WEYERBACHER

RISERVA

Over a year in the making, this American Wild Ale is fermented with Brettanomyces yeast and aged with red-raspberry puree in Oak barrels for over 1 year, then bottle conditioned in champagne bottles.

HUNTERDON BREWING COMPANY

Beeradvocate 89 ratebeer 96

WEYERBACHER

RISERVA

Over a year in the making, this American Wild Ale is fermented with Brettanomyces yeast and aged with red-raspberry puree in Oak barrels for over 1 year, then bottle conditioned in champagne bottles.

HUNTERDON BREWING COMPANY

Beeradvocate 89 ratebeer 96

WEYERBACHER

RISERVA

Over a year in the making, this American Wild Ale is fermented with Brettanomyces yeast and aged with red-raspberry puree in Oak barrels for over 1 year, then bottle conditioned in champagne bottles.

HUNTERDON BREWING COMPANY

Beeradvocate 89 ratebeer 96

WEYERBACHER

RISERVA

Over a year in the making, this American Wild Ale is fermented with Brettanomyces yeast and aged with red-raspberry puree in Oak barrels for over 1 year, then bottle conditioned in champagne bottles.

HUNTERDON BREWING COMPANY

Beeradvocate 89 ratebeer 96

WEYERBACHER

RISERVA

Over a year in the making, this American Wild Ale is fermented with Brettanomyces yeast and aged with red-raspberry puree in Oak barrels for over 1 year, then bottle conditioned in champagne bottles.

HUNTERDON BREWING COMPANY

Beeradvocate 89 ratebeer 96

WEYERBACHER

RISERVA

Over a year in the making, this American Wild Ale is fermented with Brettanomyces yeast and aged with red-raspberry puree in Oak barrels for over 1 year, then bottle conditioned in champagne bottles.

HUNTERDON BREWING COMPANY

Beeradvocate 89 ratebeer 96

WEYERBACHER

RISERVA

Over a year in the making, this American Wild Ale is fermented with Brettanomyces yeast and aged with red-raspberry puree in Oak barrels for over 1 year, then bottle conditioned in champagne bottles.

HUNTERDON BREWING COMPANY

Beeradvocate 89 ratebeer 96

WEYERBACHER

RISERVA

Over a year in the making, this American Wild Ale is fermented with Brettanomyces yeast and aged with red-raspberry puree in Oak barrels for over 1 year, then bottle conditioned in champagne bottles.

HUNTERDON BREWING COMPANY

Beeradvocate 89 ratebeer 96

WEYERBACHER

RISERVA

Over a year in the making, this American Wild Ale is fermented with Brettanomyces yeast and aged with red-raspberry puree in Oak barrels for over 1 year, then bottle conditioned in champagne bottles.

HUNTERDON BREWING COMPANY

Beeradvocate 89 ratebeer 96