

# A PASSION FOR: *Style*

epicbrewing.com



Epic's cellar contains many curiosities and one of kind beers. These extremely limited sour releases are fruited and aged in oak for months until our brewmaster decides they're at their peak.

**Malt Bill:** Premium Weyermann Pilsner Malt, White Wheat Malt, Spelt, Flaked Oats

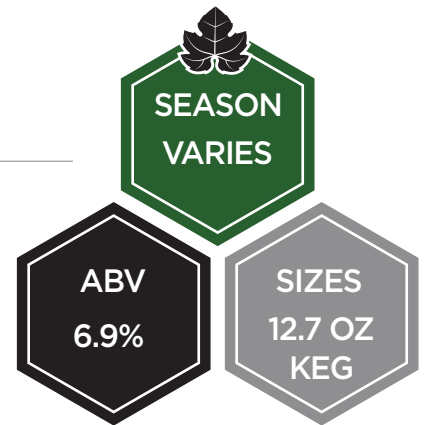
**Hops:** Tettnang,

**Fruit:** Strawberry Rhubarb

**Food Pairing :** Strong aged cheeses, chocolate, wild game



SINGLE BOTTLE



## *Tasting Notes*

Aromas of ripe berries fade into faint notes of earthy funk. The first sip is sharply sour with bright fruity flavors of strawberries, and lemon zest. The effervescent carbonation lifts off the palate leaving hints of pie crust, oak and rhubarb.



3001 Walnut St. Denver, Colorado 80205  
825 South State Street, Salt Lake City, UT 84111

  [epicbrewing.com](http://epicbrewing.com)