



Ayinger Celebrator Doppelbock on Draft

Seattle, January 4, 2006

Ayinger ("eye-ing-gr") Brewery is nestled in Germany's pastoral Bavarian countryside, just a half-hour train ride south of Munich. This family-operated brewery was founded in 1878 and produces some of the world's most respected, awarded, and sought-after beers. Connoisseurs, beer contest judges, food writers, and even other German brewers praise Ayinger beer. In the 2005 World Beer Championships Ayinger placed first in every category entered, and Ayinger Celebrator Doppelbock earned a platinum medal with a score of 97.

Ayinger Celebrator is deeply malty, with layer after cascading layer of earthy, subtle, and elusive flavors. It is brewed via a traditional German decoction mash, fermented with a lager yeast, and aged at the brewery for half a year before packaging. One of the brewery's original offerings, Celebrator carries over 125 years of tradition.

In the winter, a limited number of 30-liter (7.9 gallon) kegs are exported to the US, joining the bottles that are available year-round.

Is it better on draft? Could it *be* any better? Best find out yourself.

ABV: 6.7% IBU: 24 OG: 1.074



Merchant du Vin imports Samuel Smith and Melbourn Bros. from England; Traquair House from Scotland; Ayinger and Pinkus organic beers from Germany; and Lindemans lambics, Orval, Westmalle, and Rochefort from Belgium. Merchant du Vin is also affiliated with the acclaimed Pike Pub and Brewery in Seattle.



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