



FOR IMMEDIATE RELEASE

Rogue Gets Spicy for Cinco de Mayo



NEWPORT, OR, March 6, 2009 – Rogue’s **Chipotle Ale** is Brewmaster John Maier’s salute to Cinco de Mayo. John added smoked Jalapeño peppers (Chipotle peppers) to his brew and balanced the spicy flavor with a good helping of hops. The recipe was inspired by Spanish author Juan de la Cueva, who, in 1575, wrote of a Mexican dish that combined seedless chipotles with ale. Chipotle’s smokiness is a perfect complement to Bar-B-Que, and its spiciness is a nice contrast to milder fare.

“The first chile beer I actually liked.” —James Robertson, *All About Beer Magazine*

Chipotle is deep amber in color with a rich malty aroma, and delicately spiced with Chipotle peppers to give it that extra bite! It has won world-wide acclaim with four Silver medals at the **World Beer Championships** and a Bronze at the **Australian International Beer Competition**. It’s available on Draft and in serigraphed 12oz and 22oz bottles. Chipotle T-shirts, ceramic cactus tap handle, and Chipotle cactus glasses are also available.

Chipotle Ale is created from 8 ingredients: Harrington, Klages, and Maier Munich Malts; Willamette and Cascade hops; Chipotle Peppers, Free Range Coastal Water and Pacman yeast. Rogue Ales, Stouts, Porters, and Lagers use no chemicals, additives or preservatives.

Celebrating its second century, Rogue Ales is an Artisan Varietal Brewery founded in Oregon in 1988, as one of America’s first 50 microbreweries. Rogue has 600+ awards for taste and quality and is available nationally and in 20 countries.

	
FOOD PAIRINGS/SPECS	
12° PLATO	35 IBU
82 AA	23° L

