Batch No.	Month Bottled	Description
1801	1	Tawny Port Bourbon Barrel Quadrupel Sour - 10% - We took first use bourbon barrels, washed each one with 1.5 liters of Tawny Port, and filled them with Dead in the Water, our Belgian style Quad. W soured it with a blend of yeasts and bacteria including some harvested from a Middle Tennessee wild blackberry. It is sweet/sour, medium bodied, and extremely complex. Treat as a rich Cabernet.
1802		Pale Fruit Sour - TBD
1803	4	Dark blended Flandersy thing soured in Port barrels and blended with a pale biscuity Solera sour - 6.2% - Port comes through as a plum/fruity aromatic top note. A little brett late in fermentation, but mostly lactobacillus and lots of wild yeasts. Not a true Flanders Red, as it has no acetobacter, but very light body, ultra dry, and rather tart. Finishes nice and clean.