



Grand Teton Brewing Company Trout Hop Black IPA

Trout Hop Black IPA is a spicy and bold American-Style India Black Ale, with notes of fresh pine needles and spruce tips. Brewed with Idaho 2-Row Brewers' Malt and German specialty malts, this ale has a deep rich color and roasted finish but does not have the thick and rich body that often accompanies malty brews. Kettle hopped and dry hopped with Pacific Northwest hops, the resulting bitterness is bold and intense, the aroma piney and zesty. The full body and dry finish create a refreshing autumn ale, perfect for any crisp afternoon or cool evening. The spicy hops of this ale complement bold, flavorful foods. Chocolate mole enchiladas, Indian and Thai curries, and barbeque ribs will go nicely.

Grand Teton's Cellar Reserve beers are now 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 Abby Paffrath's amazing batik of a leaping cutthroat trout was chosen to represent the contest's theme of "Life in the Tetons" for the autumn and winter seasons on the Trout Hop Black IPA label. To see all the contest winners, go to www.tetonartscouncil.com/artists/art-of-beer-winners.html.

Abby Paffrath creates art inspired by the outdoors. When she is not fly-fishing or skiing, she can be found in her studio creating batiks, watercolors, and accessories. She also works for pARTners, a nonprofit organization that links artists to classrooms in order to enhance school curriculum through the arts. She has taught several art classes in a variety of different schools and to various age groups. Abby also enjoys the practical art of home design and décor. She has her own faux painting business where she applies custom artistic finishes and offers color consultations. To learn more about Abby, please visit her website at <http://abbypaffrath.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. 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. Trout Hop Black IPA will be available in kegs and 750mL bottles.