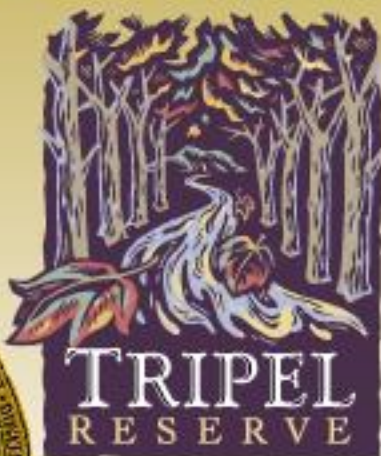


ALLAGASH®



TRIPEL RESERVE

BELGIAN STYLE ALE

BATCH# _____
PORTLAND - MAINE



This last weekend Allagash Brewing Company was honored at the 2006 Great American Beer Festival with two medals. The Great American Beer Festival is one of the biggest beer events in the country. This year over 2,400 beers were entered in the competition. To be recognized as a winner among the 384 breweries, where entrants range in production size from under five hundred barrels a year to over one hundred million barrels a year, is a real honor.

Allagash Tripel was awarded the Gold Medal in the category of Belgian-Style Abbey Ales. We began brewing this dry interpretation of an abbey Tripel Ale in 2000. With its notes of honey and passionfruit,

this 9% ABV, bottle-conditioned beer, is available in many locations across the country and suitable for cellaring. We are proud that it has earned the distinction of a Gold Medal at the Great American Beer Festival.

In addition to our Gold Medal, we were awarded a Silver Medal for our Interlude Ale in the category of Belgian-Style Strong Specialty Ale. Interlude, which debuted last winter, is brewed with a traditional Belgian-style farmhouse yeast and a house strain of brettanomyces yeast. The combination of these yeast strains imparts an intriguing myriad of flavors including pear, apricot and graham cracker. Finally, a portion of the Interlude is aged in French Merlot and Sirah Oak Barrels, which add a distinctive vinous-plum character and a drying, almost tannic finish.

Allagash began as a company committed to brewing great tasting Belgian inspired ales. Even after eleven years of growing and introducing new brews we haven't deviated from our mission. Winning these two awards affirms our commitment to the great Belgian styles and all the adventures to be found within them.

Cheers!



ALLAGASH

2005 | interlude

ale aged in oak barrels

OPEN CAUTIOUSLY. CONTENTS UNDER PRESSURE
9.5% Alc. By Vol. • 1 PINT 9.4 FL. OZ. (750 ML)

ALLAGASH

