

# HAWTHORNE SOUR FEST 2019

sour beer has an intentionally acidic, tart or sour taste

**CATEGORY 12 BREWING, Apricot Aged Anniversary Ale 5.5%** 5oz 3.49 13oz 8.29

"Brewed exclusively for Hawthorne Beer Market in celebration of their fifth anniversary. This blend of New World & barrel aged sour ales has been patiently aged on apricots, resulting in a brightly tart Belgian Golden Sour. Cheers to five years of beers at Hawthorne!"

**MOODY ALES, Gruit Style Lavender Sour 4.9%** 5oz 3.29 13oz 7.79

"Co-fermented with ale yeast and lactobacillus plantarum for a clean profile and soft yet lemonade-like sourness. Aged on local hand-screened lavender flowers from Windward Lavender Farm in Chilliwack. Nicely tart with a big lavender aroma and light lavender spiciness in the finish. Drinks like a lavender lemonade and soothes like aromatherapy."

**DRIFTWOOD BREWING, Mad Bruin Sour Brown Ale 7.7%** 5oz 4.49 13oz 11.99

"A blend of some of our oldest barrels with just the right amount of fresh, malty beer. Rich, ripe fruit balances, heady perfume and just a hint of oaky vanilla."

**RAVENS BREWING, Corvus Lingonberry Lime Gose 4.5%** 5oz 3.29 16oz 8.49

**Winner: Gold Medal World Beer Cup 2018 / Leipzig-Style Gose or Contemporary Gose**

"A Gose is a sour, salty, wheat beer and our take on it builds on that intriguing base. Using tart, red lingonberries along with lime compliments the acidity already present in the beer and adds a new dimension to the flavour as well as a beautiful colour. We added just enough Pink Himalayan Salt to provide a bright sparkle that makes the whole beer shine."

**COAL HARBOUR BREWING, Rainbow Sour 4.8%** 5oz 3.29 13oz 7.99

"A secret, and experimental blend that brought a little bit of all the Dino Candy Sours together to create one, multi fruit sour. We made two kegs. One was poured at our open house, the other went to Hawthorne."

**THE BAKERY BREWING, Cherry Vanilla Dessert Sour 3.9%** 5oz 3.29 13oz 7.99

"A delicate Sour Wheat Ale made with fresh whole cherries, pure organic tart cherry juice, in-house made vanilla extract and milk sugar. We aged this sour ale on fresh local Montmorency tart cherries for 3 months to bring out the gorgeous pink hue and delicate flavour from this lighter coloured cherry variety. Notice the cherry pie, light cinnamon and vanilla cream flavours. A true dessert sour experience."

**FOUR WINDS BREWING, Mélange 6%** 5oz 3.49 13oz 8.29

"Mélange is a fresh, tart table beer that we blended with select barrel stock and then conditioned on second use cherries and red currants."