





SAINT DEKKERA® RESERVE SOUR ALES ARE NATURALLY SOURED BY SPONTANEOUS/WILD SECONDARY FERMENTATION AND AGING IN OAK BARRELS WITH A MICROFLORA WONDERFULLY UNIQUE TO OUR DOWNSTATE ILLINOIS TERROIR, WHERE WE EMBRACE THE INDIVIDUAL, WILD CHARACTER OF EACH BARREL TO PRODUCE BEERS WITH A WIDE ARRAY OF ACIDITY, SOURNESS AND UNADULTERATED FUNKINESS. WHEN STORED PROPERLY (55°F), THIS BEER CAN BE CELLARED BUT PLEASE ENJOY BEFORE YOU PERISH, CHEERS!

DESTIHL.COM



of alcoholic

of birth defects. (2) Consumption

because of the risk

BARREL NUMBER(S)

Roncière

SOUR BLONDE ALE AGED IN OAK RED & WHITE WINE FOUDRES CONDITIONED ON RASPBERRIES & BLACKBERRIES

BATCH YEAR

CA CASH REFUND

MI 10¢ REFUND

CT HI IA MA ME NY

OR VT 5¢ • OK+

PLEASE RECYCLE

1 PINT, 0.9 FL. OZ. (500 ML) | ALC. 6.1% BY VOL.