

# Allagash Brewing Co.

## Type: Domestic Craft Brewery

50 Industrial Way, Portland, ME 04103. Tel. 1 800 330 5385.

Available in cask? - By special arrangement with plenty of notice.

Available in keg? - Yes.

Available in bottle or can? - Yes.

Distributor: Union Beer Distributors, tel. 1 718 497 2407.

Who's who: Brewmaster - Rob Tod.

Notes: Allagash brews high quality Belgian styles of beer; all bottles are bottle-conditioned. They recently expanded into a new, state-of-the-art brewhouse.

Distance to the brewery from New York City: 316 miles.

**White** (5.0%) \* \* \* \* B31 – Belgian-style witbier, one of the best US-brewed examples.

**Double Ale (aka Dubbel Reserve)** (7.0%) \* \* \* \* B16 – A deep mahogany dubbel, malty with a little spiciness and fig and plum notes, with some nuts and chocolate in the finish.

**Grand Cru** (7.2%) \* \* \* \* B19 – Spicy Belgian-style strong pale ale.

**Tripel Reserve** (9.0%) \* \* \* \* \* – Golden-hued and deliciously fruity and spicy.

- **Occasional and commemorative beers:**

**Hugh Malone** (8.5%) \* \* \* \* B26 – Copper-colored ale hopped with Simcoe and Warrior varieties.

**Inoculator** (9.2%) \* \* \* \* \* Q41 – A rare cherry tripel matured in oak for two years.

**Victoria Ale** (9.0%) \* \* \* \* Q41 – Brewed with 100 lbs of Chardonnay grapes.

The flavor is fruity and vinous with honey and spices contributing to the mouthfeel.

**11<sup>th</sup> Anniversary Ale** (9.2%) \* \* \* \* B18 – Garnet-colored, complex and moderately vinous. Fermented with champagne yeast.

**Interlude** (9.5%) \* \* \* \* \* Q44 – An unusual and complex creation. Farmhouse yeast is used for the first part of fermentation, Brettanomyces for the second, and then it is aged in French Merlot and Sirah barrels. A considerably funky aroma leads to a fruity, earthy, sour experience on the palate.

**10<sup>th</sup> Anniversary Ale** (10.0%) \* \* \* \* B31/Q44 – A witbier blended from two batches and aged in wood.

**Fluxus** (10.0%) \* \* \* \* \* A30/Q43 – An unusual rye beer with yarrow – a flowering plant which was once a common beer ingredient prior to the use of hops. Spicy, herbal, and floral, hopped with Warrior and Brewers Gold.

**Musette** (10.0%) \* \* \* \* S15 – A Belgian-inspired Scotch Ale (or 'Wee Heavy'), fairly complex.

**Odyssey** (10.0%) \* \* \* \* \* Q44 – Very dark brown beer aged in wooden barrels. Fruity and winery, this beer is low in carbonation and smooth on the palate.

**Four** (10.2%) \* \* \* \* B29 – Mahogany-colored, complex ale. Warming, a little estery and fruity.

**Avancé** (10.2%) (no rating yet) Q41/Q44 – 'Four' with added strawberries and aged in oak barrels.

**Victor Ale** (10.4%) \* \* \* \* Q41 – Brewed with Red Chancellor grapes, hopped with Fuggles and Hallertau and fermented with wine yeast. Do not confuse with Victoria (different).

**Curieux** (11.0%) \* \* \* \* Q44 – Tripel aged in wood bourbon barrels, smooth with some vanilla notes.



## SEE BELOW FOR BEER STYLE CODE DESCRIPTIONS

### Ratings

Each beer has been given a rating from one to five which should be interpreted as follows.

- \* Bland, one-dimensional, or tasting of cheap adjuncts - unenjoyable. Not recommended.
- \*\* Nothing special but may be worth trying if nothing better is available.
- \*\*\* Good, recommended.
- \*\*\*\* Great, highly recommended.
- \*\*\*\*\* Exceptionally good, very highly recommended.

Ratings and tasting notes are taken from *Beer Demystifier New York City 2008-2009* by Alex Hall (published June 2008).

- **{S}** after the beer name denotes seasonal availability.



[www.gotham-imbiber.com](http://www.gotham-imbiber.com)

