

# Pour Richard's Wine & Spirits Beer Club



## March 2020

Events with Beer:  
Beer Extravaganza May 2nd 4-7pm

## Hop Heads 6-pack

### IPA #1: Abomination Hop Roulette



100% Citra hops pours a light orange with lots of citrus, grapefruit, orange juice, guava, and lime. The palate follows the citrus, grapefruit pithe, lime, a little more bitterness, and an earthy spice.

### IPA #2: Mast Landing One: Idaho 7



Pours a hazy light orange and is hopped 100% by Idaho 7 which we don't have the opportunity to taste on its own often. Aromas of orange, papaya, red grapefruit, and apricot with notes of pine and black tea. The palate is a bit lighter than the nose juicy with the tropical fruits with a little bit of the stone fruit undertone with a bit of pine.

### DIPA #1: Abandoned Building Must Be Nice



An oat malt base with Mosaic and Vic Secret. Aromas of mandarin orange, grapefruit, and apricot. The palate continues from the nose with the addition of melon and a ripe, round mouthfeel, and a dry crisp finish.

## DIPA #2: Proclamation Thanks For the Albatross



Grapefruit and IPAs have always been a good match. Proclamation put a savory twist on it with the added rosemary. The aroma is very red grapefruit, grapefruit, grapefruit rind, and of course piney rosemary. The palate follows the nose with a bit more bitterness and herbal undertones from the rosemary.

## Mystery Hop Head #1: Northwoods Brown Owl ESB



The original Pale Ale. An English Extra Bitter ale that can vary in pouring in color. Brown Owl is on the darker amber side, slightly hazy, and fermented with Kveik yeast. Aromas of maple, toffee, and a yeasty funk on the nose. The palate continues similar to the nose, but there is the addition of earthy, spicy hops on the finish.

## Mystery Hop Head #2: Carton Brewing The Hook



Wheat malts hopped with Citra and Vic Secret. Aromas of under ripened tangerine, green mango, slightly herbal, and a light peppery note. The palate starts with a soft bitterness, passion fruit, green berries, white grapefruit, Yuzu, and pineapple all on the greener side with a smooth, spicy finish.

## Mix 6pk:

### IPA #3: Liquid Riot Retrospect



Aromas of grapefruit rind, lime rind, orange pith, pine, and a touch of malt. The palate starts off a little on the sweeter side but then opens up to a piney hop bitterness, biscuit malts, and a slight mineral water finish.

### IPA #4: Simple Roots Afterglow



Aromas of sweet pineapple, lemon grass, pine, and clean malts. The palate starts off sweeter and becomes bitter on the piney side, pineapple, lemongrass, a touch of woodiness, and low key carbonation.

### Seasonal #1: Une Année Triple



The most popular and approachable Belgian style. Malty aromatics with a yeasty spice, pepper and a bit of orange peel. The palate is full of big spice, citrus, Belgian yeast, and a slight peppery finish.

## Seasonal #2: Devil's Purse Shore Laddie



A porter brewed with blackberries. The aromas are dark malts, dark chocolate, caramel, and a hint of sour blackberries. The palate is more on the tart side due to blackberries which creates an interesting tartness with the finish.

## Mystery #1: Three Magnets Dig Your Grave



Pours a light copper. This golden belgian ale has spicy aromatics with a touch of yeast, coriander, and cherry cough syrup. The palate is smoother with bits of bosc pear, lemon drop, and honey on the finish.

## Mystery #2: Proclamation Flumox



A German style Pilsner from a favorite local brewery. Pours a pale straw yellow with aromas of sweet malt, cracker, toasted grains, and faint hops. The palate follows the nose with crisp malts, toasted malts, citrus rind, and a piney hop bite with a crisp clean finish.