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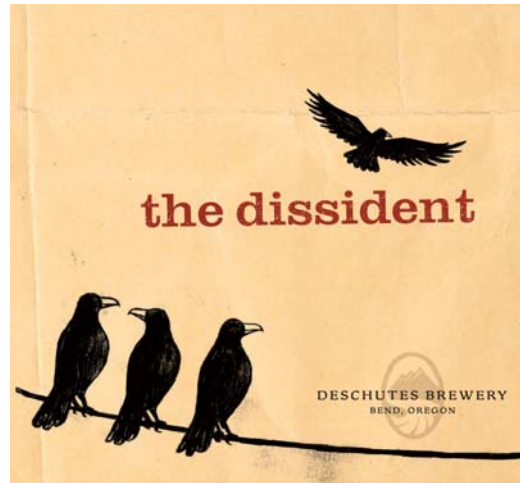
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## FOR IMMEDIATE RELEASE



## the dissident

### *Deschutes Brewery Releases Wildest Brew Yet*

**(August 5, 2008 – Bend, OR)** After much anticipation, Deschutes Brewery is proud to introduce its wildest brew yet – The Dissident. Arguing for more time in the cellar, this Reserve Series beer is anything but conventional. Fermented for more than 18 months in isolation from the rest of the beers, The Dissident is a distinctive Oud Bruin, Flanders-style brown ale, with a fruity aroma and flavor, the first wild yeast beer made by the award-winning Deschutes Brewery.

To give The Dissident its characteristic sour taste the brewery used a wild yeast strain called *Brettanomyces* (also known as Brett) during fermentation. Known throughout the wine world for creating earthy undertones found in many European wines, Brett is used in the beer fermentation process to create strong flavors typically associated with Belgian beers. Unlike English varieties that use traditional inoculated yeasts in the fermentation process, beers made with Brett take much longer to ferment and require additional barrel finishing time to balance the sour flavoring. In the Dissident's case, this

meant aging a portion of it in pinot and cabernet barrels for over 3 months. Another key flavor component comes from the Central Washington cherries that were added twelve months ago.

Due to the wild yeast, The Dissident required special treatment and was held in isolation under lock and key apart from the rest of the brewery's beers to avoid any cross-contamination. A secondary bottling line was also brought in from an outside contractor to facilitate The Dissident's bottling and insure the beer and wild yeast never touched the brewery's machinery.

With a beer this wild and truly unique, Deschutes needed a special label to alert consumers to what lay inside. The resulting image immediately sets The Dissident apart from the other Deschutes Brewery beers, even the Reserve Series beers.

The fruit and acidity in The Dissident make it ideal for pairing with a wide variety of dishes - the high acidity is perfect for cutting creamy dishes or cooling spicy ones. Because of the fruity characteristics derived from the cherries, the beer also pairs well with chocolate. Deschutes Brewery President and Founder Gary Fish recommends pairing the Dissident with "anything chocolate, the darker the better, soft cheeses like Brie and creamy dishes like spaghetti carbonara, or macaroni and cheese."

A very limited amount of The Dissident will be available September 1<sup>st</sup> as part of the brewery's Reserve Series in hand-waxed 22-ounce bottles and on draft at select establishments. MSRP for a 22-ounce bottle is \$9.99.

11% Alcohol by Volume (ABV)

30 International Bitterness Units (IBU)

**About Deschutes Brewery:**

Deschutes Brewery was founded in 1988 by Gary Fish as the Deschutes Brewery and Public House. Over the years, Deschutes has maintained its commitment to innovation and exceptional quality with flagship beers such as Mirror Pond Pale Ale and Black Butte Porter, as well as new additions like The Abyss and Hop Trip. This year, Deschutes Brewery celebrates their 20<sup>th</sup> Anniversary, along with the opening of their new Portland Brewery and Public House. For more information about Deschutes Brewery and their award-winning beers, please visit [www.deschutesbrewery.com](http://www.deschutesbrewery.com).

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