



FOR IMMEDIATE RELEASE

Oregon Brewery Scores at 4 World Championships

NEWPORT, OR, June 10, 2008 – Rogue Ales’ Dead Guy Ale was awarded a Gold medal (91) at the **World Beer Championships** in Chicago. Morimoto Soba Ale won a Gold medal at the **World Beer Cup** in San Diego. Hazelnut Brown Nectar won a Gold medal at the **New Zealand International Beer Competition** and Imperial India Pale Ale won a Gold medal and named Supreme Champion at the competition. Imperial Red, Imperial India Pale Ale, Chocolate Stout, and Chipotle Ale won Gold medals at the **Mondial de la Bière** competition held in Montréal, Canada.



New Zealand Beer Awards

Rogue’s Morimoto Black Obi Ale also received a Bronze at the World Beer Cup. Dry Hopped

St. Rogue Red, Imperial Red, and Old Crustacean Barleywine won Silver medals at the New Zealand International Beer Competition and Kells Irish Lager, Mocha Porter, Chocolate Stout, Morimoto Soba Ale, and Smoke Ale won Bronze medals.

The World Beer Championships began in 1994 and is held annually in Chicago, Illinois, judging beers from around the world. Their panel is chosen by the Beverage Testing Institute and are highly experienced, professional guest tasters. All panelists are screened, audited and trained in the WBC blind tasting methodology. Rogue Ales has been awarded 63 medals in 21 styles by the World Beer Championships



The World Beer Cup is a bi-annual event that is judged by an elite international panel drawn from the ranks of professional brewers and brewing industry experts. 644 breweries from 58 countries and 45 U.S. states vie for awards with 2,864 beers entered in 91 style categories. Rogue Ales has been awarded 10 World Beer Cup medals in 6 categories.

The New Zealand International Beer Awards is an annual competition held each year in Nelson, New Zealand. Medals awarded are determined on fidelity to style, brewing excellence, and overall product quality. Each beer is judged in a blind tasting fashion by a panel of international beer experts.

The Mondial de la Bière Competition was founded in 2006 by Mario D’Eer and is held annually in Montréal, Canada. Each beer is tasted blind by a panel of international judges. Over 300 beers from 5 continents participated in this years competition.



WORLD BEER CUP

Rogue's Dead Guy Ale is a German style Maibock made from 8 ingredients: Northwest Harrington, Klages, Maier Munich and Carastan malts; Perle and Saaz Hops; Rogue's proprietary Pacman Ale yeast and Free Range Coastal Water. It is deep honey in color with a malty aroma and a rich hearty flavor. Dead Guy Ale measures 16° PLATO, 40 IBU, 78 AA, 16° L.

Rogue's Morimoto Soba Ale is made from 8 ingredients: Roasted Soba, Harrington, Metcalf, Munich, and C-15 malts; Crystal hops; Rogue's proprietary Pacman Ale yeast and Free Range Coastal Water. The delicate flavor of the roasted Soba brings a nutty finish to this light and refreshing ale. Morimoto Soba Ale measures 12° PLATO, 30 IBU, 75 AA, 14° L.

Rogue's Hazelnut Brown Nectar is a nutty twist to a traditional European Brown Ale made from 13 ingredients: Harrington, Klages, Munich, Hugh Baird Brown, Carastan 13-17, Crystal 70-80, Crystal 135-165 & Beeston Chocolate Malts; Perle and Sterling Hops; Rogue's Proprietary Pacman Ale Yeast & Free Range Coastal Water. Dark brown in color with a hazelnut aroma, a rich nutty flavor and a smooth malty finish. Hazelnut Brown Nectar measures 12° PLATO, 28 IBU, 75 AA, 9.8° L.

Rogue's Imperial India Pale Ale (I2PA) is made from 6 ingredients: Two-row Pipkin Pale Malts; Saaz, Cascade & Northwest Golding Hops; Rogue's Proprietary Pacman Ale Yeast & Free Range Coastal Water. Above and beyond an India Pale Ale-Imperial India Pale Ale is radically hopped with an intense aroma and hop bitterness. I2PA measures 20° PLATO, 74 IBU, 75 AA, 13° L.

Chocolate Stout is created from 10 Ingredients: Northwest Harrington & Klages, Crystal 135-165, Beeston Chocolate Malts, Rolled Oats & Roasted Barley Malts; Cascade Hops; Imported Deutsch Chocolate; Rogue's Proprietary Pacman Ale Yeast & Free Range Coastal Water. Ebony in color with a rich and creamy head. The mellow flavor of oats, chocolate malts and real chocolate are balanced perfectly with the right amount of hops for a bitter-sweet finish. Chocolate Stout measures 15° PLATO, 69 IBU, 77 AA, 135° L.

Imperial Red is created from 12 ingredients: Great Western Harrington, Klages, Hugh Baird Crystal, Black, Munich, and Chocolate Malts; Willamette, Cascade and Chinook Hops; Rolled oats; Free Range Coastal Water and Top Fermenting Pacman Yeast. A big beer with a spicy fruity aroma, chewy mid palate of figs and spice and a long lingering finish. Deep burgundy in color with tremendous drinkability. Imperial Red Ale measures 19° PLATO, 58 IBU, 76 AA, 47° L.

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 550+ awards for taste and quality and is available nationally and in 10 countries.