

The RARE BEER CLUB

O'SO BREWING COMPANY SPECIAL OFFER

CONVENIENT DISTRACTION

Style: Imperial Porter w/ Madagascar Bourbon Vanilla Beans and Ruby Roasters Coffee
ABV: 9.8% **Serving Temperature:** 50-57° F **Suggested Glassware:** Snifter, Tulip, or Small Nonic

First in this fantastic Special Offer is a favorite beer amongst us here at the Rare Beer Club. O'so Brewing's Convenient Distraction is an exceptional imperial porter that shows rich, well-roasted coffee character through its additions of Ruby Roasters coffee and Madagascar Bourbon vanilla beans. The base porter is deliciously appointed with chocolate and darker specialty malts, and this is well handled throughout, packed with lush flavors. O'so's Convenient Distraction sees a very limited distribution in select Wisconsin markets only.

Convenient Distraction pours a dark, chocolate-brown color capped by a creamy tan foam. The latter's nicely retained with mousse-like texture, and lacing that coats the interior of the glass. Robust, roasted coffee and darker specialty-malt character lead things in the aromatics, emphasizing baker's chocolate, milk chocolate, and licorice. Smoothing notes of vanilla and subtle caramel keep everything on point throughout. Generous aromatics from the start.

A satisfying, full-bodied impact from that imperial-porter base, with the full package landing firmly roasted but smooth and seamless courtesy of the vanilla beans. Various milk and dark chocolate elements in abundance, and that core porter definitely feels plush on the palate. A subtle, vinous warmth from the near-10% ABV keeps this seeming lean overall, with a touch of vibrant red fruit. Despite the exceptional imperial porter framework, those Ruby Roasters coffee beans prove to be a standout element here: nothing green nor harsh—just satisfying, medium-roast, chocolatey coffee notes all throughout the aromatics and flavors of this one. A truly standout coffee beer, with an incredible imperial porter underpinning things. Those Madagascar Bourbon vanilla beans bring everything with even a bit of an edge—the baker's chocolate and cocoa notes, the roasted malts and coffee—into effortless focus throughout.

Pairing & Aging Notes: The O'so Brewing Company Convenient Distraction is drinking great right now. The coffee character and aromatic intensity will stand the test of time and, with the 9.8% ABV, it has the sturdiness for some modest cellaring. For pairings: the combo of chocolate, vanilla, and coffee have us looking towards a wide range of desserts: tiramisu, affogato, flourless chocolate cake, and many others. Cheers!

PEANUT BUTTER SOUL-UTION

Style: Imperial Stout Brewed w/Peanut Butter
ABV: 9.2% **Serving Temperature:** 44-52° F **Suggested Glassware:** Snifter, Tulip, or Small Nonic

Next we have the outstanding Peanut Butter Soul-Ution Imperial Stout. This beer offers a rich and indulgent aroma and tasting experience reminiscent of Belching Beaver's iconic Peanut Butter stout, but with a deeper and purer peanut and roasted malt character and almost double the abv.

As we pour the Peanut Butter Soul-Ution into our glasses, we witness a deep, opaque black color capped by a dense tan head that lingers on and leaves behind a faint lacing on the glass after every sip. The intense aroma of freshly roasted peanuts, dark chocolate, and deeply toasted malts hits our olfactory senses as soon as we bring the glass up to our noses. A nutty sweetness is present and showcases aromas of freshly ground peanut butter, hints of dark toffee, notes of molasses, and rich dark caramel. As we dive further into the aromas we're treated to notes of toasted pumpkin bread, roasted barley, and blackprinz malt.

Tasting the O'so Peanut Butter Soul-Ution confirms the rich aromas we encountered as lusciously rich flavors on the palate. We really enjoyed the bold flavors of roasted peanut butter and dark chocolate, and dark roasted malts coupled with notes of dark caramel and toasty toffee. As we continued to taste and explore the flavors we came across notes of bruleed brown sugar, dense molasses, and the hints of toasted pumpkin bread the aromas pointed to. To top it all off was a great balance between sweet and bitter notes as the Magnum and Nugget hops came through towards the finish. The O'so Peanut Butter Soul-Ution is a full-bodied imperial stout with a round creamy mouthfeel. The smooth mousse leads to a long, lingering finish displaying a bit of sweetness and a bit of drying bitterness. What a treat!

Pairing & Aging Notes: The Peanut Soul-Ution will mature nicely for the next few years if you're inclined to wait, but it drinks very well now and further aging isn't necessary for full enjoyment. We recommend pairing with spicy Thai food topped with chopped peanuts, or chicken satay

(Continued on reverse)

PEANUT BUTTER SOUL-UTION (CONT'D)

with peanut dipping sauce, as well as other skewered and grilled meats. For dessert, peanut butter and fudge brownies make a great pairing, as do any number of desserts containing chocolate and/or peanut butter.

FEATHER IN A HURRICANE

Style: Triple New England Hazy IPA

ABV: 9.8% Serving Temperature: 44-52° F Suggested Glassware: Tulip, Thistle, Globe Snifter, or Spiegelau IPA Glass

Third up in our Rare Beer Club Special Offer is Feather in a Hurricane (apropos as it is a triple IPA), one of two extremely rare, high gravity IPAs. We don't often feature IPAs in the Rare Beer Club, but when we came across these from O'so Brewing Company, we just had to let our members in on the action! Feather in a Hurricane pours a bright, hazy, amber-orange, with a pillowy white head, and sticky, church window-like lacing. The head does thin out a bit, but lingers on top of the liquid for quite some time, hence the lacing.

Upon leaning in to take in the aromas we were welcomed by pronounced tropical and citrus fruit complemented by piney and floral notes. This triple dry hopped triple IPA goes all-in on aroma. Tangerine, cara cara oranges, and grapefruit come to mind with passionfruit, mango, and pineapple making up the majority of the citrus and tropical notes. Piney and bright hop notes come in next and give nice floral aromas as we swirl the beer in our glasses. Big malt aromas come through as the beer slightly warms with pale malt and 2-row shining through. Intriguing and very inviting.

O'so Feather in a Hurricane is a powerhouse on the palate as well. The big, juicy tangerine, grapefruit, and cara cara orange notes from the aroma are well represented on the palate, as are the pineapple, passionfruit, and mango notes, providing a nice fruit forward push. The palate reveals even more than the aromas suggested as we uncovered notes of guava and hints of lychee. The grippy bitterness of the hops elevates these flavors and adds refined piney notes and floral aspects to this multifaceted triple IPA. There's a well structured pale malt backbone holding it all together, making one of the most drinkable IPAs we've tasted. Feather in a Hurricane is full bodied with a creamy and smooth mousse culminating in a long, well rounded finish. This is so well balanced we weren't fazed by the 9.8% abv as it was almost imperceptible. A truly awesome achievement.

Pairing & Aging Notes: We recommend drinking IPAs right away, but the abv and malt character of this triple IPA suggests that one can experiment with further maturity. For pairing we're leaning toward classic buffalo wings with blue cheese dressing, double smash burgers with grilled onions and your favorite burger sauce, birria tacos, or any of your favorite street food treats. For dessert try citrus and tropical fruit tarts to play off the beer's aromas and flavors. Enjoy!

SIXTEEN CANDLES

Style: O'so Brewing Company 16th Anniversay Quadruple IPA

ABV: 14% Serving Temperature: 44-52° F Suggested Glassware: Tulip, Globe Snifter, or Spiegelau IPA Glass

The final selection in this Special Offer is O'so Brewing's Sixteen Candles, a 16th Anniversary Quadruple IPA. Wow(!) was the first thing that came to mind when we first encountered this amazing beer. 16 Candles was brewed in collaboration with Hopsteiner, the world class hop growers, showcasing the pronounced and unique flavors of Helios, Trident, Solero, Centennial, Lotus, and El Dorado hop varieties. This quadruple IPA definitely pushed the boundaries of traditional IPAs in hoppiness, maltiness, and alcohol content, but brought it all together harmoniously.

O'so 16 Candles Quadruple IPA pours a slightly hazy, deep, golden-amber with a persistent thick and creamy off-white head. The head was retained throughout our tasting of the beer and it left behind fine lacing on the inside of the glass. As we brought our glasses to our noses for the initial aroma evaluation, we were greeted by pronounced hops and malt aromas and we knew we were in for a treat. The combination of hop varieties really shined with massive amounts of tropical fruit aromas, dense pine and citrus blossoms, and bright grassy notes. Navel orange and grapefruit aromas were complemented by pineapple and passion fruit up front, with ripe peach and nectarine bringing in some wonderful stone fruit notes. Each swirl of the glass revealed more hop aromas as dank and floral aromas poured forth. The massive malt bill also contributed to the pronounced aromas with rich caramel notes and toasty rye expressions.

As we sipped, we were met with the same amount of pronounced flavors as we were the aromas. This is massively flavorful beer! The mouthfeel was unparalleled to any IPA we've ever experienced other than maybe Dogfish Head's 120 Minute IPA; it was that impressive. The hop flavors built on each other with fine layers of navel orange and grapefruit peel, sweet pineapple and passionfruit, gorgeous ripe peaches, and dank, grippy, piney expressions. This is one for the ages. The 70 IBUs are wonderfully balanced by the smoothest and richest malt flavors we've encountered. Toasty caramel and rye flavors are an excellent backbone for this massively expressive IPA and make the 14% abv an afterthought and this quadruple IPA extremely drinkable. O'so 16 Candles is full-bodied with a smooth, creamy mousse and luxurious mouthfeel. The finish is long, lingering, and grippy, as the hops don't want to let go. Honestly, we didn't want them to either. Enjoying 16 Candles is an adventure in exploring the limits of what IPAs can be in hoppy bitterness and malt complexity. This is a very limited release produced for O'so Brewing Company's 16th anniversary, with the Rare Beer Club being allocated just a handful of cases.

Pairing & Aging Notes: 16 Candles presents a unique opportunity to try maturing an IPA with its 14% abv and massive malt bill, but expect the hoppy aromas to dissipate over time. We recommend drinking now and pairing all things grilled or barbecued, or to quench the heat of Nashville Hot Chicken, or even savory and spicy Asian cuisine. Cheers!