

Samuel Smith's

Traditional English Beers
Since 1758





Samuel Smith's Brewery

Samuel Smith's Old Brewery at Tadcaster, one of England's few remaining independent breweries, was founded in 1758 and is the oldest in Yorkshire. Every drop of ale is still fermented in Yorkshire Squares - open-topped vessels made of stone. Each Smith beer is a benchmark for its style.

OATMEAL STOUT

Years ago, oatmeal stouts were recommended for nursing mothers! Popular in the late 1800s, oatmeal stout disappeared around 1915. Samuel Smith reintroduced this style in 1980: Oatmeal Stout is almost opaque, with a silky texture and a medium-dry velvet palate and bittersweet finish.

18.7 oz. bottle



12 oz. 4-pack



NUT BROWN ALE

A traditional specialty from the North of England, brown ales were mentioned in literature hundreds of years ago. Nut Brown Ale contains no nuts but gets a round, nutty flavour from judicious additions of dark malt. Fermented in open-topped slate Yorkshire Squares.



INDIA ALE

In the 18th & 19th centuries, there was a considerable trade in British beer to India. Highly hopped pale ales brewed to withstand the three-to-four month trip by sailing ship became known as "India Pale Ales." Sam Smith's India Ale shows refined maltiness with an emphasis on hop aroma & flavour.



IMPERIAL STOUT

Russian Imperial Stout was first brewed in Britain to satisfy the Czarist courts, with a high level of alcohol to please them - and also to endure the trip across the freezing Baltic. Smith's Imperial Stout has opaque ebony colour, espresso-like depth, firm structure & roasted barley flavour.



TADDY PORTER

Very dark chocolate colour, fairly full-bodied and packed with the flavour of dry, tangy roasted barley. Porters were named for the train porters who were the original servers and consumers. Samuel Smith reintroduced the porter style in 1979; Michael Jackson called Taddy Porter "One of the world's five best."



ORGANIC CHOCOLATE STOUT

Chocolate beautifully melded to the full, roasty flavour of stout - a beautiful match. Deep, aromatic, and satisfying; full body with fruity notes from the Sam Smith's yeast strain supporting lush chocolate aroma and flavour. USDA Certified Organic by the UK Soil Association.



ORGANIC PALE ALE

Deep amber coloured, but paler than the dark beers of the pre-Industrial Revolution era; called "pale" to differentiate it from porter. Caramel notes with soft fruitiness and herbal hop finish. USDA Certified Organic by the UK Soil Association; like all Samuel Smith beers - vegan.



PURE BREWED ORGANIC LAGER

Floral bouquet; bright gold colour. Lightly kilned Certified Organic malt grown in the UK is the main ingredient in this crisp, beautifully-conditioned lager, but there is also organic Vienna malt from Germany and organic hops from New Zealand. USDA & UK Soil Assn. Certified Organic.



ORGANIC APRICOT ALE

A perfect marriage of brewery with orchard: the ripe, aromatic apricot bouquet supports a sweet, summery flavour with a suggestion of stone-fruit tartness. Glowing, hazy orange colour; full, smooth body. Superb! USDA Certified Organic by the UK Soil Association; like all Smith beers - vegan.



(not available)

ORGANIC STRAWBERRY ALE

Strawberries offer soft and subtle flavours; melded with clean malt and fruity ale notes they give a refined and sophisticated flavour to this beer. Bouquet and finish are fresh, ripe strawberries - a very elegant beverage. USDA Certified Organic by the UK Soil Association.



(not available)

ORGANIC RASPBERRY ALE

Dramatic, intense fruit character from organic raspberries perfectly balanced by structure & depth derived by slow, complex fermentation. Smooth body, finishes dry with a gentle raspberry bouquet. Brewed at Melbourn Bros.; blended and bottled at Samuel Smith's Old Brewery.



(not available)

ORGANIC CHERRY ALE

High natural acidity makes cherries a natural choice for creating excellent fruit beer. Vibrant cherry character underpinned by deliciously complex beer notes which result from multiple yeast strains used for fermentation. Brewed at Samuel Smith's tiny Melbourn Bros. Brewery in Stamford.



(not available)

ORGANIC CIDER

Light body, very pale gold colour with excellent clarity, and brilliant conditioning. Fresh apple bouquet; crisp, clean flavour; dry finish with a floral note that suggests an apple orchard. Ciders are growing in popularity throughout the UK and USA. Naturally gluten-free & USDA Certified Organic.



WINTER WELCOME ALE

The original imported winter ale, Winter Welcome has a honey-amber colour, & full creamy head; the flavour is delicious caramelly malt with finesse and complexity. Finishes with a gentle floral aroma - the perfect beer for holiday meals & evenings. Winter seasonal with a new label each



YORKSHIRE STINGO

Stingo is a traditional style of strong ale that originated in the north of England over 300 years ago. Fermented in open stone Yorkshire Squares, Sam Smith's Yorkshire Stingo is aged in oak barrels for a year, then bottle-conditioned. It is a rich, deep, elusive, satisfying, limited annual



(not available)