

Pour Richard's Wine & Spirits Beer Club



August 2019

Upcoming Events with Beer:
Harvest Festival- August 25th 1-4pm
Beer Extravaganza Fall Edition- Sept 21st 4-7pm

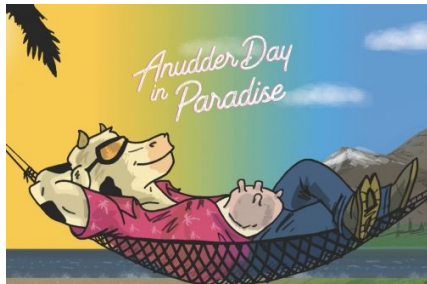
Hop Heads 6-pack

IPA #1: Smug Brewing Driving Miss Hazy



From a newer brewery, this is their first offering in the state. The Owner is the previous head brewer of Ragged Island and Union Station Brewing. This is one of those situations that reminds me that new breweries always have hiccups. Initially, I wasn't impressed, but I revisited it for a rep. Aromas of tropical and citrus, touch of dankness, and caramelized malts.. The palate starts out piney and mellows out into grapefruit and orange with just the right amount of bitterness

IPA #2: Bolero Snort Anudder Day in Paradise



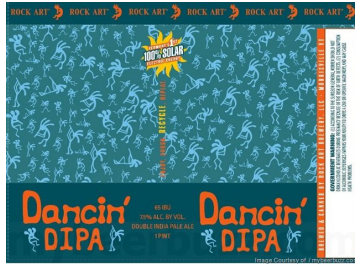
Hopped with Cashmere, Calypso, Jarrylo, and Cyro Mosaic hops, this wheated IPA is finished with a little bit of lactose. Aromas of mango, papaya, and orange with a bit of breadiness. The palate follows the nose, but with a soft round mouthfeel. This is the perfect IPA to unwind and enjoy the summer with.

DIPA #1: Mystic Double Voltage



Mystic finally brought back Double Voltage. The double verizon of Voltage hopped with Ella, Santiam, Perle, and Citra lupin powder. Aromas of pineapple, mango, papaya, yeast, hop candy, and white pepper. The palate maintains the strong pineapple notes, but also adds melon, grapefruit, more pepper, and lime zest through out.

DIPA #2: Rock Art Dancin' DIPA



A new offering from Rock Art which has been completely dependent on wind power since 2017. Dancin' is hopped with Azacca, Southern Cross, Citra, and Mosaic. Aromas of pineapple, aromatic hops, tropical fruit punch, and a creamy strawberry. The palate is a little different. It is balanced with the dry bitterness of grapefruit, orange, and a touch of dank earthiness.

Mystery Hop Head #1: Gneiss Geosynchronous



Sometimes beers are so new that few have actually tried them. This is the same with Gneiss new IPA. Hopped with Cascade, Centennial, and Eukanaut. It is an east coast brewery's version of a West Coast IPA. The malts to handle the dank hops that are balanced with grapefruit, orange, and a slight hint of mango.

Mystery Hop Head #2: Radiant Pig Save the Robots



Radiant Pig's change up to a Hazy New England IPA. They used the biggest and juiciest American and Australian hops. Aromas of lemon zest, clementine, ripe cantaloupe, and banana. The palate leans more to the citrus, clementine, pineapple, citrus zest, orange, and a bit of earthiness.

Mix 6pk:

IPA #3: Omnipollo Zodiac Multiverse



Omnipollo is based out of Sweden, but they work with Twelve Percent to brew their beers in the states. Even so, they are not widely available. Aromas that aren't typically brought to mind; spiciness with melon, stone fruit, tea leaf, resin, biscuity, and mango. The palate follows suit with peach, melon, tangerine, tea, spice, and a malty backbone to support the complexity of the beer.

IPA #4: Upslope Thai White IPA



Part of a new Brewery program, I was offered limited cases as a pre-order. Once it's gone it's gone. In a very Colorado way, they use snowmelt, malts, citrus hops, ginger, coriander, Thai Basil, lemongrass, and Belgian Wit Yeast. Aromas are dominated by citrus and ginger with subtle lemongrass, bit of funk, and tangerine peel. The palate develops a bit more complex. Notes of bread yeast, grapefruit zest, coriander, lemon zest, and slight orange with banana.

Seasonal #1: Upslope Rocky Mountain Kolsch



A twist on a traditional German Kolsch brewed with the additions of Colorado Honey and sage then hopped with Mosaic and Lemondrop hops. Aromas of honey, sage, and lemon join the cracker malts. The palate is a touch sweeter than a traditional Kolsch with honey, citrus malts, sweet malts, and lemon citrus.

Seasonal #2: Commonwealth Ojo del Tigre



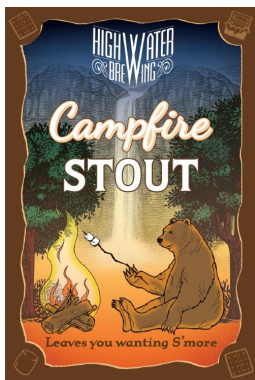
Most of us think of Mexican Style lagers that are on the lighter style, but we forget about the nuttier, complex options that are available. Commonwealth's Dark Mexican Lager has aromas of light roast and pecans. The palate has notes of caramel malts, almond, dried leaves, earthy forest floor, and subtle pepper. It has a surprisingly crisp finish for the malt complexity. A rethinking on how we view Mexican Lagers.

Mystery #1: Barreled Souls Space Gose



A variation on Leipziger Gose that is tart and slightly sour brewed with 80% wheat malts with Maine Sea Salt and lemon zest. Aromas of lemon, citrus, sour candy, apple skins, nutmeg, and clove. The palate leads with sour apple skins, lemon zest, and a refreshing salty finish.

Mystery #2: High Water Campfire Stout



This is a beer I ordered through Tavour, and have it aging. They have finally decided to put away the bombers and utilize the friendlier 16oz cans. Brewed with chocolate malts, graham cracker, molasses, plus a few more cryptic ingredients. It creates a S'more in a glass! Aromas of vanilla, marshmallow, graham cracker, roasted malts, and chocolate. The palate is definitely S'mores with a touch of earthy hops, and a creamy finish.