

BARREL AGED MONTH

TOWN HALL BREWERY

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 Month. This year, we will release twelve unique barrel-aged beers over 4 weeks—Feb 1-28. 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.

WEEK 1 FEB 1 BARREL CREW SELECT

This week's releases were chosen by our Brewmaster and barrel crew as some of their favorites among this year's Barrel Aged Week offerings.

BARREL AGED BEER

9oz SNIFTER 8
FLIGHTS 13

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.

FLIGHT SUGGESTION

BARREL CREW

Three picks from our brewers: **Czar Jack**, **Double Aged Triple Barrel Twisted Trace**, and **Single Barrel Manhattan**

Available Starting Feb 1

CZAR JACK GOLD, GABF 2001

Imperial Stout aged in American white oak whiskey barrels. 9.5% abv

The first barrel aged beer recipe ever produced at Town Hall Brewery. Czar Jack begins as our Ol' Jack Frost, which is a Russian Imperial Stout a strong dark beer style originating in the 18th century. This beer offers rich, roasted malt flavors, caramel, deep red fruit, and rich chocolate. When we age Ol' Jack Frost in whiskey barrels, we get huge contributions of oak, vanilla, and toasted caramel flavors. The fruit flavors deepen and become nearly cherry-like. The roasted malts turn to dark chocolate as the maturation in the barrel happens. Barrel manipulation also gave us less leather/tobacco than past years. The result is an intensely delicious dark beer with a legacy.

SINGLE BARREL MANHATTAN RESERVE

Cherry Grand Cru aged in American oak bourbon barrels. 9.9% abv

Inspired by the classic Manhattan cocktail this beer begins as our celebratory Belgian style Grand Cru. A strong ale with sweet plum and citrus spice aroma followed by flavors of apple, honey, and toasted caramel. After initial aging to mature the beer, we add a large amount of Michigan tart cherries which balances the beer's natural sweetness. Final aging in bourbon barrels results in bright cherry flavor balanced by the warmth of bourbon, oak, coconut, and honey filled citrus notes. This barrel was selected, aged, and harvested in a very different manner and result was noticeable bringing this beer back to form in 2021. Enjoy this special 2021 single barrel!

DOUBLE AGED TRIPLE BARREL TWISTED TRACE

American Barleywine aged in American oak bourbon barrels. 9.9% abv

Barleywine is a beer with the strength and fruit character that resembles wine. Made from barley, these beers achieve fruit notes largely from the interplay of the yeast and hops during maturation. This beer recipe is formulated to achieve cherry, blackberry, strawberry, and currant notes followed by saltwater butter-toffee. After aging the batch in bourbon barrels we selected in Kentucky, the beer had enhanced cherry, vanilla, and wood notes that were splendid.

We decided to take a portion of three barrels that we very much enjoyed and married them together in a new-to-us barrel we had just selected on a different trip. Another aging cycle finalized the creation of this masterpiece. The fruits heightened and the barrels all worked together once unified to give maple, caramel, vanilla, black cherry, and coconut notes. The mouth feel can best be described as luscious. A lot of patience and attention went into creating something very special for all of you to enjoy.

WEEK 2 FEB 8 DOUBLE BARREL SERIES

FLIGHT SUGGESTION:

BARRELS & BARRELS

Three beers all introduced to second barrels and aging: **Double Barrel Extra Milk Stout**, **Double Oak EoTS**, and **Double Barrel Czar Jack**.

Available Starting Feb 8

A PERFECT PAIR

New for Barrel Aged Week

PAIRING BITES 8

Apricot jam, crackers, toffee with chocolate and almonds, capricola, sopresetta, baby swiss.

HONEYBEE 10

House-made cocktail with Town Hall Barrel Select Old Forester with artisan honey.

BARREL AGED PASSPORTS 5

Get a passport to track your barrel aged journey all month long! Passports get you \$1 off any barrel aged tap or flight and rewards for drinking your favorite barrel aged beers. Ask your server today!

DOUBLE BARREL EXTRA MILK STOUT

Double Milk Stout aged in two fresh bourbon barrels. 9.4% abv

We truly enjoyed the character in this particular barrel throughout the year, so much so that we decided to get it a second fresh bourbon barrel from Kentucky for additional aging. Expect richness, baking spice, nuts, vanilla, oak, chocolate milk, and spicy whiskey in the nose. The flavor will keep you guessing with dark chocolate, nougat, more baking spice, caramel, and even more chocolate without the acidity you may expect from a beer like this. No, we did not use chocolate in this beer, and don't worry, we will keep making this treat in the future!

DOUBLE OAK EYE OF THE STORM

Strong Honey Ale first aged in a red wine barrel, then a fresh bourbon barrel, and finished in another red wine barrel. 9.7% abv

Inspired by the many wine cask finished bourbons on the market today. Our Double Oak series aspires to be the perfect blend of bourbon and wine barrels in the same beer. Eye of the Storm starts by choosing incredibly high quality honey varieties from friends at Bar Bell Bee Ranch in northern MN. The resulting beer is fermented to be very dry, however, with proper age the honey re-establishes its character at a perceivably sweet level. It's really magical in beer production!

After these steps our Strong Ale is aged to completion in a red wine barrel, then moved to a bourbon barrel known for its bright citrus notes. Once harvesting time came around, our barrel crew was not quite satisfied and it was introduced to another red wine barrel, and all of our crew was happy.

CONTINUED ON REVERSE

DOUBLE BARREL CZAR JACK

Imperial Stout aged in a whiskey and bourbon barrels. 9.9% abv

Please see Czar Jack's description above. We decided that multiple fresh barrels and additional aging was a perfect fit for Czar Jack, so off we ran to find the perfect barrel. Wow, are we happy with the additions that were made to this beer, bringing your experience to a whole new level. Compare to Czar Jack and see for yourself!

WEEK 3 FEB 15 DESSERT SERIES

FLIGHT SUGGESTION:

ROOM FOR DESSERT

These treats offer more than just something sweet:

Kentucky Truffle, Vine's Eye, and **Strawberry Stave.**

Available Starting Feb 15

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WEEK 4 FEB 22 CLASSIC SERIES

FLIGHT SUGGESTION:

THE CLASSICS

All of the classics in one flight. **Rye Barrel, Foolish Angel,** and **Twisted Trace.**

Available Starting Feb 22

BARREL AGED MAPLE SYRUP BOTTLES 750ML 26 PANCAKE MIX 5 COMBO 30

Barrel aging beer was so good, we figured, why stop there. Take home a bottle of THB Barrel Aged Maple Syrup today! Pair it with some of our own hand-crafted pancake mix from American Classic Cafe!

KENTUCKY TRUFFLE

Strong Chocolate Milk Stout aged in bourbon barrels. 9.4% abv

While in Kentucky, we enjoyed some truffles made with three primary ingredients: chocolate, cream, and bourbon. Just so happened that we like these treats so we decided to make our own in barrels for you, hope you enjoy! We made a strong stout with milk sugar that is rich in dark chocolate and fruit characters, and aged it in a barrel chosen for caramel and vanilla notes. It was then finished with a fantastic new chocolate that we were able to bring in to create our own Kentucky Truffles. .

VINE'S EYE

Our strongest American Honey Ale aged in French oak red wine barrels. 9.18% abv

This honey ale is made with several honey varietals sourced from Bar Bell Bee Ranch that each bring their own unique quality to the tremendously complex brew. Much like mead, this beer ages extremely well and will go through distinct changes as it matures. Look for the honey character and sweetness to be more evident, and the red wine grape tones from the barrel to be a bit more mild than past harvests. You'll experience a snappy finish from the barrel tannins to balance our largely Minnesota honey sweetness.

STRAWBERRY STAVE

Strong Dark Wheat with strawberry aged in American white oak bourbon barrels. 9% abv

This deep-colored wheat beer may evoke ideas of a dessert: a drunken strawberry cobbler. We first used toasted, bready malt and wheat to create a delicious beer. Deeply roasted caramel malts were used to lend sweet dark fruit and caramel notes needed for flavor as the beer aged. Upon sampling, we picked up pleasant strawberry notes in the beer and decided to accent that character with strawberries and put it in a barrel to finish. The result is this delicious treat that offers graham cracker, caramelized brown sugar, and fresh strawberries with just enough spicy whiskey finish to offer rosy cheeks upon consumption.

RYE BARREL

German Style Roggenbier aged in American white oak high rye bourbon Barrels. 8.3% abv

This ale was made using over fifty percent malted rye and aged in barrels chosen because of the high percentage of malted rye used in the production of the bourbon that resided in them. The popularity of American rye whiskey inspired this journey. Enjoy the traditional flavors of rye and expect spice, earthy notes, toasted fruit, rose petal floral aspects, sweet cake frosting, and caramel.

FOOLISH ANGEL

Belgian style Quadrupel aged in American white oak bourbon barrels. 10% 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.

TWISTED TRACE *Silver, GABF 2013*

American Barleywine aged in bourbon barrels 10% 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.

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