

TRAQUAIR

A Taste of Scottish History



SOLE U.S. AGENTS: MERCHANT DU VIN CORP. TUKWILA, WA 98188

TRAQUAIR
House Ale
ALE FERMENTED IN OAK BARRELS

*A handmade Ale Brewed
in the ancient Brew House
of the Oldest inhabited House
in Scotland*



PRODUCT OF SCOTLAND
7.2% ALC./VOL.

500 ML.

1 PT. 0.9 FL. OZ.

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TRAQUAIR
Jacobite Ale

ALE BREWED WITH
CORIANDER AND FERMENTED
IN OAK BARRELS



PRODUCT OF SCOTLAND
8.0% ALC./VOL.

500 ML.

1 PT. 0.9 FL. OZ.

TRAQUAIR HOUSE

Innerleithen, Peeblesshire, Scotland - Est. 1491



Traquair House, the oldest inhabited house in Scotland, is located on the banks of the River Tweed and dates back to before 1107 AD, when Alexander I of Scotland signed a royal charter there. It was given to the Stuart family in 1491 and has remained in the same family since then.

As did many estates of the era, Traquair operated a house brewery and when Mary Queen of Scots visited in 1566, Traquair was brewing a fine strong ale.

Some time after 1800, brewing ceased at Traquair. The original brewery equipment remained on the estate, idle, until the 20th Laird of Traquair, Peter Maxwell Stuart, discovered the recipe and restored the brewery in 1965. The copper brewkettle at Traquair is over 200 years old, and beer is made in the traditional manner - even using oak fermenting vessels, which contribute to the deep, unique character of these beers.

Traquair House Ale, a strong Scotch Ale, has a deep reddish-amber hue; the body is full and velvet-like. The aroma has an earthy hint of peat character and the flavor is opulently malty, complex, and deep. A powerful but subtle medium-dry finish rounds out this masterpiece. OG: 1.070; IBU: 26; ABV: 7.2%.

Traquair Jacobite Ale, first brewed in 1995, commemorates the 250th anniversary of the Jacobite Rebellion. A strong ale based on an ancient recipe, Jacobite Ale is spiced with hops as well as another traditional and ancient seasoning: coriander. Deep brown color; rich aroma of spice, chocolate and leather; full, creamy body. Exotic, engaging finish with notes of warmth and oak. OG: 1.075; IBU: 23; ABV: 8.0%.

Serving Suggestions: Each is excellent with pate de fois gras and other rich appetizers; great with Stilton or other blue cheeses. Can accompany fruit and fruit tarts or as a morning pick-me-up with coffee and brunch; alone, Traquair is a fine winter warmer and also beautiful with a fine cigar. Serve in a brandy snifter.

Product sizes and quantities: Twelve 500 ml (16.9 oz.) bottles per case.

 0 85725 03108 9 Traquair House Ale 500 ml bottle	 0 85725 03107 2 Traquair Jacobite Ale 500 ml bottle
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PRODUCT OF SCOTLAND
7.2% ALC./VOL.

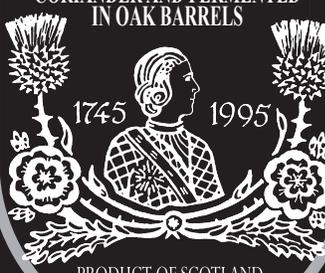
500 ML. 1 PT. 0.9 FL. OZ.

Traquair House Ale is a traditional Scotch ale or "Wee Heary", produced at the tiny Traquair House Brewery, located in the oldest inhabited house in Scotland. Brewed in a 1738 copper kettle and fermented in oak vessels, it is rich, complex, and deep with firm but elegant flavor.
Brewed at Traquair House, Innerleithen, Peeblesshire, Scotland.



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Jacobite Ale
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1745 1995

PRODUCT OF SCOTLAND
8.0% ALC./VOL.

500 ML. 1 PT. 0.9 FL. OZ.

Traquair Jacobite Ale is a Scotch ale with an ancient ingredient, coriander; rich, deep flavors are accentuated by exotic coriander aroma. Traquair House Brewery, located within Scotland's oldest inhabited house, uses a 1738 copper kettle and oak fermenters to produce this fine ale, first brewed in 1995 to commemorate the Jacobite Revolution.
Brewed at Traquair House, Innerleithen, Peeblesshire, Scotland.



THE FAMOUS BEAR GATES
The famous Bear Gates guarding the approach to Traquair House, near Peebles, have been closed since 1745, when the last person to pass through them was Bonnie Prince Charlie.