

## MOYLAN'S BREWING CO.

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### Brewmasters:

Brendan J. Moylan  
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## INGREDIENTS

### Barley:

Canadian 2-Row Malt

### Wheat Malt:

White Winter Wheat  
Flaked Wheat  
Torrified Wheat

### Hops:

Willamette

### Grape Must:

Merlot  
Barbera  
Cabernet Franc

### Yeasts:

White Labs #001 - Chico

### Funk:

Brettanomyces  
Lactobacillus  
Pedicoccus

## PACKAGING



15.5 gal.  
Sankey Kegs



5 gal.  
Sankey Kegs



1/2 Gal.  
Growler



MOYLAN'S

Alcohol 8% by Volume

GRAPE  
ESCAPE

brendan@moylans.com

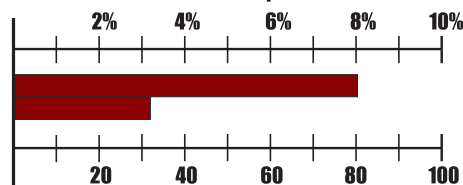
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## DESCRIPTION

American Wheat Beer base, fermented and transferred into Pinot Noir barrels with a special blend of Brettanomyces, Lactobacillus and Pediococcus bacteria, then soured for 8 months. This beer was then sent to stainless steel, where Merlot, Barbera and Cabernet Franc Grape Must Concentrate was added. Then it was fermented for 4 more months.

## BEER FACTS

8.0% alcohol by volume



4 total IBUs (hoppiness)

1.068 original gravity