

# Thomas Jefferson CRAFT BEER — TASTING — *@ Poplar Forest*

## VIP Tent Specialty Brews

### Dark Hollow

Barrel-aged Imperial Stout | 10.0% ABV

Our dark, low-roast imperial stout has notes of bourbon and vanilla from extended barrel aging in charred American oak bourbon barrels, patiently breathing in and out of the wood, gaining complexity, depth and character.

### Local Species

Bourbon Barrel-aged Belgo-American Ale | 6.6% ABV

Fruity/oaky Belgian-fermented, American-hopped, barrel-aged madness.

### Cognac/Barrel-Aged Chocolate Coffee Dark Hollow with Cherry

Imperial Stout | 10.0% ABV

Rich, velvety, fruity complexity. Cognac/bourbon barrel-aged with tart and sweet cherry puree, Ecuadorian cacao nibs and local Nelson County Trager Brothers Coffee Bali roast. A very special variant of our Chocolate Coffee Dark Hollow as a thank you for ten wonderful years!

### Maggie Maibock

German-style Maibock | 6.5% ABV

The sweet malty character of the beer comes through in the aroma, while a light, bready malt flavor sustains the body and fades to a pleasant underlying flavor of German noble hops. A smooth, clean lager that packs more flavor than its blonde color belies.

### Hop Duster

Double India Pale Ale | 8.4% ABV

Huge American hop bitterness, citrus flavor and aroma. Super pale malt background and a TON of hops. Varieties used: Amarillo, Simcoe, Citra, Centennial, Falconer's Flight and Cascade.

### Red Zeppelin

Red IPA | 6.0% ABV

Loads of Falconer's Flight, Simcoe, Centennial and Cascade hops meld with medium crystal malts for this hopped-up red IPA. Dry hopped in the fermentation tank.

### Drink a Peach!

Contemporary Fruited Gose | 4.3% ABV

One of the most refreshing beer styles in the world. Salted with pink Himalayan salt, soured with Lactobacillus bacteria, flavored with coriander and orange peel, and jammed with peaches at every turn. Salty, sour, light, peachy and crisp.

*Beer lineup subject to change.*

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