



SAMUEL SMITH'S PEAR CIDER ON DRAUGHT!

Seattle, July 9, 2019: Merchant du Vin and Samuel Smith's are proud to announce that **Samuel Smith's Organic Perry (Sparkling Pear Cider)** is arriving in the U.S. now *in kegs* for the *first time ever!* Bottles were introduced in early 2017, and since that time **Organic Perry** has quickly become a consumer favorite. Look for draught Perry in the eastern & central US now, and in the west by the end of July. (Locate an account anywhere in the US with our [retail beer finder](#).)

Tasting Notes: Dry, sparkling pear cider with clear pale straw colour, smooth body, crisp but rich flavour of ripe pears, and the appealing aroma of a summer pear orchard. The cool fermentation with a wine yeast allows for the delicate pear aroma to shine in this refreshing, thirst-quenching pear cider. **Samuel Smith's Organic Perry** is naturally gluten-free and USDA Certified Organic. *ABV: 5.0%*

Merchant du Vin - Specialty Beer Importers *Since 1978*

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

Craig Hartinger - 253-656-0321 - craigh@mdvbeer.com
David Oshiro - 253-656-0316 - davido@mdvbeer.com
119 1st Ave. So. - Suite 400 - Seattle, WA 98104



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