



PARAGON 2019

This years vintage is a blend of time. We had a few lingering barrels from the fall of 2017. To that we added a few more from early 2019 and topped it off with some from the fall of 2019. All of the barrels we used were bourbon. The bulk of which were previously used for Heavin Hill, with some Angel's Envy and even a couple Wild Turkey in there as well. But this years version isnt really about a big bourbon character, it's more focused on the subtle bourbon flavors that are inherent to this beer. After the sweet punch right away subsides you will get flavours such as Dried figs, raisins, and vanilla. Then the malt gives Paragon it's caramel, toffee, and chocolate flavours that rounds out with mild sweetness, bringing it full circle.

The beer has a slight viscous texture which coats your mouth in a flavor explosion of all the forementioned tastes, while doing it's best to hide the alcohol.

Drinking reccomendations are to serve it around 7-8 °C in a snifting glass and sip it slowly allowing to warm as you go. Your mouth will discover new flavors as it does. For us this beer represents our passion for the old style and the life of a brewers work in a bottle. Please enjoy with sophistication.

Ingredients

Water, **barley**, **oats**, hops, yeast.

ABV

13,5%

Packaging

33 CL BOTTLES

20 L KEY KEG

Best before

120 months, 10 years
(perfect for cellaring)

Paragon 2019 brewsheet