

FOR IMMEDIATE RELEASE

NEW FROM THE FARMS: DIRTOIR BLACK LAGER

NEWPORT, OREGON, December 28, 2009 - Available nationwide on 1-1-10, Dirtoir Black Lager is the second in the limited availability Chatoe Rogue Series.

Dirtoir Black Lager and the brews to follow all are GYO Certified, First Growth, Appellation products made with hops and malt from our Department of Agriculture's Hopyard and Barley Bench.

Rogue Brewmaster John Maier describes **CHATOE ROGUE DIRTOIR BLACK LAGER** as *"jet black in color with a tan head, full bodied, deftly balanced, seamless dark roasted malt flavors with a smooth bitterness and a lingering long finish."*

Dirtoir Black Lager is brewed using 9 ingredients: Melanoidin, Carafe Special II, Black,

Chocolate and Rogue Micro Barley Farm Risk™ malts, Rogue Micro Hop Yard Independent and Revolution Hops, German Yeast and Free Range Coastal Water. Dirtoir Black Lager is: 15° Plato, 35 International Bitter Units, 75 Apparent Attenuation, 130° Lovibond.

The Rogue Nation Department of Agriculture plans to introduce three additional Chatoe Rogue GYO Certified creations in 2010, Pinot Envy Ale, Single Malt Ale, and OREgasmic Ale. Chatoe Rogue will be available in 22oz serigraphed white label bottles.

Rogue are Farmers and Fermenters celebrating their second century as an Artisan Varietal Brewery founded in Oregon in 1988. Rogue has 640+ awards for taste and quality and is available nationally.



**Rogue Micro Hop Yard
Independence, Oregon**

