



Wild Blue

- Introduced:** 2005 in test markets including: Ann Arbor, Grand Rapids, Holland and Muskegon, Mich.; Madison, Wis.; and Bloomington/Normal, Ill. December 2007 in St. Louis.
- Wild Blue** will be available nationwide in March 2008.
- Beer Category/Style:** Specialty – Fruit infused lager.
- Taste Profile:** Full, round and warm with a pleasant ripe blueberry flavor/aroma that's rounded out by tart and zesty notes.
- Ingredients/Brewing:** Brewed with a blend of two- and six-row barley malt, classic Aroma hops from the Willamette Valley in the Pacific Northwest and German hops from the Hallertau region in Bavaria and all-natural blueberry syrup made from real blueberries.
- How to Serve:** **Wild Blue** is best paired with full-flavored dishes, such as pork rib roast with fig and pistachio stuffing or pork tenderloin with apricot mustard. It also pairs with fruit salad with ginger syrup or a mixed-green salad with dried fruit.
- Pour and serve **Wild Blue** in a tulip-shaped glass to fully enjoy the fresh blueberry aroma which is reminiscent of field fresh ripe blueberries and observe its beautiful color with a slight pink head of foam.
- Interesting Facts:** **Wild Blue** won a gold medal in the fruit beer category at the 2006 North American Beer Awards.
- Further Information:** Visit www.anheuser-busch.com.

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