

For the first time ever, Backacre Sour Golden Ale is available on draft

Backacre Beermakers is pleased to announce the first-ever release of Backacre Sour Golden Ale in kegs. As the blendery's singular beer since its founding in 2010, Backacre Sour Golden Ale has previously been available solely in 750 mL bottles.

Co-owner Matt Baumgart says "We're excited to share our beer in this new draft format, which provides the opportunity for consumers to enjoy the beer in a different way."

Backacre Sour Golden Ale is produced by unusually extensive processes, including 100% fermentation in French oak barrels, where the beer matures for more than a year. For each release, barrels of different vintages are hand-selected to balance the tart, earthy and fruity flavors that develop over time.

"Long fermentation with mixed cultures provides the opportunity for great complexity, but our primary goal is balance. To achieve this, we create a blend of multiple barrel vintages. Our inaugural draft blend was created from oak puncheons in which the beer was aged for over two years," says co-owner and blender Erin Donovan.

This inaugural draft blend was 'keg-conditioned' for four months. As with bottle-conditioned Backacre, carbonation is naturally produced by a secondary fermentation that enhances the flavor and balance of the beer.

About Backacre Beermakers

Backacre Beermakers is a family-owned and -operated blendery that produces a single beer, Backacre Sour Golden Ale. Backacre Sour Golden Ale is always 100% barrel fermented, barrel aged and bottle or keg conditioned. Founded in Vermont in 2010, our pioneering beer blendery moved production to Denver in 2019 and now operates solely in Colorado.

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