

PARADOX

BEER COMPANY

OUR BEERS

There are a myriad of factors influencing the outcome of each beer Paradox crafts. The creative impetus behind Paradox beers comes from a desire to explore the factors beyond the normal changes in grain bill, hop schedule and liquor adjustment.

Paradox's wayward beers undergo our exclusive poly-microbial fermentation process involving a combination of intentional and spontaneous fermentation by the usual suspects like Brettanomyces, Saccharomyces, Lactobacillus, Pediococcus as well as indigenous and wild yeasts. 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.

CAFÉ VAILLANT Salted Caramel Coffee Ale

This dark farmhouse ale was inspired by the complex flavors created when barley malt, oak barrels, and coffee beans are expertly roasted. Designed to stimulate the entire palate, light tartness is combined with sweet caramel, a touch of salt, and Columbian grown San Sebastian coffee beans, from Novo® Coffee Roasters of Denver, for a sip you can truly savor. 8.0% ABV

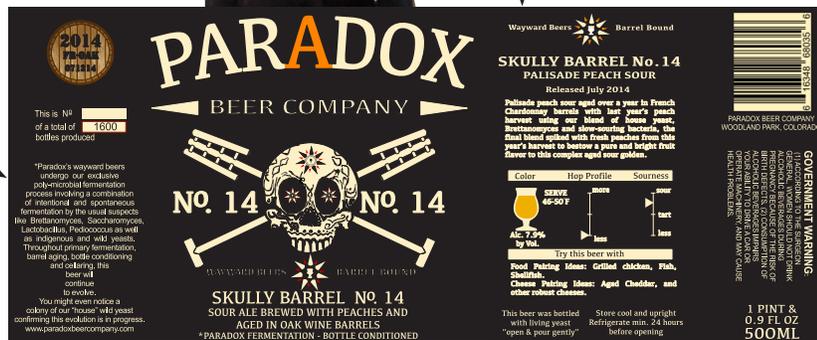
Label Description

750ml or 500ml
Crowned bottles

Barrel w/ batch no.
barrel type, bottle date

Paradox's poly-microbial
fermentation description

UPC Bar Code
Alcohol content, recommended
glassware, serving temp,
hop level



SKULLY BARREL NO. 20 Sour Black Ale

Based on our "Hell for Stout" recipe, as a sequel to "Skully Barrel No. 2", this sour ale was aged in a combination of select red wine and spirit barrels. Our proprietary blend of souring bacteria and feral yeast strains were introduced to take this beer in a wayward direction. The resulting ale is tart, roasty, and crisp with a distinct vinous character, complex acidity, and hints of dark chocolate. 8.5% ABV

SKULLY BARREL NO. 21 AKA. OSA FRAMBUESA

Harvesting fully ripe raspberries before the bears do takes patience, guts, and a little luck. Well lucky you! We've paired our sour brown ale with vibrant red raspberries to create a sweet, tart, and fruity beer. Our house Brettanomyces and souring bacterial blend adds a hint of danger to keep things on the wild side. Venture down the hidden path for something uncommon and well worth the risk. 8.5% ABV

SKULLY BARREL NO. 22 Sour Elderberry Ale

To rise to the challenge of the dark and mysterious elderberry, we've paired it with an array of dark roast malts, then given the partners plenty of time to mingle and marry inside red wine barrels. The resulting sour ale combines a serious side that lives to be evaluated, dissected, and discussed; with a playful side that only wants to roll in the Elderberry bushes and forget about the world. 8.5% ABV

