

This NW style sour old ale is no trick, it's all treat. We smashed and triple roasted 50 lbs of pumpkin down to 6 lbs, then aged the beer for 11 months on the roasted pumpkin in rum barrels.

The aromas of spiced rum, mingled with the soft notes of roasted pumpkin, are notice up front. Spice, roasted pumpkin and rum is followed by a soft warming from within.

Be warned, you might get pumpkin smashed!





KYSELA PERE et FILS, LTD.

