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January 2, 2018

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FOR IMMEDIATE RELEASE

Black Project Releases Peach-Nectarine Spontaneous Sour

Black Project Spontaneous & Wild Ales will release “STARGATE: Peach Rye | Nectarine Bourbon” on January 12, 2018 to a select group of lottery winners that will be picked randomly from entries submitted online.

STARGATE: Peach Rye | Nectarine Bourbon is the latest release from the brewery’s “PROJECT: STARGATE”, which highlights different flavors and aromas of whole fruit fermented and aged in spirit barrels, which are filled with the brewery’s spontaneous solera sour golden “DREAMLAND”. Each year the brewery picks different fruits and spirit barrels, depending on the season, to age their sour golden for several months, imparting unique flavors and aromas into the base beer.

In 2016, STARGATE debuted as “DREAMLAND: Peach Rye”, a spontaneous sour golden aged in Law’s Whiskey House Rye Whiskey barrels and refermented with whole peaches from Palisade, Colorado. That same year, DRAFT Magazine named the beer among the "[Top 25 beers of 2016](#)" and PorchDrinking.com which declared STARGATE as one of the "[Best Beers of 2016](#)". The beer was later renamed to avoid confusion.

One year later, STARGATE was re-released to a long line of customers that extended down the street. Unfortunately, several cases were over-carbonated, which lead to canceling the release and recalling all bottles. After a few weeks of testing, Black Project discovered that the issue related to residual complex sugars in the bottles. The brewery decided to fix the problem by opening all overcarbed bottles and refermented the beer on more peaches, repackaged it, and re-release it at no additional cost to everyone that waited in line, creating the now legendary: STARGATE².

That is why this year, Black Project wanted to do something special by releasing the first double barrel blend of STARGATE. This beer combines Laws Whiskey House Rye barrel aged STARGATE with Peaches and Laws Whiskey House Bourbon barrel aged STARGATE with Nectarines together, to produce “the most complex, most fruit forward, and most nuanced sour beer we have ever made.” After tasting the barrels apart and blended, James Howat (founder, brewer, and blender) found that the fruit-forward rye whiskey and bourbon whisky complemented and showcased each fruit with more depth and complexity than the individual barrels alone, combining juicy peaches with tart nectarines, which adds an incredible complexity of spice from the rye with the rich vanilla oak from the bourbon finish.

Customers that are interesting in buying a bottle, must register in advance for the online lottery by visiting the brewery’s website: blackprojectbeer.com/lotterystargate before Thursday, January 4, 2018. Customers that win the online lottery will have a week to pre-purchase bottles for \$22/bottle - 500mL bottle, cork and cap.

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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 operations manager; of what was formerly Former Future Brewing Company. The brewery began production in January 2014 and won two bronze medals and one silver medal for their coolship ales (Category: Experimental, Subcategory: Wild Ales) at The Great American Beer Festival in 2014, 2015, and 2017. 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 2018, Black Project hopes to produce 250 BBL of beer and increase distribution.

Event Links:

Eventbrite - bit.ly/ebstargate

Facebook - bit.ly/fbstargate

Black Project Spontaneous & Wild Ales Links:

Website - blackprojectbeer.com

Facebook - facebook.com/blackprojectbeer

Instagram - instagram.com/blackprojectbeer

Twitter - twitter.com/blackprojectale