

# ROSIE

This delicious cherry ale is named in honor of the Belgian town of Roeselare, famous for centuries as the home of a particularly delicious sour brown ale, often augmented with sour cherries. Rôsie follows this tradition, using oak and Door County, Wisconsin Montmorency cherries which gives it a bright rose color with a slightly pink, fluffy head. *Brettanomyces*, a wild Belgian yeast, adds woody, earthy notes which balance nicely against the bright, snappy cherries. Rôsie has been aged on oak which contributes deep oak tannins that blend well with the brew's strong malt body. This brew's flavors of cherries, malt, oak, and slight sourness from the Belgian yeast are perfectly balanced. Each flavor can be detected and identified separately, which gives Rôsie a sophisticated experience as complex as any fine wine.

Serve Rôsie in a tulip glass or champagne flute. With a nibble of dark chocolate, it's pure perfection.  
Ideal Serving Temp.:

Alcohol by volume - 9.0%

Available in the following formats:  
Cases - 12 750mL Bottles  
Half-barrels (15.5 Gallon - WI only)  
30L barrels (7.92 Gallon - WI only)

Product Codes:

1/750 mL      7 46546000448

