

The RARE BEER CLUB

SUDWERK BREWING
DAVIS, CALIFORNIA

DUKE OF DABLERS (RARE BEER CLUB EXCLUSIVE)

Sudwerk Brewing in Davis, California was established in 1989 by two German descendants with a mission to deliver the authentic taste of high-quality German lagers. For over 35 years, they've been pushing the limits of traditional lager brewing, helping to shape the craft beer industry along the way.

Their brewing approach marries traditional German techniques with contemporary West Coast craft practices. Embracing the meticulous and challenging nature of lager brewing, they find it to be an invigorating endeavor. Their beers feature clean, crisp yeast profiles, bold hop flavors, and robust malt characteristics—all

within a lager framework. This isn't the ordinary lager you might expect. That's how we came to be familiar with, and fans of, what they were up to in Davis. Their People's Pilsner is exceptional, having won a total of eight GABF medals, as are their numerous limited releases that tend to sell out as soon as they're packaged. So many newer brewers don't quite give these slower-fermenting beers the proper attention required for that clean, crisp lager character. We've got a lot of respect for those who do such beers properly.

The Master Brewers Program at the University of California, Davis is basically right next to Sudwerk, and the brewery maintains an interesting symbiotic

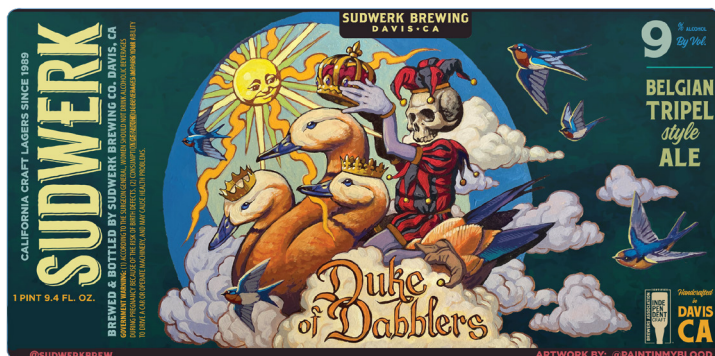
relationship with the university. UC Davis' program, one of the premier brewing schools in the country (of which there are, like, a very small handful), actually holds classes just above Sudwerk's tasting room. And those attending the UC Davis program serve as mentors on the brewery's pilot system. Best way to keep an operation focused? Have a ton of visiting brewers watching over them.

In 2021, Sudwerk Brewing Co. was honored as Brewer and Brewery of the Year in the 5,001 – 15,000 Barrels category at the Great American Beer Festival, a prestigious competition featuring over 2,000 breweries and nearly 10,000 beers. Over Sudwerk's 30+ year history, they've become one of the most decorated breweries in the

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SPECIFICATIONS	
Style	Belgian Tripel-Style Ale
Alcohol By Volume	9%
Serving Temperature	42–48° F
Suggested Glassware	Tulip, Goblet, or Chalice

relationship with the university. UC Davis' program, one of the premier brewing schools in the country (of which there



region, with recent accolades including back-to-back Gold medals for The People's Pilsner in 2021 & 2022.

Throughout their history in Davis, CA, they've discovered that their community is one of the best things about enjoying a Sudwerk beer. From fundraisers and donations to local events, Sudwerk takes pride in contributing to the effort of bringing people together and supporting those who have stood by them over the years. You can find more info about the brewery, The Dock "playground," and their restaurant at sudwerkbrew.com.

DUKE OF DABLERS

We're excited to have another Sudwerk release as one of our two featured beers this month, and some of our longstanding club members might recall Fünke Hop Farm from 2015 and Microfauna around four years ago. These were both quite surprising beers that we've had in recent memory, made all the more interesting as these were from a period where Sudwerk stepped slightly away from focusing on German-style lagers. This month we'll continue the trend; we're excited to return to the work of Sudwerk with the brewery's Duke of Dabblers: a Belgian Tripel-style golden ale.

This featured beer is a classic Belgian-inspired blonde-colored ale crafted

to highlight floral notes, zesty yeast aromas, and stone fruit accents, resulting in an aromatic, fruity, and incredibly drinkable experience. Sudwerk Duke of Dabblers Tripel Ale is exclusively produced for the Rare Beer Club, with a very limited amount available in the Sudwerk Brewing Co.'s Davis, California tasting room.

Sudwerk Duke of Dabblers Tripel Ale pours a golden amber hue, topped with a dense, long-lasting white foam. The initial aroma reveals stone fruit, Golden Delicious apple, clove, white pepper, and honey-butter toast. With a gentle swirl, additional notes of caramel, floral and piney hops, and mandarin-orange citrus emerge, alongside subtle hints of cotton candy. The bouquet is rich and pronounced, readying our olfactory senses for the complex flavors to follow.

The taste of Sudwerk Duke of Dabblers Tripel Ale is characterized by ripe stone fruits like nectarine and apricot, with gooseberry and mandarin. As you sip, gentle spice notes of clove and white pepper come forward, followed by bready malt flavors with hints of caramel and honey. The Belgian yeast adds layers of spiced yellow apples, hints of cotton candy and bubblegum, and white grapes. The malt flavor is prominent throughout, delivering a subtle sweetness balanced by the yeast's white pepper and delicate

clove undertones, with just a touch of fennel. The robust malt character is well-balanced by the yeast, resulting in an unexpectedly dry, aromatic profile. The hop bitterness and palate grip contribute to the complexity of this superb Belgian-inspired Tripel.

Sudwerk Duke of Dabblers Tripel Ale features a medium-plus to full-bodied mouthfeel with a creamy yet effervescent mousse of tightly packed bubbles. The finish is long, smooth, and clean, with each flavor tapering off gracefully. This exceptional Tripel reveals more complexity as it warms, and is possibly best enjoyed at the upper end of the temperature range of 42° to 48° Fahrenheit. Sudwerk Duke of Dabblers exemplifies the exceptional quality and craftsmanship of its brewers, and we're thrilled to showcase this outstanding beer in the Rare Beer Club.

PAIRING & AGING NOTES:

Sudwerk's Duke of Dabblers Tripel Ale can accept some additional cellar time, 2-3 years perhaps. We also recommend drinking now and enjoying a delicious freshly brewed Tripel. For pairing, we go to classic Belgian fare such as mussels in a leek and Pernod broth with pomme frites, or seared scallops with capers and lemon, piccata style. Grilled herb-rubbed chicken and pork will also do the trick. Cheers!

The RARE BEER CLUB

BRASSERIE ST-FEULLIEN LE ROEULX, WALLONIA, BELGIUM

QUADRUPEL

In 655, Irish monk Foillan was killed by bandits while traveling through the dense forest near Le Roeulx, Belgium. Over the centuries, his followers and pilgrims commemorated his death by constructing a chapel and eventually an abbey in his honor, albeit with a French twist. The abbey, named Saint-Feuillien (pronounced “foo-yen”), was home to thirty to forty monks who brewed traditional abbey-style beer until the French Revolution, which led to the suppression and dissolution of religious institutions, including the abbey.

The brewery known today as St-Feuillien was established in 1873 by Stéphanie Friart, who viewed her brewery as a



continuation of the abbey’s brewing legacy. Her beers quickly gained acclaim at international exhibitions. In the early 20th century, Stéphanie’s nephew, Benoît Friart, took over the brewery. In 1920, he modernized the operation by moving much of the production to a new facility in the city, although both sites remained active until 1939. Benoît Friart was also responsible for introducing the renowned St-Feuillien Blonde. After WWII, his son, also named Benoît, succeeded him and introduced several new beers.

In the mid-1990s, St-Feuillien restored their original 19th-century brewing facilities, followed by an expansion from 2006 to 2009. Today, after

celebrating its 150th anniversary, the brewery remains a family affair, run by Benoît and Dominique Friart, the great-grand-nephew and niece of founder Stéphanie Friart. They are members of Belgian Family Brewers, an association of twenty-one family-owned breweries dedicated to preserving Belgian brewing traditions, alongside notable members such as Dupont, Duvel, Huyghe, and Saint Bernardus.

St-Feuillien continues to produce a diverse range of traditional Belgian ales, including Blonde, Brune, Triple, Quadruple, Grisette, and Saison. They also offer less traditional brews like their dry-hopped Belgian Coast

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SPECIFICATIONS

Style	Belgian Abbey Quadrupel Ale
Alcohol By Volume	11%
Serving Temperature	45–52° F
Suggested Glassware	Chalice, Goblet, Tulip, or Snifter Glass

IPA and a 92-proof American oak-aged liquor made from triple-distilled beer. For more information, visit st-feuillien.com/en.

QUADRUPEL

Alongside our other featured beer this month, we're excited to offer this very rare Belgian quadrupel from Brasserie St-Feuillien to our Rare Beer Club members. With less than a few dozen cases imported each year in 750ml bottles, this is a unique opportunity to obtain and cellar, if so desired, an outstanding Belgian Abbey Quadrupel Ale. This dark quad ale showcases a complex range of subtle spices, with hints of juniper berries, cloves, coriander, vanilla, cocoa, and cinnamon. It is a top-fermented ale that undergoes bottle refermentation, in a similar way to Champagne.

St-Feuillien's Abbey Quadrupel pours a deep, dark reddish-brown, appearing quite dark even when held up to the light. The beer is topped with light tan foam that has excellent lacing and retention. The initial aroma features

dried dark fruits, cocoa nibs, cinnamon, and sweet vanilla, with pepper and clove from the Belgian yeast adding spicy complexity. Dense caramel and dark-fruit maltiness contribute additional depth, presenting an expertly crafted Belgian quad with vibrant fruit and toasty, engaging spices.

The St-Feuillien Abbey Quadrupel has impactful aromas that really accent its sense of place. One doesn't usually think of "terroir" when enjoying beer, more of a wine tasting thing, but we were immediately drawn to Belgium when contemplating the aromas.

The St-Feuillien Abbey Quadrupel has a full-bodied mouthfeel, rich with layered malts and expressive Belgian yeast character, showcasing red and dark fruits throughout. Secondary notes include subtle chocolate, nutty undertones, and warming spices, adding significant complexity. Somewhat similar to other quadruple ales we've featured in the past, but with an identity all its own, the St-Feuillien Abbey Quadrupel reveals a wealth of nuanced details, including chewy malt

flavors, multifaceted spice, and notable star anise and milk chocolate. It remains toasty, spicy, and comforting, with cinnamon and coriander grounding the flavor profile. Despite its 11% ABV, the warmth is well-hidden with no noticeable amount of alcohol to throw off your palate. The finish is lasting and delicious, with clove, spicy pepper, and milk chocolate, offering a beautifully balanced Belgian quad with restrained sweetness and exquisite spice.

AGING & PAIRING NOTES:

The aforementioned 11% ABV of this St-Feuillien Abbey Quadrupel ale gives it lots of longevity, and some additional caramelization and sherry notes should go nicely in this big release. But this quad is drinking beautifully from early on—so we'd suggest stocking up and popping a bottle or two, deciding whether additional cellaring time seems to make sense for you. For pairings: we're inclined to try this alongside potent options like spicy grilled pork chops or tri-tip, peppercorn-crusting rib eye steak, and lamb kebabs with roasted vegetables. Cheers!

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