

Ayinger Maibock draft: fulfilling your beer wishes and lager dreams soon

Seattle, March 5, 2015

Ayinger Brewery & Merchant du Vin are excited to announce the limited release of a rich, bold, inviting spring seasonal beer: Ayinger Maibock, available **on draft only** starting in early April 2015. There is only one shipment: when it's gone, it's gone! Locate a bar or restaurant near you serving Maibock via the "Find Our Beer" feature at merchantduvin.com.

Maibock, a Bavarian Spring Celebration beer brewed in the fall and lagered over the winter, offers a full, malty body with spicy, aristocratic Hallertauer hops in abundance. Clean lager fermentation means that every nuance of flavor and the signature Ayinger malty elegance are crafted into a beautiful example of brewing artistry. Ayinger Maibock will remind you that big beers can be elegant, that barley is the heart of great beer, and that some of the best beers anywhere are brewed at a Bavarian village in the foothills of the Alps.

ABV: 7.5% IBU: 30 OG: 1.066

Maibock will be available only in 30 liter (7.92 gallon) Slimline Key Kegs.

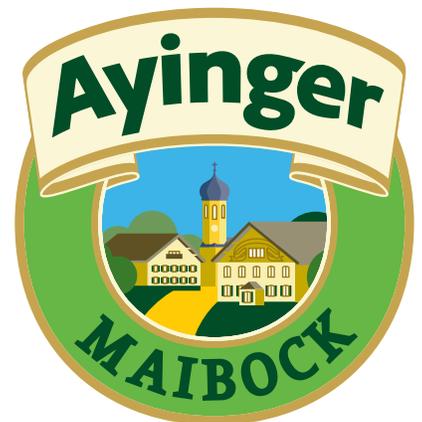


Nestled in the pastoral Bavarian countryside 25 kilometers outside Munich is the beautiful village of Aying, home of the family-owned Ayinger Brewery (pronounced Eye-ing-gr). Since 1878 the brewery has been creating exquisite beers in strict accordance to the Reinheitsgebot - the German beer purity law of 1516. Ayinger beers all hold the European Union's Protected Geographical Indication certification.

Ayinger earns more recognition than almost any brewery: "Top German Brewery of 2014," from Ratebeer.com; gold medals from the World Beer Championships, where Ayinger frequently places first in every category entered; multiple medals from the 2014 European Beer Star; a 2014 World Beer Cup bronze medal; top marks on consumer rating websites, and countless national and international rave reviews.



Ayinger Maibock, 1970s



Ayinger Maibock, 2015

Merchant du Vin imports Samuel Smith's from England; Traquair House from Scotland; Ayinger and the organic beers of Pinkus from Germany. Our offerings from Belgium include Lindemans lambics, Green's gluten-free beers, Du Bocq and the Trappist beers of Orval, Westmalle and Rochefort.

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Merchant du Vin - Specialty Beer Importers Since 1978
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