

Announcing: Samuel Smith's Organic Perry

Seattle, January 3, 2017

Samuel Smith's Brewery and Merchant du Vin are very pleased to announce the release of **Samuel Smith's Organic Perry**, a delicious USDA Certified Organic and naturally gluten-free *sparkling pear cider*. Look for it at your favourite store, restaurant or bar starting in January 2017.

Cider flows through England's history, from Roman times to the present day. Samuel Smith's - the oldest brewery in Yorkshire, and one of England's oldest family-owned breweries - has made cider for decades; Samuel Smith's Organic Apple Cider has been sold in the US since 2008 and has become a top-seller. Ciders fit beautifully into beer culture, with similar strength, glassware and look, but they offer a world of new flavours. Because they are crafted from gluten-free ingredients, Smith's Organic Perry and Organic Cider offer gluten-free options, as well.

Samuel Smith's Organic Perry shows a clear pale straw colour, smooth body, crisp but rich flavour of ripe pears, and the appealing aroma of a sunny summer pear orchard. The finish is dry, but not demanding or austere. A crisp, clean wine yeast strain ferments Perry, to highlight the delicate pure pear flavor and maintain the soft aromatics, and results in an ABV of 5.0%.

Suggested Food Pairings: Blue cheese or Gorgonzola; arugula or Waldorf salad; sweet potatoes; pancetta or prosciutto; pear tart. Perry shows especially well alongside any dish featuring ginger.



Sold in 4-packs of 12 oz. bottles (355 mL - six 4-packs per case); and 18.7 oz. "Victorian Pint" bottles (550 mL - 12 per case)

Merchant du Vin imports Samuel Smith's from England; Traquair House from Scotland; Ayinger and the organic beers of Pinkus from Germany. Our offerings from Belgium include Lindemans lambics, Green's gluten-free beers, Du Bocq and the Trappist beers of Orval, Westmalle and Rochefort.

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