

Samuel Smith's



HANDCRAFTED ORGANIC FRUIT BEERS



Merchant du Vin, Specialty Beer Importers Since 1978

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The tiny and historic Melbourn Bros. Brewery, lovingly restored by Samuel Smith's in the 1990s, is located in Stamford, Lincolnshire, England - a region famous for excellent fruit. While there are older breweries in England, it would be safe to say that few breweries are so little changed as this gem, which has stood at the center of this beautifully preserved market community since 1825. From the steam powered equipment to the manually-operated grist mill to the ancient copper vessels, Melbourn Bros. remains today a working brewery of the early industrial revolution.

Samuel Smith's Organic Fruit Beers are handcrafted at Melbourn Bros., where they gain deep character from brewing and fermentation using the original Victorian equipment. The complex multiple yeast strains used to ferment these beers lead to a beautiful marriage when blended with pure, rich Certified Organic fruit juice. The beers are blended, conditioned and packaged at Samuel Smith's Old Brewery, in Tadcaster.

APRICOT

Tasting notes:

A beautiful marriage of orchard and brewery: ripe, aromatic apricot bouquet and summery flavour with a suggestion of stone-fruit tartness for balance. Fairly full body; hazy glowing orange-gold color; long, sweet, appetizing finish that calls for another sip. USDA & UK Soil Assn. Certified Organic.

Serving Suggestions:

Moroccan chicken; rice pilaf; or couscous. Fruit salad, with apricots or not. Vanilla ice cream or custard for dessert.



Product Size & Quantity:
12/18.7-oz. (550 ml) bottles
24/12-oz. (355 ml) bottles
(six 4-packs)

STRAWBERRY

Tasting notes:

Strawberries offer a soft and subtle flavour, making the character of this fruit beer extremely sophisticated and refined. The smooth malt and aromatic strawberry flavours merge together in an elegant fashion, with fresh, ripe strawberries shining through. USDA and UK Soil Assn. Certified Organic.

Serving Suggestions:

Roast spring lamb with orange-horseradish cream; Waldorf salad; scones; fresh, plump strawberries & cream.



Product Size & Quantity:
12/18.7-oz. (550 ml) bottles
24/12-oz. (355 ml) bottles
(six 4-packs)

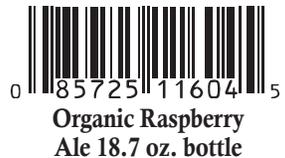
RASPBERRY

Tasting notes:

A dramatic fruit beer with an intense, mouth-watering fruit character derived from the natural acidity of organic raspberries. Slow, complex fermentation lends structure and depth to this special fruit beer. Smooth body, finishes dry, with a soft raspberry note.

Serving Suggestions:

Classic roast turkey & stuffing; chicken brochettes; meat or cheese fondue; spinach salad. Try with fruit salad at brunch.



Product Size & Quantity: 12/18.7-oz. (550 ml) bottles

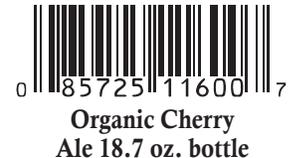
CHERRY

Tasting notes:

High natural acidity makes sour cherries a natural choice for creating an ultimate fruit beer. The vibrant cherry character of this beer is perfectly under-pinned by deliciously complex beer notes which result from the multiple yeast strains used for fermentation.

Serving Suggestions:

Crackers & soft cheese before dinner; hearty beef barley soup; quiche Lorraine; fennel potatoes; ham; chicken pot pie.



Product Size & Quantity: 12/18.7-oz. (550 ml) bottles