

Samuel Smith's

Traditional English Beers
Since 1758



Merchant du Vin, Specialty Beer Importers Since 1978
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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 flavor from judicious additions of dark malt. Fermented in open-topped slate Yorkshire Squares.



OLD BREWERY PALE ALE

Deep amber colored, but paler than the dark beers of the pre-Industrial Revolution era; called "pale" to differentiate it from porter. Fresh maltiness reminds you that beer is a product of the earth, balanced with traditional British hops. Many breweries consider Pale Ale to be their flagship.



TADDY PORTER

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



INDIA ALE

In the 18th & 19th centuries, there was a considerable trade in British beer to India. Highly hopped pale beers 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 & flavor.



IMPERIAL STOUT

Russian Imperial Stout was first brewed in Britain to satisfy the Czarist courts - brewed to 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 color, espresso-like depth, firm structure & roasted barley flavor.



PURE BREWED LAGER

Samuel Smith is most famous for ales, but this all-malt lager is "One of the best British-brewed lagers on the market from a company that knows a thing or two about it's craft." (Rohan Daft). Rich gold color; delightful floral bouquet; light fresh flavor that suggests a summer meadow.



ORGANIC ALE

Reminiscent of early 20th century brews in the label design as well as flavor: caramel notes with soft fruitiness. The malt & hops used to brew Samuel Smith Organic Ale are grown by registered farmers. USDA Certified Organic by the UK Soil Association; like all Samuel Smith beers - vegan.



ORGANIC LAGER

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 Certified Organic by the UK Soil Association.



ORGANIC STRAWBERRY ALE

Strawberries offer soft and subtle flavors; melded with clean malt and fruity ale notes they give a refined and sophisticated flavor 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 color with excellent clarity, and brilliant conditioning. Fresh apple bouquet; crisp, clean flavor; 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.



(not available)

WINTER WELCOME ALE

The original imported winter ale, Winter Welcome has a honey-amber color, and full creamy head; the flavor 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 year.



YORKSHIRE STINGO

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



(not available)