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## Redbridge

<b>Introduced:</b>	December 2006
<b>Beer Category/Style:</b>	Specialty – Sorghum beer.
<b>Taste Profile:</b>	Rich, hearty and full-bodied lager brewed from sorghum. <b>Redbridge</b> has a distinctively fruity hop aroma, a sweet toasted grain flavor and a well-balanced, moderately hopped finish.
<b>Ingredients/Brewing:</b>	The primary ingredient is sorghum. <b>Redbridge</b> is brewed using imported Hallertau and domestic Cascade hops. Also made with yeast, water, hops and corn and is made without wheat or barley.
<b>How to Serve:</b>	<b>Redbridge</b> 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.
<b>Interesting Facts:</b>	<p><b>Redbridge</b> is the first, nationally available 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><b>Redbridge</b> is a beer for adults who experience wheat allergies or who choose a gluten-free or wheat-free diet.</p> <p><b>Redbridge</b> was awarded gold medals at the 2007 North American Beer Awards and the 2007 Great American Beer Festival.</p>
<b>Further Information:</b>	Visit <a href="http://www.redbridgebeer.com">www.redbridgebeer.com</a> .

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