

# Gadd's Sixpack

October may be a month away, but as beer lovers know, Oktoberfest begins in September. While waiting for my lederhosen to get back from the cleaners, I've put together a few **German brews** to put you in the spirit of the Wiesn.

by David Gadd



**Ayinger Jahrhundert-Bier** The fresh, bright nose smells like an Alpine meadow filled with blossoms on a spring day. First brewed in 1978 to celebrate the brewery's 100th anniversary and still a staple of the adventuresome yet tradition-inspired Ayinger repertory, this delicious lager is without doubt one of my favorite German beers, beautifully balanced and überdelicious.

MERCHANT DU VIN

**Beck's Oktoberfest** This north-German (Bremen) rendition of an Oktoberfest beer is the odd brew out here. The torched-merigue head smell like stone fruits with a hint of yeast. In the mouth, it's an entirely drinkable (hey, it's beer) if somewhat commercial brew. Now imported by A-B. IMPORT BRANDS ALLIANCE

**Hacker-Pschorr Weisse** A century before Germany's stringent beer purity law, the Reinsheitsgebot, was passed in 1516, the brewery that would eventually become Hacker-Pschorr was already up and running in Munich. Teutonically darker in tone, thanks to 40 percent barley malt, than most wheat brews, this is a beer with great breeding and the agility of a Bimmer.

STAR BRAND IMPORTS

**Hacker-Pschorr Munich Edelhell** This buxom Bavarian satisfies on many levels at once. Almost iridescently golden, it shimmers like Rheingold when held up to the

light. The nose is malty richness, tinged with a coy promise of hops, and it's all roundness on the palate, with no harsh or unexpected edges. One of Bavaria's oldest exports to the U.S. (since 1865).

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**Paulaner Oktoberfest Märzen Amber** Too

malty and rich to be your typical hopped-up American craft brew, this right-on-the-Deutschmark German "amber" (a term that's an obvious concession to the American market) is as gemütlich as an oompah band, with loads of Bavarian charm.

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**Schneider & Sohn Aventinus** A honey-brown wheat doppelbock from Kelheim.

Beautiful nose of estery, almost overripe tropical fruit with tones of cocoa and ginger. Crisp and explosive on the palate, where the spice (clove in the fore) takes over on a platform of creaminess that leads to finish longer than Act II of *Parzifal*. Simply awesome.

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