

The RARE BEER CLUB

JOLLY PUMPKIN ARTISAN ALES DEXTER, MICHIGAN

AMALGAMATION STATION (RARE BEER CLUB EXCLUSIVE)

The Rare Beer Club is happy to once again offer a very special beer brewed exclusively for us by Jolly Pumpkin Artisan Ales. This latest creation, Amalgamation Station, was brewed for our 30th Anniversary celebration and joins the other Jolly Pumpkin exclusives

that we've had the pleasure of featuring, dating back 15 years to Oro De Calabaza.

The Jolly Pumpkin Artisan Ales brewery in Dexter, Michigan may be a bit unassuming from the outside, but stepping inside

reveals not only gleaming brewing equipment but also countless wooden barrels where beers of various ages, blends, and levels of funk mature. Barrel aging is a cornerstone of Jolly

Pumpkin's brewing process, a practice some deem extravagant due to the time, effort, and cost involved in aging every drop of beer in traditional wooden casks. Yet this dedication is what cultivates their exceptional range of distinct beers. Adding to their artisanal

approach is open fermentation, where yeast works its magic in containers left uncovered, unlike the closed stainless-steel tanks typically used. This allows its natural complexity to the

beer's flavor profile. The combination of open fermentation and barrel aging is not just a nod to traditional brewing methods (Flanders and Lambic ales) but a distinctive art form that remains

rarely seen in today's craft beer landscape.

Ron Jeffries, who led Jolly Pumpkin Artisan Ales since 2004, has taken on a new endeavor on the Big Island of Hawaii, though he remains with the brewery under the umbrella of Northern United Brewing Company. Now at the helm is Bryan Wiggs, who, under Jeffries' wing, has taken over the role of "Chief Squeegee Operator" and is guiding Jolly Pumpkin with aplomb. At their main brewery in Dexter, Michigan, visitors can explore the brewhouse that accommodates

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SPECIFICATIONS	
Style	Oak-aged Blended Sour w/ Rose Hips and Rose Petals
Alcohol By Volume	6.8%
Serving Temperature	45-50° F
Suggested Glassware	Tulip, Chalice, Goblet, or Teku Glass

both Jolly Pumpkin's creations and the conventionally fermented beers of North Peak Brewing Co., which are meticulously kept separate from the wild-fermented processes of Jolly Pumpkin. The Dexter location also has an awesome kitchen, open Wednesday through Saturday in the afternoon and evening, which serves a large selection of delicious food to pair all their great beers with. In addition to the original Dexter location, there are five other locations throughout Michigan, in Detroit, Traverse City, Grand Rapids, Ann Arbor, and East Lansing. These are a mixture of cafes, brew pubs, and taprooms ready to accommodate Jolly Pumpkin cravings. For those interested in tours or visiting one of Jolly Pumpkin's locations in Michigan, more information can be found on their website at www.jollypumpkin.com.

AMALGAMATION STATION

Amalgamation Station is a proprietary Jolly Pumpkin Artisan Ales blend exclusively formulated for the Rare Beer Club. This Flanders-inspired beer is a blend of hand selected sour ale barrel-aged with rose hips and rose petals, showcasing the craftsmanship of the folks at Jolly Pumpkin and their artistry of brewing. Amalgamation Station will only be available through the Rare Beer Club and Jolly Pumpkin tasting rooms

in very limited quantities.

Jolly Pumpkin Amalgamation Station pours a deep amber to red-brown, with a touch of haze and an off-white, finely bubbled head. There is a touch of pink around the rim as well, hinting towards the rose hips and rose petals. The head is retained nicely with just a hint of lacing left behind after every sip. The initial aroma profile brought forth fruity, floral, and malty notes, with a light lactic presence. As we dive deeper into the aromas we discover notes of fresh berries, red plums, and red apples, with toasty malt from beginning to end. Further malt expressions come in the form of caramel and toffee with a delightful toastiness. The bourbon barrel aging comes through as well with notes of vanilla and a hint of brown sugar. We also enjoy the floral aspects of the rose petals with a gently perfumed bouquet.

Our first sip of the Jolly Pumpkin Amalgamation Station brings together all the aromas into an experience of pronounced flavors. There is an initial tartness typical of Flanders-style ales but restrained and refined without being astringent. Flavors of fresh rose hips and raspberries are well represented, as are red plums and red apples. Notes of tart cherries arise and are complemented by the rose

petals which add complexity and a light perfumy quality. The bourbon barrel aging and malt provide a nice balance to the fruity and floral notes with flavors of caramel, vanilla, and toasty oak. There's a nice warmth provided by notes of toffee and brown sugar giving way to hints of baking spices. Mid palate we're welcomed by a dose of hoppy bitterness rounding out the flavor profile.

The Jolly Pumpkin Amalgamation Station is a medium bodied ale with a slightly aggressive mousse made up of tightly packed bubbles. The finish is dry and drawn out with expressions of tartness and bitterness. We really enjoyed this proprietary blend, and we encourage all our Rare Beer Club members to stock up on this limited release.

AGING & PAIRING NOTES:

Amalgamation Station is ready to drink now but can age and mature long term if desired. We would cap the aging at around 3-5 years to avoid oxidation. Amalgamation Station is a very food friendly ale and we recommend Boeuf Carbonnade a la Flamande, your favorite grilled meats, farmhouse cheeses, or homemade rose hip jam toaster pastries. Cheers!

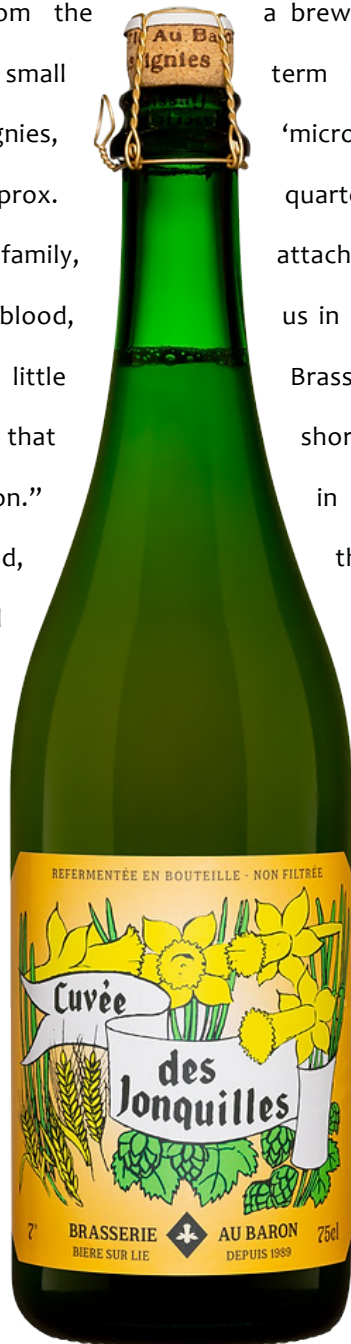
The RARE BEER CLUB

BRASSERIE AU BARON
GUSSIGNIES, FRANCE

CUVEE DES JONQUILLES

Just a few paces from the Belgian border in the small country town of Gussignies, France (population: approx. 300), Alain Bailleux and family, who are Belgian by blood, established a quaint little restaurant in 1976 that they named “Au Baron.” Focused on classic, grilled, Avesnois-style food and friendly service in a laid-back atmosphere complete with a fireplace, Au Baron serves hungry patrons from Gussignies as well as the surrounding Hogueau Valley area.

In 1989, in a tiny and very tight area near the kitchen, they built



a brewery more deserving of a term like ‘nanobrewery’ than ‘microbrewery.’ (The cramped quarters, small output, and attached country eatery reminds us in many ways of the nearby Brasserie de Blaugies, just a short drive to the northeast in Dour, Belgium.) From this super-small, family-run operation boasting old-style copper brewing equipment, they produce three exceptional, hand-crafted, artisanal farmhouse ales: blonde, amber, and brown.

Michael Jackson, the world renowned “Beer Hunter,” heralded Au

Baron (alternately known as Brasserie Bailleux) as a “revivalist” brewery, and we can’t agree more. Though saison (Belgian) and bière de garde (French) are still very closely related styles, Bailleux’s beers straddle the line more so than most – in some ways a metaphor for the brewery’s position right on the border between the countries, and a trip back to an earlier time when the biggest difference between the styles was quite likely just the name.

Finding these beers is a very tall order even in France, and they’re even rarer
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SPECIFICATIONS	
Style	Blonde Biere de Garde
Alcohol By Volume	7%
Serving Temperature	45–50° F
Suggested Glassware	Tulip, Teku, or Chardonnay Glass

here in the U.S. as only a trickle finds its way to our shores each year. It's our distinct pleasure to offer our members Au Baron's extraordinary blonde offering (and flagship beer), Cuvée des Jonquilles.

CUVEE DES JONQUILLES

Brasserie Au Baron Cuvée des Jonquilles represents a relatively rare "blonde" variant of the style—we're accustomed to our Bière de Gardes favoring amber coloration, so we were pleased when we came across this unusual version, as blonde BdG's are pretty tough to come by. Use caution when popping the cork—we've got a live one here! Make sure the beer has had time to settle in the fridge for at least a day or two after shipping. Even after settling, expect a pop from the cork. The ample carbonation means the beer will turn up fairly hazy in the glass, showcasing a straw/butterscotch color. It begins with a mousse-like, brilliantly white head that changes textures over time, becoming more dense and ever-present as a steady stream of carbonation emanates from the nucleated stem of our tulip-shaped

sampling glasses. Is it inappropriate to use a tulip glass for a daffodil beer? Well, not to worry, we don't actually have such a dainty dilemma, because despite the name ('jonquilles' means daffodils in French), the beer is not brewed with daffodils. Instead, the floral reference is a nod to the bucolic country setting where this beer is made. Flowers or not, there is quite the bouquet to enjoy. Ah, fresh farmhouse ale—there's something so refreshing and inviting about that aroma—we can imagine how welcomed these beers would be by the farmhands who got to take their share at the end of the day. Expect notes of wet hay, fresh cut grass, and gentle yeasty spiciness. There's a healthy flutter of clean citrus notes and subtle candi sugars, along with notes of pear, while a sweet malty backdrop balances the impression of dryness. The flavor profile offers a generous peppery spice, fruit, and earthiness, along with notes of noble hops. Fruit remains pear-focused, like the aroma, but an unexpected green grape character sneaks in and shakes things up. Look for a bit of a wheaty twang to introduce a touch of tartness amidst the soft yet deep maltiness,

adding another layer of complexity to the profile, along with delicate Franco-Belgian yeasty phenolics. The beer finishes on the earthy side, a bit dry and rather plantain-like, with a pleasant linger of red apples in the fade.

Brasserie Au Baron Cuvée des Jonquilles is remarkably approachable, yet anything but pedestrian. Subtle and sophisticated. It is a deliciously well-crafted bière de garde and a beer that the French should be extremely proud of.

PAIRING & AGING NOTES:

Brasserie Au Baron Cuvée des Jonquilles will age well, flavor-wise, but it's quite carbonated as-is and this may increase over time due to the bottle-conditioning. We suggest drinking this within 6-months, definitely using added caution if you wait longer; pop the cork with care, and have a deep glass immediately at the ready to catch the foamy overflow that may result. We recommend pairing with a classic Waldorf salad, lobster with drawn butter, or by itself as an aperitif. Cheers!