



SPIRIT

of the month

SAMUEL SMITH'S ORGANIC LAGER

Samuel Smith's Organic Lager is a clean and balanced all-malt lager. It's a bright straw/gold color, with a full body and excellent balance between fresh malt flavor and a fragrant, herbal hop finish. This beer is USDA and UK Soils Association Certified Organic, and was first produced in the mid-1990s.

Samuel Smith's Brewery is located in the town of Tadcaster, in Yorkshire, England. Founded in 1758 but still small and independent, it is known for elegant, beautifully refined ales and lagers. Samuel Smith's Oatmeal Stout, Nut Brown Ale, and the seasonal Winter Welcome Ale are among the other fine Smith varieties found in great restaurants, stores, and bars across the US. Merchant du Vin has imported beers from Samuel Smith since 1978. Visit Merchant du Vin on the web: www.merchantduvin.com

