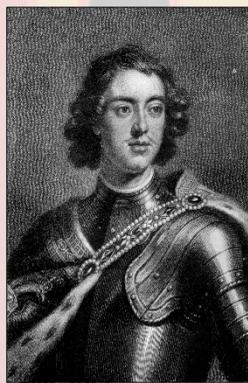




Sexual Chocolate Russian Imperial Stout

a brief history



It all started with Peter The Great . . .

The Russian Tsar who visited England in 1698 and, taking a brief respite from his native vodka, decided to try the dark local beer -- and loved it. He thought, "Hey This would go over big in the future Soviet Union." Or something to that effect. All too familiar with indulging royal whims, English brewers quickly complied and shipped beer to the Czar's imperial court, increasing the hops and alcohol so the beer would keep on its thousand-mile journey. The beer arrived, to much fanfare and caviar ingesting, and the Russian Imperial Stout was born. It would go on to become a favorite of Catherine The Great as well, lending credence to the idea that having "The Great" as your last name necessitates a love of great beer.

Fast forward to 1996 . . .

And a University of Georgia student, home brewing beer with some of his friends in his dorm (probably against university policy but whatever). Jamie Bartholomaus had an idea to make a beer to celebrate Valentine's Day, and turned that idea into a dark, chocolaty brew. And named it for a band in an Eddie Murphy movie. 'Cause that's what you do when you're in college.

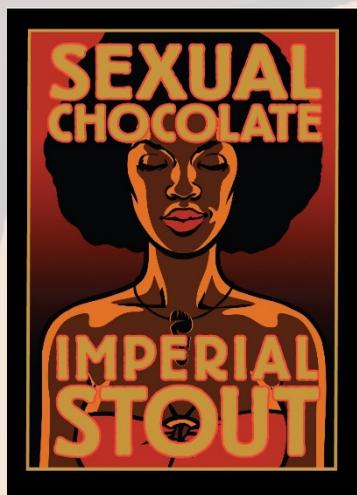


Jamie Bartholomaus
Foothills Brewing President

The legend grew. . .

Jamie started Foothills Brewing in 2005, resurrecting his dark, delicious concoction in 2007 and serving it at the pub (to great acclaim, mind you). Word quickly spread in the craft beer kingdom about this magic elixir, potent of taste and provocative of name. Bottling began by popular demand in 2008, sparking an impromptu raid on the brewpub each February.

Today Sexual Chocolate Release Day attracts hundreds of revelers, some of whom camp out overnight just to acquire the legendary beer. And have a really good time while they're at it.



DESCRIPTION: a cocoa-infused imperial stout, opaque black in color with a dark brown head. Big chocolate aroma with complex notes of espresso, molasses, toffee and dark fruit.

ABV: 9.6%

IBU: 75

SRM: 53

