

# The RARE BEER CLUB

O'SO BREWING COMPANY  
PLOVER, WISCONSIN

## KING LOUIS XIII (RBC EXCLUSIVE)

O'so Brewing Company, in the small village of Plover, Wisconsin, has quietly become one of the very best breweries in the state—and we're pumped to be able to offer up a very special limited release from O'so this month brewed with terpenes and aged in second use bourbon barrels. O'so was founded in 2007 by husband-and-wife team Marc and Katina Buttera, who both grew up in Kenosha, Wisconsin. It took a whole lot of steps in-between to get O'so Brewing Co. running, as Marc and Katina raised two young children while working and going



to school. Marc earned a degree in mechanical design and Katina earned hers in accounting, and, after establishing their careers and even moving their family away to Tennessee (for Marc to take a promotion at the foundry he worked for), they realized that something was missing.

As these stories often go: homebrewing soon changed everything. After moving back to the middle of Wisconsin, they opened O'so Brewing in 2007. O'so has been one of the fastest growing breweries in Wisconsin, allowing them to open O'so

Amore Kitchen to complement their taphouse.

Some of our Rare Beer Club members will remember O'so's Space Ace Oddity, a delicious white IPA brewed with Sorachi Ace, Nugget, and Galaxy hops, and bottle-conditioned with Brettanomyces, which we featured in the club some years back. We were also lucky enough to get a club-exclusive version of Project LO, a sour blonde ale aged in oak barrels and dry-hopped with Huell Melon. Since then, we've

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### SPECIFICATIONS

<b>Style</b>
Imperial Barrel-aged Lager with Terpenes
<b>Alcohol By Volume</b>
10%
<b>Serving Temperature</b>
49-55° F
<b>Suggested Glassware</b>
Snifter, Tulip, Teku, or Thistle Glass

also featured a delicious offering from O'so called Convenient Distraction: an imperial porter brewed with Madagascar Bourbon vanilla beans and locally made Ruby Roasters coffee. This month is something exciting and new: a bourbon barrel-aged imperial lager flavored with terpenes. We think the base lager taking on the bourbon barrel notes, plus the playful terpenes, work beautifully in this beer and we're happy to bring it exclusively to our Rare Beer Club members.

Should you happen to find yourself anywhere near the center of Wisconsin, O'so Brewing's Taphouse offers up an extensive selection of the brewery's beers, ranging from kettle sours and barrel-aged sours to a gamut of hops to some maltier things on nitro—with 30+ beers total at any given time. Also, make sure to check out the O'so Amore Kitchen with great pizzas, appetizers, and lunch specials. For more info on O'so, upcoming events, and more, visit [www.osobrewing.com](http://www.osobrewing.com).

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### **KING LOUIS XIII**

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O'so Brewing's King Louis XIII is a delicious imperial lager aged in second use bourbon barrels with the addition

of terpenes (naturally occurring aromatic compounds found in hops, among other botanical sources, which are responsible for giving hops their vibrant character), creating a unique and flavorful beer. It pours a deep golden amber, with slight mahogany highlights due to the barrel aging. Though moderately clear, there can be a bit of chill haze initially, but we allowed it to come up slightly in temperature before enjoying it. There's also a creamy off-white head with moderate retention and fine lacing. There are notes of toasty oak with hints of vanilla, toasted coconut, and caramel. We also detected subtle notes of char and smoke from the bourbon barrels, as well as notes of dried apples and pears. The terpenes added bright notes of lemon and grapefruit zest, a resinous pine aroma, floral, herbal, and slight dank notes as well.

The O'so King Louis XIII on the palate was nicely malty with notes of light caramel, toasty bread, and hints of toffee. There was also a great balance of hoppy bitterness that complemented the malt notes. The bourbon barrels, though they were second use, still added hints of toasted oak, vanilla, and a touch of tannins. The presence of the terpenes

however was bright and zesty with a great floral and herbal character that balanced out any perceived sweetness.

The O'so King Louis XIII is medium to full bodied, velvety smooth, with a slightly creamy texture from lagering and barrel aging. It has moderate carbonation, enough to lift the rich flavors while keeping a silky overall feel, with a long and warming finish. Its notes linger with bourbon barrel caramel, toasted oak, malty sweetness, and terpene-driven resin and citrus.

#### **PAIRING & AGING NOTES:**

The O'so Brewing Company King Louis XIII delivers a remarkable blend of traditional beer craftsmanship and modern innovation. Perfect for sipping slowly to appreciate the layers of flavors, it's an adventurous yet balanced beer. Serve it between 49-55° F to allow the full spectrum of aromas and flavors to develop as it warms. Pair with smoked meats, roasted nuts, or desserts like pecan pie to highlight its bourbon and terpene characteristics. Enjoy!

# The RARE BEER CLUB

BJ'S BREWHOUSE  
TEMPLE, TEXAS

## GRAND CRU 25TH ANNIVERSARY

The Microbrewed Beer of the Month Club's connection with brewmaster Alex Puchner dates back many years. In 1994, Alex was brewing at what was then Laguna Beach Brewing. At the time, BJ's hadn't yet started brewing its own beer—it was still known as "BJ's Pizza & Grill." The beer industry as a whole was far less explored than it is today. With nearly a decade of homebrewing experience under his belt by then, Alex honed his craft at Laguna Beach Brewing, Newport Beach Brewing, Huntington Beach Brewing, and Westwood Brewing. During this period, Alex also served as

a founding brewmaster on our club's selection panel, contributing invaluable expertise in Belgian-style brewing during our early years and helping shape the club's foundation.

Today, Alex serves as the Senior Vice President of Brewing Operations at BJ's Restaurant & Brewhouse, and we've eagerly anticipated the opportunity to feature another of his exceptional beers for our members. Back in September 2011, we showcased Camaraderie Ale, a collaborative brew born from BJ's partnership with Belgium's Brouwerij

chosen the special 25th Anniversary Grand Cru, their annual crown jewel, celebrating the 25th anniversary of BJ's Brewhouse.

We've really been enjoying the releases we've gotten to sample from BJ's, and this month's Grand Cru 25th Anniversary release is a standout. Elevated by Belgian yeasts and packed with generous specialty malts and floral hops for authentic flavor, this the perfect way to start the new year.

We're thrilled to have Alex involved with the club once again. It's been inspiring to see him continue refining his brewing

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Bavik. That first European collaboration was an overwhelming success, eventually earning Camaraderie a spot as a staple offering at BJ's locations across the country. This time, we've

### SPECIFICATIONS

<b>Style</b>	Belgian-Style Ale Brewed with Spices
<b>Alcohol By Volume</b>	10.5%
<b>Serving Temperature</b>	48–54° F
<b>Suggested Glassware</b>	Globe Snifter, Chalice, Tulip, or Teku

craft over the years. We hope our members enjoy every sip of this full-bodied selection as much as we did. The BJ's Grand Cru 25th Anniversary is available only through the BJ's Brewhouse Beer Club and The Rare Beer Club.

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## GRAND CRU 25TH ANNIVERSARY

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BJ's Grand Cru 25th Anniversary presents a deep golden-amber hue in the glass, its pale appearance belying its robust strength. The pour is topped with an off-white, glistening head that gradually settles into intricate lacing along the glass's edge. Even when the head subsides, gentle agitation brings it back to life, revealing the beer's lively carbonation. The creamy lacing is particularly striking, resembling latte foam over a rich honey base when swirled.

Straight from the fridge, the aroma leans slightly sweet, so it's best to let this beer warm to its ideal serving temperature. As it does, yeast-derived white-pepper phenols take the lead, joined by

dry clove notes that lend a pleasing bitterness. This bitterness serves as the backbone for the beer's complexity. Initially reminiscent of a Belgian-style tripel with assertive peppery tones, the aroma reveals layers that go far beyond expectations. Soft doughiness, hints of vanilla, floral honey, burnt sugar, and an occasional warming touch of ethanol create an enticing bouquet.

The flavor builds on this foundation, resembling a tripel elevated to new heights. While the signature peppery and bitter notes dominate upfront, the malt profile is richer and more complex than usual for the style. Notes of honey, herbal nuances, bright tangerine from the orange peel, and firm coriander interplay with a pronounced caramelized sugar character. This richness is balanced by vibrant carbonation, warming alcohol, and a consistent bitterness that reins in the sweetness, even as the beer warms toward room temperature.

The addition of orange peel and coriander provides a lift and smoothness, adding a citrusy brightness and nutty undertones to the palate. The maltiness transitions

seamlessly from honey to cotton candy, dates, and sweet herbs, showcasing a dynamic yet harmonious character. As it finishes, balanced notes of pepper, honey, clove, and vanilla linger, leaving a refined impression of a well-crafted brew.

### PAIRING & AGING NOTES:

This beer is bottle-conditioned with live, dedicated yeast, allowing it to develop further with age. The brewer estimates that BJ's Grand Cru will age gracefully for up to five years. Over time, the beer's bitterness and robust character should meld beautifully with oxidative notes like dried caramel and sherry. Don't hesitate to set a few bottles aside to experience its evolution—great things are expected from cellared versions.

For the bottles you do pop early on, we suggest trying them alongside dishes that will work well with those spiced notes: the bright orange citrus and warm coriander. Try this alongside glazed and grilled pork chops, citrus-marinated chicken, or a spiced apple pie.

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