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FOR IMMEDIATE RELEASE

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Black Project Releases Six New Lambic-Inspired Super-Fruited Ales

Black Project Spontaneous & Wild Ales is announcing ROSWELL, a once per year bottle release party spanning two days, July 22-23, 2017.

ROSWELL is a new series of “super-fruited” beers that are Lambic-inspired, spontaneously fermented, barrel aged, and then refermented with high levels of one of six different fruits. ROSWELL is 100% spontaneous, meaning it was cooled in a coolship overnight allowing the hot wort (unfermented beer) to collect microbes from the air. These microbes are wild yeast and bacteria, which ferment the beer and naturally sour it. ROSWELL was brewed in the fall of 2016, when Black Project expanded into their new barrel cellar, adding over 140 oak barrels, four puncheons, a small 12hL foudler, and a custom-built copper coolship.

In August 2016, Black Project took over the taproom of Former Future Brewing Company, retiring Former Future. Both businesses are owned by James and Sarah Howat, but the husband and wife team decided to focus their attention from clean ales (non-sours) like porters, cream ales, and stouts to spontaneous and wild ales, like sours, mixed-culture saisons, and Lambic or Gueuze inspired beers – a blend of one, two, and three-year-old spontaneous barrel-aged beer. While customers may think that Former Future and Black Project are two separate breweries, both breweries opened on January 1, 2014 and used the same brewing system. Black Project beers were originally cooled on the roof of the building using two 2BBL / 60gal stock pots and then the beer was fermented in barrels. This kept the sour beer separate from the clean beer, preventing wild microbes from souring non-sour beer. The first Black Project spontaneous beer was brewed in late February 2014 and in August 2014, Black Project released Colorado’s first spontaneous ale, called “FLYBY”.

FLYBY went on to win a medal at the Great American Beer Festival that year. This was followed by another medal in the same category the year after. As Colorado’s only 100% spontaneous and wild brewery, every beer that’s produced by Black Project off of South Broadway in Denver, is made with only yeast from the environment, either from the air or from fruit and flowers that have been foraged. As a former microbiologist and high school science teacher, James Howat – brewer, blender, and co-owner – uses his experience and background to create a one of a kind beer that cannot be replicated at any other brewery, down to the individual cell.

This release of ROSWELL follows the brewery's mission to "innovate in the research and development of spontaneous fermentation" and was created to showcase a concept they call "super-fruiting", where the brewery uses as much fruit as possible, while still calling it a beer.

ROSWELL is made once per year during the late spring from a Lambic-inspired wort that was brewed earlier that fall. This gives the beer a depth of flavor but with a lower acidity than it would have after spending a summer in the barrel - ideal considering the amount of acidity naturally present in the fruit. ROSWELL has a rich and beautiful spontaneous flavor, with a distinct funk, and complexity that stands up to and melds into the heavy amount of vibrant fruit flavor and aroma. The true wild-caught microbes mean that the beer is deliciously dry while still packing an incredible amount of fruit flavor. Flavors include apricot, blackberry, cranberry, guava, raspberry, and blueberry.

On July 22, Black Project is releasing five of the bottle variants of ROSWELL to the public with a special BrewedFood pairing of Tender Belly Bratwurst with pain de mie bun, kimchi and, gochujang mayo with a side of Hop Ash potato chips, first come first serve. Then on July 23, the brewery is hosting an exclusive, onsite only release of SIGN, the blueberry variant, with a limited preview of and upcoming Biere Brut / Biere de Champagne made with Red Fox Cellars Barbera grapes.

Bottles To-Go:

ROSWELL: MOGUL | Apricot
ROSWELL: MAJESTIC 12 | Blackberry
ROSWELL: HIGH DIVE | Cranberry
ROSWELL: BLUEBOOK | Guava
ROSWELL: GRUDGE | Raspberry

Bottles for On-Site:

ROSWELL: SIGN | Blueberry

500mL bottle, cork and capped - \$20 /bottle

Limits will be set next week*

*All limits are subject to change, at any time, without advanced warning.

Event Details: blackprojectbeer.com/roswell

Black Project Spontaneous & Wild Ales

Innovation in the research and development of spontaneous fermentation

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About Black Project Spontaneous and Wild Ales

Black Project Spontaneous & Wild Ales is the passion project of James Howat, owner, brewer, and blender; and Sarah Howat, owner and operation manager; of what was formerly Former Future Brewing Company. The brewery began production in January 2014 and won two bronze medals for their coolship ales (Category: Experimental, Subcategory: Wild Ales) at The Great American Beer Festival in 2014 and 2015. In 2016, Black Project expanded production with a small addition to the property which allowed for the expansion of their barrel program. This allowed the brewery to evolve from Former Future Brewing Company to only serving Black Project beers. In 2017, Black Project hopes to produce 250 BBL of beer and increase distribution.

Every Black Project beer is fermented with microbes captured from the local environment via a coolship or foraged from nature. We believe this creates a beer that is unrivaled in complexity. Our beers are intended to have a sense of place, or terroir. No matter how hard one tried to, our beer cannot be replicated outside of our brewery. In fact, our microbe cultures are purposefully allowed to evolve from batch to batch, creating variations and interesting twists from different releases of the same beer.

We are meticulous about designing recipes and processes that will allow nature to take over and create beers unrivaled in their beauty and complexity. Through experimentation and research, we are continuously developing new and different techniques for use with wild and spontaneous fermentation.

We are not and do not have any intention of being a Lambic brewery. We use science and experimentation to find which processes and ingredients we want and often use that in parallel to traditional Lambic producers, however, we maintain no strict adherence to tradition for tradition's sake. While we do craft several of our beers with strict adherence to traditional Belgian processes, these beers are not and should not be called "Lambic" and "Gueuze," as we are outside of the Pajottenland region of Belgium. Instead they themselves are a form of experimentation with local terroir. Spontaneous fermentation is merely a starting point and core of many of our beers, from there our research and development extends much beyond the scope of the great Belgian brewers and blenders.

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