

# MEET THE SMITHS

FAMILY-OWNED, FIERCELY INDEPENDENT, TRADITIONAL  
ENGLISH ALE, LAGER AND CIDER SINCE 1758



IMPORTERS OF **Merchant du Vin** SPECIALTY BEER

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# Samuel Smith's Brewery

Samuel Smith's Old Brewery at Tadcaster, one of Yorkshire's few remaining independent breweries, was founded in 1758. Every drop of ale is still fermented in Yorkshire Squares - open-topped vessels made of stone. Each Smith beer is a benchmark for its style. Limited release kegs of Smith beer are available in select markets through the Brewer's Draught Series.

TRADITIONALS

14.9 oz. 4-pk Cans

18.7 oz. bottle

12 oz. 4-pk

## NUT BROWN ALE

A traditional specialty from the Northern England. Nut Brown Ale contains no nuts but gets a round, nutty flavour from judicious additions of dark malt. Fermented in open-topped slate Yorkshire Squares. *Now available in cans!*



## OATMEAL STOUT

The benchmark Oatmeal Stout. Popular in the late 1800s, oatmeal stout disappeared around 1915. Samuel Smith reintroduced this style in 1980. Almost opaque, with a silky texture and a medium-dry velvet palate and bittersweet finish.



## INDIA PALE ALE

In the 18th & 19th centuries, there was a considerable trade in British beer to India. Highly hopped pale ales brewed to withstand the three-to-four month trip by sailing ship became known as "India Pale Ales." Floral and hoppy, but with balanced, refined bitterness.



## IMPERIAL STOUT

First brewed in Britain to satisfy the Czarist courts, with a high level of alcohol to please them and also to endure the trip across the freezing Baltic. Smith's Imperial Stout has opaque ebony colour, deep, firm structure & roasted barley flavour.



## TADDY PORTER

Very dark chocolate colour, fairly full-bodied and packed with the flavour of dry, tangy roasted barley. Porters were named for the train porters who were the original servers and consumers. This is one of the most traditional English beer styles.



USDA ORGANIC

## PURE BREWED ORGANIC LAGER

Floral bouquet; bright gold colour. Lightly kilned Certified Organic malt grown in the UK is the main ingredient in this crisp, beautifully-conditioned lager. USDA & UK Soil Assn. Certified Organic. *Now available in cans!*



## ORGANIC CHOCOLATE STOUT

Chocolate beautifully melded to the full, roasty flavour of stout - a beautiful match. Deep, aromatic, and satisfying; full body with fruity notes from the Sam Smith's yeast strain. USDA Certified Organic by the UK Soil Association.



## ORGANIC PALE ALE

Deep amber coloured, but paler than the dark beers of the pre-Industrial Revolution era; called "pale" to differentiate it from porter. Caramel notes with soft fruitiness and herbal hop finish. USDA Certified Organic by the UK Soil Association.



## ORGANIC APRICOT ALE

A perfect marriage of brewery with orchard: the ripe, aromatic apricot bouquet supports a sweet, summery flavour with stone-fruit tartness. Glowing, hazy orange colour; full, smooth body. USDA Certified Organic by the UK Soil Association.



## ORGANIC STRAWBERRY ALE

Strawberries offer soft and subtle character; melded with clean malt and fruity ale notes they give a refined and sophisticated flavour to this beer. Bouquet and finish are fresh, ripe strawberries. USDA Certified Organic by the UK Soil Association.



## ORGANIC RASPBERRY ALE

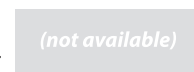
Dramatic, intense fruit character from organic raspberries perfectly balanced by structure & depth derived by slow, complex fermentation. Smooth body, finishes dry with a gentle raspberry bouquet. USDA Certified Organic by the UK Soil Association.



(not available)

## ORGANIC CHERRY ALE

High natural acidity makes cherries a natural choice for creating excellent fruit beer. Vibrant cherry character underpinned by deliciously complex notes. Brewed at Samuel Smith's tiny Melbourn Bros. Brewery in Stamford. USDA Certified Organic by the UK Soil Association.



(not available)

## ORGANIC CIDER

Light body, very pale gold colour with excellent clarity, and brilliant conditioning. Fresh apple bouquet; crisp, clean flavour; dry finish with a floral note that suggests an apple orchard. Naturally gluten-free & USDA Certified Organic.



## ORGANIC PERRY

Sparkling Pear Cider, with a fine pear-blossom aroma; inviting, refreshing flavor of ripe pears; light body and a finish that is dry but not austere. Thirst-quenching and delicious. Naturally gluten-free & USDA Certified Organic.



SEASONAL

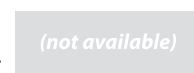
## WINTER WELCOME ALE

The original imported winter ale, Winter Welcome has a honey-amber colour, & full creamy head; the flavour is delicious caramelly malt with finesse and complexity. Finishes with a gentle floral aroma. Winter seasonal with a new label each year.



## YORKSHIRE STINGO

Stingo is a traditional style of strong ale that originated in the north of England over 300 years ago. Fermented in open stone Yorkshire Squares and aged in oak barrels for a year, then bottle-conditioned. It is a rich, deep, elusive, satisfying, limited release.



(not available)