

PARADOX

BEER COMPANY

Barrel-Aged American Sours and Wilds

OUR BEERS

Paradox's wayward beers undergo our exclusive poly-microbial fermentation process. Every bottled beer that Paradox produces is barrel-aged and bottle-conditioned. The rich terroir of the Colorado mountains has allowed Paradox to harvest, propagate and inoculate our beers with our own wild and feral house-grown *Brettanomyces*.

Throughout primary fermentation, barrel aging, bottle conditioning and cellaring, this beer will continue to evolve. You might even notice a colony of our "house" wild yeast confirming this evolution is in progress.

Every month, Paradox Beer Company releases three to four new beers, including a limited-edition all-sour Skully line.

500ml
Crowned bottles

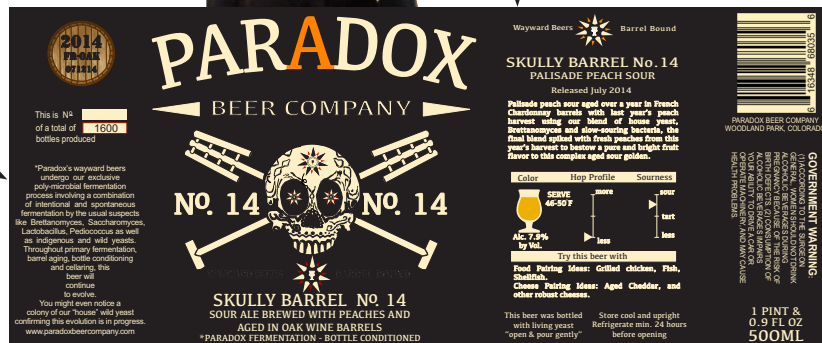
Barrel w/ batch no.
barrel type, bottle date

Paradox's poly-microbial
fermentation description

Label Description

UPC Bar Code

Alcohol content, recommended
glassware, serving temp,
hop level



RELEASES

SKULLY BARREL No. 24

A.K.A The Cherished 2015

Dark chocolate, dark cherries, and dark malts combine to deliver this homage to the chocolate cherry "griottes" of the Franche-Comté region. Bourdeaux wine barrel aging rounds out the heavy roast and contributes vinous flavors that support the tart fruit notes of the deep red cherries. Take your tongue on a decadent journey with each sip. 8.0% ABV

IN THE SPIRIT of SKULLY BARREL No. 3

Whiskey Barrel Hell For Stout

Each year we are inspired to produce a Whiskey Barrel-Aged feral Stout that complements the character of the freshly-emptied barrels and our farmhouse yeast blend. This time we were fortunate to acquire Colorado Whiskey barrels that had notes of sweet caramel, robust oak, and crisp Rocky Mountain water. 10% ABV

IN THE SPIRIT of SKULLY BARREL No. 4

A.K.A The Ladies Man

Brewed with Chardonnay grape juice and aged in rare Cognac barrels, this hybrid ale pays tribute to the renowned spirit of the French vineyard. Balanced aromas of grape skin and clover are followed by oaky vanilla and a ménage of fruity esters hinting at pear, white peach, and apricot. The velvety mouthfeel reveals warm honey and light floral notes as it finishes. 10% ABV

