

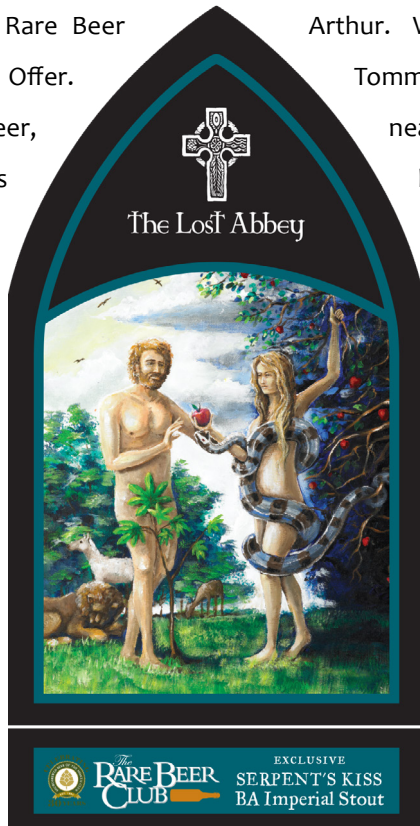
The RARE BEER CLUB

THE LOST ABBEY
VISTA, CALIFORNIA

SERPENT'S KISS (RARE BEER CLUB EXCLUSIVE)

In celebration of our 30th Anniversary, MonthlyClubs.com has teamed up with longtime brewing partner, The Lost Abbey, to craft an exclusive new beer for members of The Rare Beer Club in this Special Offer.

The name of the beer, Serpent's Kiss, was chosen through a crowd-sourcing effort by the club's members. Serpent's Kiss by The Lost Abbey is an impressive, barrel-aged imperial stout, boasting a powerful 14.5% ABV. This unique creation is a blend of Serpent's Stout—an acclaimed



winter Imperial Stout—aged in both rum and bourbon barrels. The blend is then finished in port barrels and infused with cacao nibs, adding a rich, complex layer to the beer.

Kris Calef, founder of MonthlyClubs.com says, “The Rare Beer Club’s history is intertwined with The Lost Abbey and its renowned master brewer, Tomme

Arthur. We’ve been featuring Tomme’s creations for nearly 20 years, dating back to when the legendary Michael Jackson curated our selections. To this day, The Lost Abbey’s exclusive beers receive some of the biggest responses from our members. Choosing them to help craft our 30th Anniversary special offer was an easy decision.”

Tomme Arthur, Co-Founder and CEO of The Lost Abbey, added, “Collaborating with The Rare Beer Club is always

a highlight for our team. Each year, we have the opportunity to push the boundaries and develop exciting new beers. The 30th Anniversary beer is especially unique, and we can’t wait to share it with the club members.” Regarding the beer itself, Calef noted, “We wanted something truly special for this milestone. We asked Tomme to incorporate elements from our other MonthlyClubs.com offerings. The port barrels represent our Wine Club, hops—being flowers—pay homage to our Flower Club, and the cacao nibs salute

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SPECIFICATIONS

Style

Blended Imperial Stout aged in Bourbon and Rum Barrels, then finished in Port Barrels with Cacao Nibs

Alcohol By Volume

14.5%

Serving Temperature

49–55° F

Suggested Glassware

Globe Snifter, Chalice, Tulip, or Small Nonic

our Chocolate Club.”

Serpent’s Kiss will be available to all active members of The Rare Beer Club and The Microbrewed Beer of the Month Club as a Special Offer.

SERPENT’S KISS

Serpent’s Kiss by The Lost Abbey is a remarkable fusion of imperial stout, expertly aged in a combination of Cutwater Spirits rum barrels and Heaven Hill bourbon barrels. This exquisite blend undergoes a final transformation in California Port wine barrels, enriched by the addition of cacao nibs. The result is a captivating brew that exemplifies Tomme Arthur’s unparalleled artistry in barrel-aging and blending. This one-of-a-kind creation masterfully harmonizes the flavors brought forth by the two spirits barrels and brings forth layers of dark fruit and cocoa from its port barrel with cacao nib finishing. It is all woven together in a seamless and sophisticated imperial stout. Serpent’s Kiss is offered exclusively through The Rare Beer Club and in extremely limited quantities at The Lost Abbey brewery in Vista, CA.

The Lost Abbey Serpent’s Kiss imperial stout blend pours a deep, lustrous opaque black with shimmering deep ruby-brown highlights around the edges when held to the light. A velvety tan

head crowns the beer, with excellent retention that enhances its visual appeal. The nose is bold and abundant, with rum and bourbon barrel notes taking center stage—imparting rich aromas of toasty oak, deep molasses, vanilla bean, and dark caramel. The dark malts from the imperial stout contribute layers of decadent chocolate, roasted malts, and toasty toffee, along with hints of dark brown sugar, molasses, and sweet spices. Intertwined within these deep, inviting aromas are notes of raisin and blackberry, adding a luscious fruity complexity. The specialty malt toastiness, combined with the influence of the barrels, makes this beer a true sensory delight, with the jammy fruit and cocoa notes perfectly complementing each other.

From the first sip of Serpent’s Kiss, we were captivated by how faithfully the bold aromas translated into rich, complex flavors. Serpent’s Kiss is a beer with incredible depth of flavor expression. The foundation of the beer is Serpent’s Stout which was given many unique barrel aged treatments. We have the Cutwater Rum barrels providing devilish fire and molasses tones. The Heaven Hill Bourbon barrels bring forth some incredible vanilla and sweet caramel fractions. California Port wine barrels and cacao nibs and a light dusting of jammy red and blue fruit. The

overall impression of the beer is a dark and significantly contemplative version of Stout. Each sip reveals nuances from the different barrels. Leather, cocoa and vine ripened grapes imbue the finish in the beer. All told this is an amazingly crafted and skillfully blended beer that will delight the senses for years to come.

The full-bodied mouthfeel, with its rich, creamy texture, made the experience all the more satisfying, while the long, smooth finish left us eager for more. We are profoundly grateful for our enduring partnership with Tomme Arthur at The Lost Abbey, and we are thrilled to offer this extraordinary release as a Rare Beer Club exclusive in honor of the 30th anniversary of the Microbrewed Beer of the Month Club. We sincerely hope you enjoy Serpent’s Kiss as much as we have. Cheers!

PAIRING & AGING NOTES:

The Lost Abbey Serpent’s Kiss is a beer to savor now, but will certainly continue to age gracefully and develop for at least another decade in the bottle, if not longer. This beer is made for pairing with prime bone-in rib eye steaks, Beef Wellington, or Chateaubriand and a variety of dessert courses that include chocolate, caramel, vanilla, and fresh berries.