



Athens, Ohio April 11th 2017

Jackie O's Brewery announces an exciting and refreshing lineup release dates calendar. Added to this is the launch of their new sour program for 2017 and some insight into what we can expect to see from the coming year.

2017 - Core Offerings

Core Offerings	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
Available Year Round (12oz Cans, Draft)												
Firefly Amber	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
Chomolungma	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
Mystic Mama IPA	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
Hop Ryot IPA	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
Razz Wheat	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓

With a new expansion facility in full swing, Jackie O's core offerings will be available Year Round in cans and draft throughout Ohio – joined by the Imperial Dark Apparition in 375ml bottles and draft.

Firefly Amber – 4.5% ABV

Lightly roasted malt gives Firefly Amber a biscuit-like finish

Chomolungma - 6.5% ABV

Seven malts, three hops and 100 lbs. of local honey give this ale an exceptional character

Mystic Mama IPA – 7% ABV

West-coast inspired India pale ale with notes of grapefruit, tangerines, and pine

Hop Ryot IPA – 6.5% ABV

The rye malt and exclusively Simcoe hops add soft spicy notes and sticky-citrus aroma and flavor

Razz Wheat – 5.5% ABV

The rosy haze of raspberry puree and sticky head embody a continuum of sour sweetness

2017 – Seasonal Offerings

Seasonal Offerings	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
(12oz Cans, Draft)												
Java the Stout	✓										✓	✓
Morning Cloak		✓	✓	✓								
New Growth IPA					✓	✓	✓					
Ohio Pale Ale								✓	✓	✓		

In late 2016, Java the Stout joined as the 10th canned offering to complete the seasonal lineup with Morning Cloak, New Growth and Ohio Pale Ale.

Java the Stout – 6.5% ABV

A caramel centered stout with Athens' Own French Roast coffee

Morning Cloak – 4.5% ABV

A true session hop delight with an aroma full of oranges, lemon rind, floral nuances + grapefruit pith

New Growth IPA – 7% ABV

Brewed with spruce tips from the brewery farm, along with centennial and chinook hops to give the beer a pine character and light lemon notes. Bright, Crisp and refreshing with tons of Vitamin C.

Ohio Pale Ale – 6% ABV

With 3 hop varieties, this pale ale and IPA hybrid is highly crushable!

2017 - Imperial Offerings

Imperial Offerings		Packaged in 375ml 1/6 bbls, 1/2 bbls											
Dark Apparition		X	X	X	X	X	X	X	X	X	X	X	X
VC Dark Apparition							X						
Oil of Aphrodite		X			X			X			X		
Oro Negro					X							X	
Paw Paw Wheat								X+					
Imperial Offerings		Packaged in 12oz Cans, 1/6 bbls, 1/2 bbls											
Matriarch <i>(Draft Only)</i>				X			X			X			X
Mandala		X+			X+			X+			X+		
Grave DIPA (draft only)			X			X			X			X	

Along with year-round availability of Dark Apparition, every month will be followed with another Imperial release of 375ml and draft. These will include Vanilla Coffee Dark App, Oil of Aphrodite, Oro Negro, Paw Paw Wheat and Brick Kiln Barleywine.

Dark Apparition – 10% ABV

Russian Imperial stout with chocolate, coffee, dark fruit, caramel and earthy/spicy hop characters

Vanilla Coffee Dark Apparition – 10% ABV

Dark Apparition conditioned with fresh vanilla and coffee

Oil of Aphrodite – 10% ABV

American double stout brewed with local Black Walnuts and Belgian candied syrup

Oro Negro – 10% ABV

Stout brewed with walnuts and conditioned on cacao nibs, vanilla beans, habaneros, cinnamon sticks and oak staves – a refined stout filled with rich character and a touch of heat

Paw Paw Wheat – 9% ABV

Wheat ale brewed with Ohio Paw Paws, flavors of mango, banana and a touch of melon

Brick Kiln Barleywine – 10.5% ABV

Brewed in the English tradition, deep mahogany hue accompanied by rich caramel and raisin notes

2017 – Barrel Aged Offerings

Barrel Aged Offerings		Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
Packaged in 375ml, 1/6 bbls, 1/2 bbls													
BB Dark Apparition		✓											
BB VC Dark Apparition		✓											
Imperial Red			✓										
Skipping Stone				✓									
BB Brick Kiln					✓								
Side Project Collab						✓							
Cuvee 11							✓						
BB Oil of Aphrodite								✓					
BB Oro Negro									✓				
Champion Ground										✓			
BB Black Maple											✓		
Wood Ya Honey												✓	
Toel Collab													✓

Look for annual favorites and some new exciting collaborations and blends. Along side many of these releases will be a corresponding Taproom/brewpub exclusive variant or small batch experiment. Our barrel room is growing and so will quantities for distribution and in house sales!

Sour Program Launching

Jackie O's began its sour program in 2008 in the basement of the brewpub. In early 2009, there were 4 barrels aging some special one offs with beer souring bacteria and wild yeast. Fast forward to late 2016, and we have close to 450 barrels aging and many of them are ready to be bottled and released. Through our notorious brewpub bottle sales, many sour brands have been established in beer enthusiast circles.

Belgians & Sour Offerings	Packaged in 500ml, 1/4 bbls												
	X btls	X drafts	X btls	X drafts	X btls	X drafts	X btls	X drafts	X btls	X drafts	X btls	X drafts	
Berliner	X btls												
Gose	X btls		X btls		X btls		X btls		X btls		X btls		
Pockets of Sunlight			X										
Hockhocking				X									
Off the Beaten Path I & II					X								
Scrip Grissette						X							
Elle - foudre saison							X						X
Raspberry Berliner								X					
Dynamo Hum									X				
Side Project Collab										X			
Tired Hands Collab											X		
Plein-Air													X

We are looking forward to bringing some solid oldies and exciting new brands to shelves across Ohio in 2017. We have already released our Berliner Weisse and Gose early December 2016 in our new, distinctive 500ml bottles. The full sour spectrum from barrel aged to stainless steel conditioned, fruited to spiced, and straight to special blends are in the works.

Jackie O's does a primary mixed fermentation with wild yeast & bacteria. We then give our beers time to naturally acidify and become full of flavor in a very controlled environment. None of our sours are done using the kettle souring method. By creating a room that is dedicated to sour production and packaging, we are able to produce a sour beer of the highest quality and character.