



Redbridge

Introduced:	December 2006
Beer Category/Style:	Specialty – Sorghum/gluten-free beer.
Taste Profile:	Rich, hearty and full-bodied gluten-free lager brewed from sorghum. Redbridge has a distinctively fruity hop aroma, a sweet toasted grain flavor and a well-balanced, moderately hopped finish.
Ingredients/Brewing:	The primary ingredient is sorghum. Redbridge is brewed using imported Hallertau and domestic Cascade hops. Also made with yeast, water, hops and corn and is made without wheat or barley.
How to Serve:	Redbridge should be served in a glass with a wide opening or a pilsner-style glass that will showcase its foam head. The beer pairs well with hearty meats such as duck, lamb or veal medallions. It also pairs well with spicy foods and cheeses such as Gouda, fontina and fresh mozzarella.
Interesting Facts:	<p>Redbridge is the first, nationally available gluten-free beer made with sorghum – a safe grain for those allergic to wheat or gluten. It is grown in the United States, Africa, Southern Europe, Central America and Southern Asia.</p> <p>Redbridge is a beer for adults who experience wheat allergies or who choose a gluten-free or wheat-free diet.</p> <p>Redbridge was awarded gold medals in the gluten-free beer category at the 2008 and 2007 Great American Beer Festival and the 2007 North American Beer Awards and a bronze medal at the 2008 World Beer Cup.</p>
Further Information:	Visit www.redbridgebeer.com .

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