

MASSIVE!

2021 BOURBON BARREL AGED BARLEYWINE

WE BREW MASSIVE! EACH YEAR WITH JUST ONE MALT, AND THEN BOIL IT FOR OVER 8 HOURS TO CREATE A BARLEYWINE WITH A

DEEP RUBY COLOR AND RICH MALT FLAVOR.
THIS YEAR WE CHOSE SKAGIT WINTMALT,
AND THEN AGED THE BEER IN SELECT
BOURBON BARRELS. ENJOY THE RICHNESS
AND INTENSITY NOW OR AFTER YEARS AND

YEARS AND YEARS OF AGING.

MIAMI AND SAN FRANCISCO.



BEER #142

BEER

DESCRIPTION

TASTING NOTTES

ARTIST

HISTORY & STYLE

THIS YEARS MASSIVE! BOURBON BARREL AGED SLUMBERED IN WILLETT BOURBON, BUFFALO TRACE AND HEAVEN HILL BOURBON BARRELS. WE USED ONLY SKAGIT WINTMALT, WHICH HAS A RICH FLAVOR. INTENSIFIED BY BOILING FOR 8 HOURS.



RICHNESS ABOUNDS WITH CARAMEL, COCONUT, MAPLE, DARK FRUITS, CITRUS, ROSE, TOFFEE AND BOURBON.

AJ FOSIK WAS BORN AND RAISED IN DETROIT, MICHIGAN. IN 2003, HE RECEIVED A BFA IN ILLUSTRATION FROM PARSONS SCHOOL OF

DESIGN IN NEW YORK CITY. HE IS CURRENTLY BASED IN PORTLAND,

OREGON. FOSIK'S WORK HAS BEEN EXHIBITED IN GALLERIES AROUND THE WORLD INCLUDING NEW YORK, TOKYO, PHILADELPHIA,

14.3%

65

DEEP RUBY

ALC/VOL

IBUs

COLOR

55 F



SNIFTER

IDEAL SERVING TEMP.

SUGGESTED GLASSWARE

INGREDIENTS:

LOCAL BULL RUN WATER, BARLEY, HOPS, YEAST

MALTS:

SKAGIT VALLEY WINTMALT

HOPS:

CASCADE, NUGGET

