SHERRY

BARREL TYPE	% AGED IN OAK	BOTTLED ON
WHISKEY, SHERRY FINISHED	100%	8/5/20
AGE BEFORE BOTTLING		CULTURE
25 MONTHS		SACCHAROMYCES
SPECIAL INGREDIENTS		
DUTCHED COCOA POWDER, SHERRY BARRELS USED TO FINISH BLACK BUTTE WHISKEY		

Our Black Butte Cubed is imperial Black Butte aged in Black Butte Porter whiskey barrels. The Black Butte Whiskey project is in collaboration with Bendistillery and is in its 7th year. In 2018 we created 2 whiskey variants finished in port and sherry respectively. After bottling of the variants we refilled each barrel type with fresh imperial porter base. The result is a unique spirit and oak character, drawing from both whiskey and sherry. This one will age for years to come.



WAYFARER SNAKEBITE

BARREL TYPE NEUTRAL OAK PUNCHEON	% AGED IN OAK 60%	BOTTLED ON 8/19/20
AGE BEFORE BOTTLING 17 MONTHS	CULTURE MIXED	
SPECIAL INGREDIENTS JUICE FROM SELECT OREGON CIDER APPLES		

For the past 4 years, we have been making a spontaneously fermented, traditional cider utilizing carefully selected Oregon apples from EZ Orchards in Salem OR. This beer brings in some of the juice from the harvest and blends with about ~60% mixed culture beer from puncheon number 175748. The result is a complex mixed culture beer with aromas of apple, stone fruit and spice. A complex beer albeit easy to enjoy, especially when paired with a plate of fruit and cheeses.



TUMALO KRIEK

BARREL TYPE FOEDER	% AGED IN OAK 100%	BOTTLED ON 2/26/20
CULTURE MIXED		
SPECIAL INGREDIENTS OREGON MONTMORENCY CHERRIES		

Tumalo Creek is the tributary from the Deschutes River where Bend Oregon's delicious water comes from. It's also a place of magical but accessible beauty. This beer pays homage to Tumalo Creek and the water it carries to our brewery- the most important ingredient in our beer. Oregon Montmorency cherries came from Evans Fruit in Mosier. Aroma is dominated by cherries and Brettanomyces funk. Cherries continue through flavor, and the beer finishes with a soft, pleasant lactic acidity and dry finish. The mixed cultures were propagated from a bottle of one of our favorite Lambic beers.



BLACK BUTTE 22

BARREL TYPE BOURBON	% AGED IN OAK 25%	BOTTLED ON 6/16/10
AGE BEFORE BOTTLING 6 MONTHS	CULTURE SACCHAROMYCES	
SPECIAL INGREDIENTS DUTCHED COCOA, CHILIES, ORANGE PEEL, BITTERSWEET DARK CHOCOLATE		

The anniversary beer that was never released. That's right! With this vintage of Black Butte anniversary we experimented with adding whole bittersweet chocolate bars to the beer. After bottling it we noticed a unique foam at the fill line and fearing the worst we decided not to release the bottles in case we had negatively affected the foam with the natural oils in the chocolate. Hind-sight! Yes, we at times spend a lot of time and energy discussing foam. After cellaring this beer for quite some time and continuing to check in on it, we are excited to share a beer we may have been overly cautious in not releasing.



BLACK MIRROR

BARREL TYPE BOURBON	% AGED IN OAK 100%	BOTTLED ON 2/18/19
AGE BEFORE BOTTLING 11 MONTHS	CULTURE SACCHAROMYCES	
SPECIAL INGREDIENTS BELGIAN DARK CANDI SYRUP		

Here we riffed off of our 2014 Mirror Mirror barleywine release with a dark version- a "black barleywine" if you will. The inspiration was to create a luscious, full flavored beer that fit within the barleywine style but was deeply dark in color with restrained roast, aged in bourbon instead of wine. The result is this beer rich in toffee, dried fruit and oaked vanilla. We proudly took home a gold medal in the Best of Craft Beer competition with this offering and hope you agree it is a winner.



THE AGES 2020

BARREL TYPE FOEDER, NEUTRAL WINE	% AGED IN OAK 100%	BOTTLED ON 2/26/20
AGE BEFORE BOTTLING ONE TO FIVE YEARS	CULTURE MIXED	

Story: The final release of an ambitious multi-year project that began in 2015. It combines beers aged in foeder and smaller format neutral oak and was a dedicated exercise in barrel selection and blending. Our favorite thing about this beer is that it truly showcases the complexity that comes with mixed culture oak aging. While no specialty ingredients were added, this beer showcases pear, stone fruit, a delicious savory element, light white pepper, and of course brett and acidity. This is the perfect aperitif beer.



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