



Winter's Bourbon Cask Ale (Seasonal)

Introduced:	First introduced in 2005. Available seasonally November 2007 through January 2008.
Beer Category/Style:	Specialty – Seasonal ale/wood and barrel aged beer.
Taste Profile:	Smooth, robust taste, full of rich aromas, hints of vanilla and flavorful hops. Pairs well with soft cheeses, pork roast, toffee pudding and clam or corn chowders.
Ingredients/Brewing:	Winter's Bourbon Cask Ale is brewed with dark roasted carapils, caramel and two-row barley malts and imported Hallertau and Alsace hops. It is then aged on bourbon oak cask staves and whole Madagascar vanilla beans.
How to Serve:	Winter's Bourbon Cask Ale provides a balanced accompaniment to full-flavored foods like clam or corn chowder, soft cheeses like triple-cream brie or camembert, pork roast with applesauce or toffee pudding.
Interesting Facts:	Ale is produced by rapidly fermenting beer at warmer temperatures (65°-75°F) than those used to ferment lagers leading to full and fruity characteristics from the yeast.
Further Information:	Visit www.anheuser-busch.com .

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