



BARREL AGED WEEK

2018 | FEB 18-24

We began our tradition of aging certain special beers in reclaimed oak barrels back in 2000, and we've never looked back. Once a year, we feature the fruits of our barrel-aging program during Barrel Aged Week. This year, we'll release thirteen unique barrel-aged beers over six days. Some of these are recipes we've made many times before, while others are brand new creations that we're tapping for the very first time. All of our Barrel Aged Week releases are served as 9oz pours for \$7.5, or sample three of your choice for \$12.5 (5oz pours).

MONDAY 5PM

BARREL CREW SELECTIONS

Monday's releases were chosen by our Brewmaster and barrel crew as some of their favorites among this year's Barrel Aged Week offerings. Enjoy these special beers all week long—until they're gone!

BARREL AGED SAMPLERS

12.5

Choose any three of our Barrel Aged Week offerings to taste and compare! Because these beers are released throughout the week and their quantities are limited, our selection may vary from day to day.



E. T. WEE

Scottish Style Wee Heavy Aged in Bourbon Barrels 8% abv

Our Wee Heavy offers huge malt flavor and a round sweetness indicative of less-complete fermentation—hallmarks of this king of Scottish styles. Deep caramel, toasted chocolate, and wine-like dark fruit notes are balanced by light spice from the higher alcohol content. Extended aging in white oak bourbon barrels enhances the characteristics of the original beer, and adds a touch of spicy oak to the finish.

STAR BARREL TWISTED TRACE *Silver, GABF 2013*

Single-Barrel American Barleywine Aged in Bourbon Barrels 11.2% abv

This very special barrel of Twisted Trace stood out from the crowd during tastings this winter. While we weren't planning to offer any particular single-barrel beers this week, this one practically demanded to be the star of the show—and so we acquiesced. This is our only Star Barrel for this year. Will there be others in the future? The barrels will decide.

PROJECT 3106

Belgian Style Bruin with Belgian Dark Chocolate & Kumquats Aged in Bourbon Barrels 9.2% abv

Caramel, chocolate, bread, and toast in the malt profile are balanced by fruity plum Belgian yeast notes. The addition of whole kumquats provide a bright tart citrus, and fine Belgian chocolate sweetens to perfection. Time in white oak bourbon barrels offers maple, oak, and vanilla flavors, as well as some spice from the high-rye whiskey that was the barrels' previous tenant.

NITRO KENTUCKY TRUFFLE

Strong Chocolate Milk Stout Aged in Bourbon Barrels 8.8% abv

While in Kentucky, we enjoyed some truffles featuring three ingredients: chocolate, cream, and bourbon. They caught our attention, and we decided to recreate them for you in beer form. We brewed a strong stout with milk sugar that is rich in dark chocolate and fruit character, and aged it in a barrel chosen for caramel and vanilla notes, then finished the beer with a unique chocolate. Nitrogen has been used to push this version, creating an exceptionally rich, smooth mouthfeel that plays beautifully with the silky chocolate and cream flavors of the beer.

TUESDAY 5PM

WINE BARREL SERIES

Three of our Tuesday releases have been aged in red wine barrels, instead of the more-typical whiskey barrels. Over the years, we've found that the unique flavors offered by these barrels are particularly well-suited for aging certain styles.

SAMPLER SUGGESTION:

VINE ABOUT IT

Three beers aged in French oak wine barrels: **Vine's Eye**, **Barley Vine**, & **Frosted Vine**.



VINE'S EYE

Strong American Honey Ale Aged in Red Wine Barrels 9.7% abv

Several honey varietals—most from Minnesota—each bring their own unique qualities to this tremendously complex brew. Much like mead, this beer ages extremely well and goes through distinct changes as it matures; we've chosen French oak red wine barrels that we felt would enhance this process. The final product features evident honey sweetness, delicate red wine grape tones, and balancing malic acid from the fruit that provides a snappy finish.

BARLEY VINE

American Barleywine Aged in Red Wine Barrels 11.2% abv

A brand-new expression of our Twisted Reality barleywine. Our inclination was that the character of the French oak wine barrels would accent and blend beautifully with the incredibly deep, dark fruit notes present in this beer. Look for huge fruit aroma, black pepper, and red fruit/grape jammy notes to prevail.

FROSTED VINE

Imperial Stout Aged in Red Wine Barrels 9.2% abv

Our Ol' Jack Frost imperial stout offers unique roasted dark chocolate, toasted caramel, and sweet fig fruit notes. French oak red wine barrels enhance those characters in this expression of that beer—providing a sounding board for its clarified bitterness, and a crisp compliment to its round sweetness.

CONTINUED ON REVERSE

TUESDAY 5PM

TWISTED TRACE *Silver, GABF 2013*

American Barleywine Aged in Bourbon Barrels 11.2% abv

Our barleywine unites the American (known for hops) and British (known for malt) versions of the style. Deceptively smooth and rich notes of dark berries and vanilla are enhanced by beautiful oak character, imparted by long aging in carefully-selected white oak bourbon barrels. Sweet caramel flavors from both malt and barrel mingle with Minnesota maple syrup, adding an additional layer of subtle complexity.

WEDNESDAY 5PM

STRAWBERRY STAVE

Strong Dark Wheat Ale with Strawberries

Aged in Bourbon Barrels 8.7% abv

This deeply-colored ale was made to evoke a drunken cobbler. We first used toasted, bready malt and wheat to create our base, and added some deeply-roasted caramel malts to lend sweet fruit notes as the beer aged. We picked up slight, pleasant strawberry notes in the beer, so we accented that character with strawberries and put it in the barrel to finish. The result is this delicious treat that offers graham cracker, caramel, brown sugar, and strawberries, with a slight hint of spicy rye.

KENTUCKY TRUFFLE

Strong Chocolate Milk Stout Aged in Bourbon Barrels 8.8% abv

While in Kentucky, we enjoyed some truffles featuring three ingredients: chocolate, cream, and bourbon. They caught our attention, and we decided to recreate them for you in beer form. We brewed a strong stout with milk sugar that is rich in dark chocolate and fruit character, and aged it in a barrel chosen for caramel and vanilla notes, then finished the beer with a unique chocolate.

SAMPLER SUGGESTION:

TRIPLE TWIST

The barrel matters. Try our Twisted Reality American barleywine three ways: The bourbon barrel-aged **Twisted Trace**, its single-barrel **Star Barrel** cousin, and the wine barrel-aged **Barley Vine**.



THURSDAY 5PM

MANHATTAN RESERVE

Cherry Grand Cru Aged in Bourbon Barrels 9.7% abv

An homage to the classic Manhattan cocktail, this beer begins with our Grand Cru, a Belgian style with a sweet, slightly spicy citrus aroma, and flavors of plum, apple, honey, and toasted caramel. After initial aging to mature the beer, we add a large amount of Michigan tart cherries, balancing the beer's natural sweetness. Final aging in white oak bourbon barrels results in bright cherry flavor balanced by the warmth of bourbon, oak, and honeyed citrus notes.

FOOLISH ANGEL

Belgian Style Quadrupel Aged in Bourbon Barrels 10.1% abv

Using one of the largest grain bills we can fit in our mash tun, our rendition of the Belgian Quadrupel style incorporates generous kettle additions of the finest Belgian beet sugars. All these fermentables allow the Monastic Ale yeast to run riot, giving off huge plum, banana, and fig flavors. These are balanced by the spice of the beer's high alcohol content. Aging in white oak bourbon barrels enhances this balance and folds caramel and toffee flavors into the malt-forward profile.

FRIDAY 5PM

BUFFALO BOCK *Bronze, GABF 2014*

German Style Weizenbock Aged in Bourbon Barrels 8.3% abv

Weizenbock is a strong, dark, unfiltered German style of wheat beer. These beers are made with an unusually high proportion of wheat malt, giving a slightly tart, bready, refreshing character to the beer to balance the darker malts used. Traditional German yeast offers round banana and spicy clove flavors. When aged in white oak bourbon barrels, the beer comes alive with soft oak and caramel-coated banana notes.

SATURDAY 11AM

CZAR JACK *Gold, GABF 2001*

Imperial Stout Aged in American Whiskey Barrels 9.2% abv

The first barrel-aged beer we ever produced at Town Hall Brewery, Czar Jack begins as our Ol' Jack Frost imperial stout. This style is also known as *Russian imperial stout*, a strong, dark style that originated in the 18th century. This beer offers flavors of rich roasted malt, caramel, deep red berries, and chocolate. When we age Ol' Jack Frost in whiskey barrels, we get a huge contribution of oak and vanilla flavors, while the red berry character deepens and becomes nearly cherry-like, resulting in an intensely delicious dark beer with a long legacy.

SAMPLER SUGGESTION:

MEDAL WINNERS

Three of this year's Barrel Aged Week releases have won medals at the Great American Beer Festival: **Twisted Trace**, **Buffalo Bock**, and the grand-daddy of them all, **Czar Jack**.



Barrel aging is one of the most exciting, innovative, and challenging things that we get to do at Town Hall Brewery. We appreciate the opportunity to bring you these beers, and we hope you enjoy them as much as we do. Thank you, as always, for your continued support.

Town Hall Brewery



All Barrel Aged Week releases are served as 9oz pours for \$7.5.