



ABV

8.2%



LOVIBOND

6.0°



YEAR BREWED

2015



BOTTLED

AUG, 2016



HOPS

Czech Saaz and
Lemon Drop



MALTS

Idaho 2-Row, Vienna,
Pale Wheat, and Oats



FERMENTATION

Lactobacillus delbrueckii,
Brettanomyces bruxellensis,
Brettanomyces trois,
& *Brettanomyces nardensis*



BARRELS

Combination of various red wine barrels, French and Hungarian oak

- 50% Merlot
- 25% Pinot Noir
- 25% Cabernet Sauvignon



AGING

A blend of beers aged 9 to 20 months



CELLAR

This beer is meant to age for years to come. The *Brettanomyces* strains we chose allow the beer to continue to develop aromas and flavors of tropical fruit, berries and barn yard funk as it continues to develop. Store this beer out of the sunlight and somewhere moderately cool, 52°F- 60°F.



SERVE

Full of flavor, this beer pairs well with any meal. Citrus-heavy and spicy foods are a great complement to the beer; fresh sorbet or a spicy Thai curry are what we recommend.

GRAND TETON BREWING

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