

# PIONEER MEMBER EXCLUSIVES

## IMPERIAL STOUT

BARREL TYPE FIRST FILL TEMPRANILLO	BARREL #180979	BOTTLED ON 2/27/2020
AGE BEFORE BOTTLING 7 MONTHS	CULTURE: SACCHAROMYCES	
SPECIAL INGREDIENTS BREWERS LICORICE, BLACKSTRAP MOLASSES, FIRST FILL TEMPRANILLO WINE BARREL		

Abacela produces beautiful Tempranillo wine and we have been working with them for years. In Oregon we are lucky to have access to fantastic wine barrels. In our Abyss, we blend wine, bourbon, and new oak. This single cask beer is an opportunity to highlight a wine component of the barrel blend. We typically use a fair amount of pinot, and at times incorporate other red wines. Tempranillo offers a bolder wine character and great tannins. On the nose you get dark bakers chocolate and licorice, big oaky stout flavor with the fruit character lightly entering fairly far back on the palate. The beauty of this cask is in its nuance of Tempranillo character in comparison to the boldness of the base.

## GOLDEN ALE

BARREL TYPE NEUTRAL SAUTERNES	BARREL #143316	BOTTLED ON 3/5/2020
AGE BEFORE BOTTLING 13 MONTHS	CULTURE SACCHAROMYCES, BRETTANOMYCES, LACTIC ACID BACTERIA	

This particular cask has seen a lot of life here at the brewery. Used to produce Sauternes prior to its life at the brewery, it came to us in 2014 and contributed to Cultivateur and two different expressions of Dissident. The barrel has a healthy mixed culture, and we were surprised to find how developed the beer was, given its relatively young age.



## 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

Complimentary tour per year at Deschutes Brewery in Bend book online at [DeschutesBrewery.com](http://DeschutesBrewery.com) with promo code **RESERVECLUB2019**

Use the enclosed coupon for a complimentary tasting tray per year at either the Bend Tasting Room, Bend Pub, or Portland Pub in the Pearl District

Latitude to purchase additional special releases or vintage Reserve Series beer

## TRY THESE BEERS FROM DESCHUTES'



\*CELLARING NOT REQUIRED

SPRING 2020

# DESCHUTES RESERVE Club

RELEASE



DESCHUTES

*It comes with the territory*

*It comes with the territory It comes with the territory*

901 SW SIMPSON AVE  
BEND, OR 97702  
(541) 385-8606



# RESERVE SERIES SELECTION

## APRICOT BERLINER WEISSE

BARREL TYPE	% AGED IN OAK	BOTTLED ON
NEUTRAL PINOT	100%	1/15/2020
AGE BEFORE BOTTLING		
19 MONTHS	CULTURE	SACCH, BRETT, LACTIC ACID BACTERIA

**SPECIAL INGREDIENTS**  
ROBADA APRICOTS, NEUTRAL PINOT BARRELS

This beer was born at our Portland Pub with Jake playing around with a new culture blend from Wyeast. From Bend we sent neutral Pinot barrels to the pub. We received about 250 pounds of fresh Robada apricots from Bairds Family Orchards in Dayton Oregon and hand pitched and added them to the beer to referment for about 6 months. Big apricot nose, super refreshing finish with a light floral quality from the fruit and mixed cultures. The lactic acidity brightens up the fruit character and the oak and funk is restrained (for now). Perfect for sharing with friends on a midsummer day or at a time you want to remember summer.



## IMPERIAL PORTER

BARREL TYPE	% AGED IN OAK	BOTTLED ON
FIRST USE PORT BARRELS, USED TO FINISH BLACK BUTTE WHISKEY	100%	2/12/2020
AGE BEFORE BOTTLING		
19 MONTHS	CULTURE	SACCH, BRETT, LACTIC ACID BACTERIA

**SPECIAL INGREDIENTS**  
DUTCHED COCOA POWDER, PORT BARRELS USED TO FINISH BLACK BUTTE WHISKEY

For the past 6 years, we have been making an unhopped Black Butte Porter wash for Bendistillery, who in turn distills it and ages it to make Black Butte Whiskey. In 2018, they did two limited releases of Black Butte Whiskey; one finished in port barrels, and one in sherry barrels. After the whiskey was dumped, we are able to retrieve the barrels and refill with our anniversary imperial porter base. The result is a unique spirit and oak character, drawing from both whiskey and port. This one will age for years to come.



## HOME AT PORT

BARREL TYPE	% AGED IN OAK	BOTTLED ON
TAWNY PORT, BOURBON	100%	1/16/2020
AGE BEFORE BOTTLING		
13 MONTHS	CULTURE	SACCHAROMYCES

**SPECIAL INGREDIENTS**  
TAWNY PORT BARRELS, BOURBON BARRELS

This beer drew inspiration from two complimentary flavors- Tawny Port and the flavors stemming from strong, dark Trappist-style beers. Everything about this beer is rich. Like port poured over a chocolate cake. Big bright port in the nose followed by fig, brown sugar. Touch of vanilla in the finish. We were over the moon to receive a gold medal at the Oregon Beer Awards in 2020. Drink this beer when you want to feel a little decadent.



## BLACK BUTTE 25

BARREL TYPE	% AGED IN OAK	BOTTLED ON
BOURBON	50%	6/11/2013
AGE BEFORE BOTTLING		
8 MONTHS	CULTURE	SACCHAROMYCES

**SPECIAL INGREDIENTS**  
MISSION FIGS, DAGLET DATES, CACAO NIBS, BOURBON BARRELS, BLACK CURRANTS

Time in the bottle has been very kind to our 25th Birthday reserve. The cacao nibs still shine through in the nose, and the richness of the dates and figs are beautifully balanced by the acidity of the black currants. The sharpness of the bourbon is smoothed out and perfectly integrated into the beer. Enjoy this one now...it is drinking spectacularly!



## SOUTHERN SISTER

BARREL TYPE	% AGED IN OAK	BOTTLED ON
BOURBON	20%	10/23/2019
AGE BEFORE BOTTLING		
12 MONTHS	CULTURE	SACCH, BRETT, LACTIC ACID BACTERIA

**SPECIAL INGREDIENTS**  
PEACHES, VANILLA BEAN, BOURBON BARRELS, VANILLA EXTRACT BARRELS

Inspired by some of our favorite flavors of the American South. September Sunset peaches from our friends at Bairds Family Orchards were cut up and refermented with a golden mixed culture base. We aged a portion in bourbon barrels and a portion in barrels used to age vanilla extract, along with some vanilla bean to boost the overall vanilla impact. The firm lactic acidity helps to brighten the vibrancy of the peaches.



## NORTHERN SISTER

BARREL TYPE	% AGED IN OAK	BOTTLED ON
WINE	100%	10/23/2019
AGE BEFORE BOTTLING		
18 MONTHS	CULTURE	SACCH, BRETT

**SPECIAL INGREDIENTS**  
BLUEBERRY PUREE, VANILLA BEAN, WINE BARRELS

This beer shares some common threads with its southern inspired counterpart, but instead features a fruit commonly associated with the northern growing regions of the country. Notes of tobacco play with a delicate smokiness from the vanilla and brett. The blueberries continue through the flavor, and are supported by a subtle acidity, and a slight perception of sweetness from the vanilla.



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