



## Grand Teton Brewing Company Tail Waggin' Double White Ale

Tail Waggin' Double White Ale is brewed in the Belgian tradition, using malted barley, wheat malt, candi sugar and a unique touch— unmalted rye. Noble-type hops are used for balanced bitterness, with spices added in the whirlpool. We followed the Belgian tradition of using bitter orange peel and coriander, then added a bit of lemongrass to make our wit something special. Finally, we fermented the beer with a Belgian witbier yeast that adds its own complexity with spicy phenols and fruity esters.

At 7.2% alcohol by volume, our wit pours a very hazy golden straw color, with a thin white head that clings to the glass. The aroma is very complex, showcasing notes of lemon, coriander, bubblegum and banana. The first sip tickles the tongue with a black pepper spiciness, which subsides into more mellow flavors of tart citrus fruits. A very effervescent mouthfeel leads to a crisp finish, making this the perfect beer for a warm afternoon.

This is an amazingly versatile beer with food, any time of day. Its orange notes pair nicely with eggs benedict and cheese omelettes, and its quenching acidity cuts right through the fattiness of bacon or spicy sausage. Try it as an aperitif, or with tangy or peppery cheeses. Nothing is better with salads, especially vinaigrettes, and it truly shines with seafood, particularly when served with lemon. White ale's citrus and spice notes complement Mexican, Thai, and Indian dishes, which often include lime, cilantro, cumin, ginger or tamarind in their preparations. Don't forget dessert--key lime or lemon meringue pie, citrus sorbets and tarts, orange chiffon cake.

Beginning with this ale, Grand Teton's Cellar Reserve beers will be released in beautiful 750 ml bottles with pry-off crowns. We switched from our signature 1 liter flip-top bottles because the crown provides the best-quality seal available, protecting the beer from oxygen and maintaining its carbonation level. In addition, the new bottles are much lighter than our previous bottles, providing significant energy savings in their manufacture and transportation. Without the wire and ceramic stopper, our new bottles are easier to recycle. Finally, the new bottle is less expensive, and we've passed every bit of our cost savings on to the consumer.

In conjunction with the Teton Arts Council, Grand Teton Brewing Co. held "The Art of Beer" contest in the fall of 2009 to select artwork for the 2010 Cellar Reserve bottles. Local artist Sarah Lott's captivating photo of dogs in the back of a pick-up truck was chosen to represent the contest's theme of "Life in the Tetons" through the spring and summer seasons on the Tail Waggin' Double White Ale label. To see all the contest winners, go to [www.tetonartscouncil.com/artists/art-of-beer-winners.html](http://www.tetonartscouncil.com/artists/art-of-beer-winners.html).

Sarah Lott received her education in photography from St. Lawrence University, where she graduated with degrees in Fine Arts, Anthropology & African Studies, and from the Rocky Mountain School of Photography in Missoula, Montana. She now resides in Idaho, gaining inspiration for all her crafts from the mountains, valleys, rivers, skies, creatures and people of the greater Teton area. Check out more photography, mosaics, jewelry and other media at [www.sarahlott.com](http://www.sarahlott.com).

The Cellar Reserve series of beers are unique, different even from other craft beers. Grand Teton's Cellar Reserves are brewed with specialty hops and malts and unique strains of yeast. Most ales and lagers are produced in 2-4 weeks. However, 3 to 8 months are spent on each of the Cellar Reserve specialty brews. They are also bottle and keg-conditioned, which produces natural carbonation that will blend and smooth the flavors with age. These beers have a long shelf life and don't need to be rapidly consumed. Proper aging of these bottles creates beers to be cherished. Our Cellar Master provides regular tasting notes and aging updates on his web page, "Notes from Underground," at <http://grandtetoncellar.blogspot.com/>.

Grand Teton Brewing will release three specialty brews in the Cellar Reserve line for 2010. The production quantity for each brew is very limited. Tail Waggin' Double White Ale is available in kegs and 750mL bottles.