



The Monk's Kettle Cellared and Rare Beers

Shortly after opening in December 2007, the Monk's Kettle began laying down beer in our newly constructed beer cellar. In a climate controlled environment, certain beers were set aside for events and a highly anticipated Vintage Beer List that was first offered at our quarter-decade anniversary in 2010. The list contains rotating items served at perfect cellar temperature (55^o) in the proper glassware.

Not all beer is meant to be cellared, but certain styles will vastly improve with age. Generally, beers that are higher in alcohol and bottle-conditioned will age well, as will beers with big malt backgrounds and those without volatile hop aromatics. Styles that tend to cellar well include Belgian and Belgian-style strong ales, barleywines, imperial stouts, old ales, bière de gardes, lambics, gueuzes, and American wild ales.

The brewing and bottling dates, as well as batch numbers, vary from brewer to brewer. Belgian saison specialist Fantôme has no indicator at all on the bottle, New York's Ommegang lists a batch number and date on the bottle, while local brewer Russian River has a page of their website dedicated to a "bottle log" that corresponds to each bottle's batch number and lists the brewing date, bottling date (as many of these ales are aged in barrels for some time) and the type of conditioning yeast used. For each beer, we list the indication of the vintage/batch and the exact or approximate date. For those without an indicating marker, we list the date of its arrival here to estimate its age.

As always, we thank you for supporting us in our mission to bring you the best beers available, and to serve them the way that they were meant to be served. This list is part of our dedication to promoting better beer, educating our clientele about the depth of the beer world, and sharing these brews in the proper context.

Cheers.

Samichlaus Helles 2007 Brauerei Schloss Eggenberg Vorchdorf, Austria

Doppelbock 11.2 oz 14% \$25

Brewed only once a year on December 6th, the feast day of the beer's namesake, St. Nicholas, Samichlaus is aged for 10 months before bottling. Helles means 'bright', so this beer is lighter in color than the original dark brew. Samichlaus was brewed to be cellared. Older vintages become more complex with a creamy warming finish.

[Bottle label: "Bottled 2007"]

Double Vision Feb 2009 Grand Teton Victory, ID

Doppelbock 1 L 8.0% \$40

"Our Double Vision Doppelbock is brewed with Idaho 2-Row Pale and German Munich, CaraAroma, CaraMunich and de-husked Carafa malts to an original gravity of 24 Plato (1.096 SG). The malts provide a dark leather color with ruby notes, a luxurious tan head, and a bready aroma with a hint of smoke. It is lightly spiced with Liberty hops, an American version of the noble German Hallertau Mittelfruh, and fermented with lager yeast from a monastery brewery near Munich. In the traditional manner, Double Vision is fermented cold (48 F) and lagered a full 10 weeks for smoothness. At over 8% alcohol by volume, it is a deceptively drinkable springtime warmer."

[Bottle label: "2009"]

Fuller's Vintage Ale 2007 Fuller Smith & Turner London, ENG

Old Ale 500 ml 8.5% \$30

Each year Fuller's changes its recipe but makes an old ale for release in the winter. The beer is bottle-conditioned to allow for development over time, and each bottle is individually numbered.

[Bottle label: "2007"]

Papier 2009 The Bruery Placentia, CA

Old Ale 750 ml 14.5% \$50

Papier was the Bruery's first anniversary ale, loosely brewed in the English-style Old Ale tradition using their house Belgian yeast strain. The traditional first anniversary gift is something made of paper. Layered with complex flavors of dark fruit, vanilla, oak, and burnt sugar, Papier is a robust ale and best for sharing.

[Bottle label: "Papier"]

Pèche Mortel 2009 Brasserie Dieu du Ciel! Montreal, Canada

Imperial Coffee Stout 12 oz 9.5% \$20

The "Mortal Sin" was the first beer that Dieu du Ciel! head brewer Jean-Francois put into bottles, and the first to arrive in the US, marking the debut of this acclaimed micro-brewery. It's an incredibly well balanced, strong and rich stout infused with fair-trade coffee.

[Case marked: "09"]

Stone Imperial Russian Stout 2006 Stone Brewing Escondido, CA

Imperial Russian Stout 22 oz 10.8% \$25

"Brewed in the authentic historical style of an Imperial Russian Stout, this beer is massive. Intensely aromatic (notes of anise, black currants, coffee, roastiness and alcohol) and heavy on the palate, this brew goes where few can - and fewer dare even try. The style originated from Czarist Russia's demand for ever thicker English stouts. Expect our version of this mysterious brew to pour like Siberian crude and taste even heavier!"

[Bottle label: "2006 Release"]

J.W. Lee's Harvest (Port) 2005 J.W. Lee's Manchester, ENG

English Barleywine 275 ml 11.5% \$35

Matured in wooden casks of Willoughby's Crusted Port. This is a classic beer for aging, and a stock item on any vintage list.

[Bottle label: "2005"]

Gnarlywine 2009 Lagunitas Brewing Petaluma, CA

Barleywine 22 oz 11% \$15

"The Annual Release of our BarleyWine Style Ale is Dated and Built to Last. Flavors Evolve as Hop Bitterness Yields to Crazy Caramel and Rich Toffee Flavors."

Deep Orange to Copper in color, stored for long periods of time at the brewery both in its tank and in the bottle.

[Assurance from the cellar master this is the 2009 vintage]

Confluence Jan 2009 Allagash Brewing Portland, ME

Belgian Strong Pale 750 ml 7.4% \$60

"Allagash Confluence Ale is created with a mixed fermentation; utilizing {Allagash's} primary Belgian style yeast in combination with [their] proprietary Brettanomyces strain. The two yeast strains work in tandem creating a marriage between spice and fruit flavors that ultimately leave a lingering silky mouth feel. After fermentation, Confluence undergoes a lengthy aging process in stainless steel tanks to enhance the flavors. Prior to bottling, it is dry hopped with a Glacier hops, providing a pleasant balance of aromas.

Confluence is then bottle conditioned and aged in [Allagash's] cellar prior to release."

[Bottle label: "Jan 2009"]

Signature Ale Jan 2008 Lost Abbey/De Proefbrouwerij

Belgian Strong Pale 750 ml 8.5% \$45

This beer is part of the collaborative series by De Proef's brewmaster Dirk Naudts ("The Professor"), brewed with California's very own Tomme Arthur of Lost Abbey/Port Brewing. The beer is a West coast style IPA fermented with Belgian Brettanomyces.

[Cork: "0108"; brewed in Jan 08]

Odyssey July 2009 Allagash Brewing Portland, ME

Belgian-Style Strong Dark Wheat 750 ml 10.4% \$45

"Odyssey is the second edition in our Barrel Aged series. It is a dark, 10% ABV wheat beer. We age a portion of the beer in New American Medium Toast Oak, and a portion in stainless steel for more than six months. We then blend the two different portions of beer to taste. Finally we bottle condition, adding additional yeast and Candi sugar."

[Bottle label: "June 2009"]

Ommegang Bière de Mars Oct 2008 Ommegang Cooperstown, NY

Bière de Garde 750 ml 6.5% \$45

An oft-ignored style, but one of our favorites, the Bière de Garde ("beer to keep") is simple at first, but develops a wonderful complexity with age. Ommegang uses Brettanomyces in its bottle-conditioning, which imparts a bright and tart funkiness.

[Bottle label: "Batch #2 Oct 2008"]

Abbaye de St Bon-Chien 2007 BFM Saignelegier, Jura, SWITZ

Biere de Garde 750 ml 11% \$55

"It is a beer brewed in honor of the former brewery cat, sanctified when he disappeared. This vintage-amber with hints of red is matured for months in oak barrels that previously contained wine or eau-de-vie. The drums give a very complex flavors this beer. On the palate, it recalls the plot of a fruity red wine with a very strong acidity."

[Bottle label: "2007: Blended in October 2007"]

Oro de Calabaza 2007 Jolly Pumpkin Artisan Ales Dexter, MI

Bière de Garde 750 ml 8% \$45

Time in Chardonnay barrels help to balance this Bière de Garde's malt sweetness as well as the tartness of Jolly Pumpkin's wild yeast strain.

[Bottle label: "Batch 229"]

Cantillon Classic Gueuze May 2008 Brasserie Cantillon Brussels, BEL

Gueuze 750 ml 5% \$50

The world's classic Gueuze. A blend of one, two, and three year-old lambics creates a second fermentation in the bottle. This gueuze has a magnificent nose, with lots of citrus, musty leather, vinegar, ripe cheese, and hay. It is creamy, but with sharp acidity and flavors like lemon zest, vinegar, citric acid and dry leather.

[Bottle label: "Bottled 28 May 2008"]

Cascade Blackberry Racoon Lodge/Cascade Brewery Portland, OR

Lambic-Style 750 ml 5.4% \$60

"Cascade Blackberry Ale spends over 6 months of lactic fermentation and aging in small oak barrels. This "Belgian Flanders Style Red Ale" is re-fermented with fresh whole Northwest Blackberries and then hand bottled. Cascade Blackberry Ale is bottle fermented."

[Brewed in 2008--no bottle marker]

Temptation Batch 3 Feb 2008 Russian River Brewing Santa Rosa, CA

American Wild Ale 375 ml 7.25% \$30

"Temptation is a Blonde Ale aged in French oak chardonnay barrels with Brettanomyces for twelve months. Flavors of wine and oak absorb into the brew throughout its aging. Temptation is re-fermented in the bottle to create its carbonation--a process commonly used to make fine champagne and sparkling wine. Spent yeast forms a thin layer of sediment to remain in the bottle."

Primary fermentation with a Trappist Ale Yeast, Batch 003 bottle conditioning was %100 Brettanomyces.

[Bottle label: "Batch 003" Stamp on box: "Bottled 3/22/08"]

Beatification Batch 2 Feb 2008 Russian River Brewing Santa Rosa, CA

American Wild Ale 375 ml 6.0% \$35

Beatification is a 100% spontaneously fermented beer using the oldest barrels that no longer have any wine flavor or oak flavor left in them. However, a cocktail of "bugs and critters"(Saccharomyces, Brettanomyces, Lactobacillus, Pediococcus & other wild yeast & bacteria) remains in the barrel. Batch 2 was blended from 2 batches one brewed on 7/28/2006 and the second brewed on 1/2/2007. Likely, the most sour and funky beer RR has ever turned out.

[Bottle label: "Batch 002" Stamp on box: "Bottled 2/29/08"]

Supplication Batch 3 Mar 2008 Russian River Brewing Santa Rosa, CA

American Wild Ale 375 ml 7% \$30

Brown Ale aged in French oak Pinot Noir barrels with Brettanomyces, Lactobacillus, Pediococcus, and sour cherries.

[Bottle label: "Batch 003" Website: "Bottled 3/5/08"]

Consecration Batch 1 Batch 001x3 Russian River Brewing Santa Rosa, CA

American Wild Ale 750 ml 10% \$60

Using Salvation as a base beer, Vinnie then adds currants and ages the Consecration in Cabernet barrels for at least six months. This was the first batch of this beer, released around two years ago

[Bottle label: "Batch 001x3" Website: "Brewed 5/9/08 Bottled 12/29/08"]