

# **DESCHUTES THE ABYSS**

BARREL-AGED IMPERIAL STOUT

This 11th edition of The Abyss is actually a mixture of several stouts. It is brewed with black strap molasses and licorice, vanilla beans and cherry bark added. Then barrel-aged – split between bourbon barrels, oak wine barrels, and brand-new Oregon oak barrels – and the mix is what's provided in this wax-topped bomber.

Deschutes rocked the boat a little bit with their 2015 release when, along-side the annual Abyss, they produced two "remarkably limited" variants: one aged in rye barrelsand the other in cognac barrels. For 2016, they did it again but with a few different variants; The Abyss Scotch and The Abyss Brandy. As for the great "drink it now or let it age" debate, this beer can securely land in either category. It is distinct and delicious right now and the flavours will continue to meld and fuse into an entirely different pleasure after a year or more in the cellar.

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BARREL-AGED IMPERIAL STOUT

## **DESCHUTES BREWERY**

BEND, OREGON

MALTS: PALE, BLACK, CHOCOLATE, BLACK BARLEY, BARLEY, WHEAT HOPS: MILLENNIUM, NUGGET, STYRIAN, GERMAN NORTHERN BREWER











#### HOW IT LOOKS

Pours a dark black with a tightly-packed, dark tan head that leaves bits of whipped lacing clinging to the sides of the glass.

### HOW IT SMELLS

A robust nose with plenty of complexity and depth. The black strap molasses shines to the front followed by a mix of sweet milk and dark chocolate with licorice, some dark fruit, vanilla, vinous wine and oaky

# FOOD PAIRING

this beer. Extra points if you can convince yourself to give up a couple of ounces of this elixir to add a little of





As interesting on the palate as it is in aroma, The Abvss opens up with notes of char married with dark chocolate and a hint of coffee. It moves into flavours of dark fruit, molasses and brewers licorice and vanilla notes merge to the surface before finally moving into flavours of some oak and vinous grape with a smooth and chewy finish.

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