

Specialty Beer Importers Since 1978
Classic Brewing Styles

The world's finest selection of ales, lagers, cider, and spontaneously-fermented beers. Each benchmark style is produced by a family- or monastery-owned and operated brewery, using the finest ingredients and traditional brewing methods.

Merchant du Vin was founded with the mission to bring the world's classic brewing styles to America. Our beers and ciders are organized in this brochure by country, by brewery, and by style: England and Scotland - lower left; Germany - upper right; Belgium & The Netherlands - lower right.

merchantduvin.com

Ales
Top Fermentation **(A)**

The roots of ale production can be traced nearly 8,000 years. "Ale" comes from the German word "alt," meaning old or aged. Like red wines, they are fermented at warmer temperatures and more quickly, often yielding distinctive, flavorful beers.

Lagers
Bottom Fermentation **(L)**

Fermented at cool temperatures - like white wine - lager is a relative newcomer to the world of brewing, not discovered until the early 1400s. Lagers offer a clean flavor and aroma that allows malt and hops to shine through.

Spontaneous
Fermentation **(S)**

Most beers are fermented under controlled conditions by cultivated yeast. These beers - lambics - are naturally fermented by airborne wild yeasts: the brewers add no yeast. Multiple wild yeast strains lead to extreme complexity.

Trappist Ales

"Trappist" is not a style but a specific beer appellation. 13 breweries make authentic Trappist beers: six in Belgium; two in the Netherlands; one in Austria; one in Italy; one in England, one in Spain, and one in the USA. These beers are brewed within the walls of a Cistercian, or "Trappist," monastery.

Oatmeal Stout
Smooth, silky, dark ale
Samuel Smith's Oatmeal Stout
Tadcaster, England - Est. 1758
Opaque chocolate color, creamy head, wonderful silky body. A small addition of oats balances roasted barley, providing a finish that is perhaps bitter-sweet. Until Smith's revived this style in 1980, there had been no oatmeal stouts for many years. **(A)**

Brown Ale
Deep brown color, malty flavor
Samuel Smith's Nut Brown Ale
Tadcaster, England - Est. 1758
Inviting, dry ale that gets a hint of hazelnut flavor from judicious additions of dark malt. Brown ales are classic specialties of Northern England and this one remains the benchmark. Fermented in stone Yorkshire Squares. **(A)**

Imperial Stout
Strong, roasty stout
Samuel Smith's Imperial Stout
Tadcaster, England - Est. 1758
Ebony color; rich espresso-like depth. Aroma of roasted barley, and a palate balanced by intense hoppiness. English brewers first produced this bold, strong style for the courts of the Russian Czars. **(A)**

Porter
Refined dark ale
Samuel Smith's Taddy Porter
Tadcaster, England - Est. 1758
Deep chocolate color; rich layered malt flavors; velvet mouthfeel. Medium body with fruity aromas & appealing finish. A very traditional, historical English style that became popular 200 years ago. **(A)**

India Pale Ale
Amber-gold; hop emphasis
Samuel Smith's India Ale
Tadcaster, England - Est. 1758
Restrained maltiness to support enhanced hopping, but still balanced & inviting with a floral finish. India Pale Ales were first produced by English brewers for shipment to India. Fermented in stone Yorkshire Squares. **(A)**

Winter Ale
Inviting winter warmer
Sam Smith's Winter Welcome Ale
Tadcaster, England - Est. 1758
The first winter seasonal ever imported to the US. Honey-amber color; abundant hop and deep malt character. Fermented in stone Yorkshire Squares. **SEASONAL.** **(A)**

Organic Chocolate Stout
Innovative, rich pairing
Samuel Smith's Organic Choc. Stout
Tadcaster, England - Est. 1758
Chocolate beautifully melded to the full, roasty flavor of stout - a magic match! Aromatic, satisfying, peerless, and contemplative; will lead to smiles and refills. USDA & UK Soil Assoc. Certified Organic. **(A)**

Organic Lager
Clean, balanced golden lager
Sam Smith's Pure Brewed Organic Lager
Tadcaster, England - Est. 1758
Fragrant all-malt lager: bright straw/gold color; pure barley malt and crisp hops in perfect balance; medium body; brilliant conditioning. USDA & UK Soil Association Certified Organic. **(L)**

Organic Pale Ale
Copper-colored classic ale
Samuel Smith's Organic Pale Ale
Tadcaster, England - Est. 1758
Caramel flavors from crystal malt; a touch of fruity butterscotch in the finish. Pale ale's beautiful balance has led most breweries to brew a pale ale, but Sam Smith's remains the classic example. USDA & UK Soil Assoc. Certified Organic. **(A)**

Organic Apricot Ale
Inviting, clean organic fruit ale
Sam Smith's Organic Apricot Ale
Tadcaster, England - Est. 1758
Festive & innovative ale made with a favorite stone fruit, apricots. Bold fresh apricot flavor helps build an exceedingly inviting beer. USDA & UK Soil Association Certified Organic. **(A)**

Organic Strawberry Ale
Refined organic fruit ale
Sam Smith's Organic Strawberry Ale
Tadcaster, England - Est. 1758
Subtle but compelling flavors of strawberry in a delicious light organic ale: unique color; aromatic, clean nose; medium body; fine balance. USDA & UK Soil Association Certified Organic. **(A)**

Organic Raspberry Ale
Rich, aromatic organic fruit ale
Sam Smith's Organic Raspberry Ale
Tadcaster, England - Est. 1758
Raspberries melded with ale - a beautiful match. Deep, full raspberry aroma; thirst-quenching acidity complemented by hedonistic pure fruit flavor. USDA & UK Soil Association Certified Organic. **(A)**

Organic Cherry Ale
Bold, deep organic fruit ale
Sam Smith's Organic Cherry Ale
Tadcaster, England - Est. 1758
High natural acidity makes cherries a great choice for creating an ultimate fruit beer. Vibrant cherry character is perfectly underpinned by deliciously complex beer notes. USDA & UK Soil Assoc. Certified Organic. **(A)**

Organic Cider
Crisp hard apple cider
Samuel Smith's Organic Cider
Tadcaster, England - Est. 1758
Brilliant straw color, light body, & clean apple flavor with a gentle apple-blossom finish. Made from all organic ingredients. Cider popularity is growing rapidly worldwide. USDA & UK Soil Association Certified Organic. **(A)**

Organic Perry
Sparkling pear cider
Samuel Smith's Organic Perry
Tadcaster, England - Est. 1758
Clear pale straw color, smooth body with rich flavor of ripe pears, and appealing aroma of a summer pear orchard. Made from all organic ingredients. USDA & UK Soil Association Certified Organic. **(A)**

Scotch Ale
Contemplative, malty strong ale
Traquair House Ale
Peeblesshire, Scotland - Est. 1491
Deep amber color; smoky, fruity, malty ale fermented in wood vessels. Ageworthy and classic - from a tiny brewery located in Scotland's oldest continually-inhabited house. **(A)**

Spiced Scotch Ale
Coriander-spiced strong ale
Traquair Jacobite Ale
Peeblesshire, Scotland - Est. 1491
Burnt amber color; exotic, rich flavor; fermented in wooden vessels. The recipe includes an ancient & traditional brewing spice, coriander. First brewed in 1995 to commemorate the 1745 Jacobite Revolution. **(A)**

Hefe-Weizen
Smooth, spicy wheat ale
Ayinger Bräuweisse Light Wheat
Bavaria, Germany - Est. 1878
Classic Bavarian wheat beer: appealing, fruity, & thirst-quenching; clove & spice character from traditional Bavarian weissebeer yeast. Unfiltered; huge rocky head; a world classic with a long list of awards and accolades. **(A)**

Dunkel (Dark) Weizen
Smooth, spicy wheat ale
Ayinger Urweisse Dark Wheat
Bavaria, Germany - Est. 1878
Superb Bavarian dark wheat beer: deep amber with caramel notes; clove and spice character from a traditional Bavarian weissebeer yeast strain. Full, rich body; sustained head; long finish. **(A)**

Weizenbock
Pale, strong, spicy wheat ale
Ayinger Weizenbock
Bavaria, Germany - Est. 1878
Astonishingly good strong wheat ale. Smooth body from wheat; spicy clove flavor of Bavarian weissebeer brewed as strong as a bock beer. Huge head, compelling flavor. (Say "Eye-ing-gr") **(A)**

Doppelbock
Dark, rich, complex lager
Ayinger Celebrator Doppelbock
Bavaria, Germany - Est. 1878
Cascading layers of malt complexity give this amazing strong lager a deep richness matched by no other beer. Flavors of roasted malt, toffee, and spice; full body; long aromatic finish. Perfect special-occasion beer. (Say "Eye-ing-gr") **(L)**

Bavarian Pils
Crisp, all-malt lager
Ayinger Bavarian Pils
Bavaria, Germany - Est. 1878
The flavor of a fruitful barley harvest, seasoned with Bavarian noble hops. Snappy, spicy hop aroma and pure malt flavor. German pils beers were an inspiration for golden lagers in the US and worldwide. **(L)**

Bavarian Lager
Fresh, crisp golden lager
Ayinger Jahrhundert Bier
Bavaria, Germany - Est. 1878
Clean, energizing golden lager with light body, malty palate and herbal bouquet. First brewed by Ayinger Brewery in 1978 to commemorate the 100th anniversary of the brewery. (Say "Yar-hoon-dirt") **(L)**

Dunkel (Dark) Lager
Smooth, elegant dark lager
Ayinger Altbairisch Dunkel
Bavaria, Germany - Est. 1878
Amazingly refined and subtle dark lager - soft roasted malt flavors with overtones of coffee; perfect malt richness; delicate hop finish - a traditional style perfectly executed. (Say "Alt-by-rish doon-cull") **(L)**

Oktober Fest-Märzen
Amber/gold rich, full lager
Ayinger Oktober Fest-Märzen
Bavaria, Germany - Est. 1878
Amazingly deep, satisfying, hearty lager. Clean pure malt flavor, full body, and soft dryness from long maturation. A specialty at Bavarian fall beer festivals. **SEASONAL.** (Say "Eye-ing-gr") **(L)**

Organic Pils
Germany's classic Lager
Pinkus Organic Ur-Pils
Münster, Germany, Est. 1816
Pale & supremely refreshing. Light body; dry, well-balanced; mild hop bitterness. Unfiltered; USDA & ABCERT AG Certified Organic - Pinkus is the world's first organic brewery. **(L)**

Organic Hefe-Weizen
Smooth wheat & barley ale
Pinkus Organic Hefe-Weizen
Münster, Germany, Est. 1816
Crisp, dry, effervescent & refreshing; smooth, silky body from wheat; unfiltered. USDA & ABCERT AG Certified Organic - Pinkus is the world's first organic brewery. **(A)**

Organic Altbier
Rare, crisp regional ale style
Pinkus Organic Münster Alt
Münster, Germany, Est. 1816
Glowing golden color; floral aroma; delicate fruitiness; long, dry finish & intriguing soft tartness. Münster Alt, the world's only pale altbier, is USDA and ABCERT AG (Germany) Certified Organic. **(A)**

Framboise Lambic
Dramatic, bold raspberry ale
Lindemans Framboise Lambic
Vlezenbeek, Belgium - Est. 1822
Wild-fermented wheat ale with raspberries added to balance tart lambic complexity. Deep purple-red color with pink head; magnificent aroma. A masterpiece, especially fine with chocolate desserts. **(S)**

Pêche Lambic
Aromatic peach lambic
Lindemans Pêche Lambic
Vlezenbeek, Belgium - Est. 1822
Glowing light amber color, with the sprightly, brilliant aroma and flavor of real peaches. Full-bodied; flavorful, rich and beautifully balanced; wonderful in place of sparkling wine. **(S)**

Strawberry Lambic
Lush strawberry lambic ale
Lindemans Strawberry Lambic
Vlezenbeek, Belgium - Est. 1822
Rosy hue; subtle aroma of juicy, ripe strawberries. Fairly light body; rich, lush taste of strawberries with wild-yeast complexity - hugely drinkable. Serve with soft cheese or Maine lobster. **(S)**

Kriek Lambic
Bold cherry lambic ale
Lindemans Kriek Lambic
Vlezenbeek, Belgium - Est. 1822
Fresh black cherry juice added to lambic for a deep rose colored, sparkling, fruity, refreshing classic with a full body and a slightly tart finish. Aromatic and festive. **(S)**

Apple Lambic
Crisp "pomme" lambic ale
Lindemans Apple (Pomme) Lambic
Vlezenbeek, Belgium - Est. 1822
Golden color. Fresh-picked apple aroma & crisp green-apple flavor perfectly balanced by lambic complexity. Supremely refreshing any time; superb with vanilla and caramel desserts. **(S)**

Cassis Lambic
Rich black currant lambic ale
Lindemans Cassis Lambic
Vlezenbeek, Belgium - Est. 1822
Authentic wild-fermented lambic with fresh black-currant juice added, creating a deep purple-red color with exceptional aroma & flavor. Full-bodied, while still refreshing and clean. **(S)**

Oude Kriek
Old-style cherry lambic
Cuvée René Kriek
Vlezenbeek, Belgium - Est. 1822
Complex, deep, sour; natural flavor & bright acidity; bottle-conditioned. Kriek is fermented with whole cherries - skins, pits and stems. A very traditional sour beer style; a deep part of Belgian beer culture. Cellars well. **(S)**

Oude Gueuze
Batch-blended lambic
Cuvée René Gueuze
Vlezenbeek, Belgium - Est. 1822
Complex, deep, sour; natural flavor & bright acidity; bottle-conditioned. Gueuze (or *geuze*) is a blend of old & young batches of lambic. A traditional and original sour beer style; cellars beautifully for years. **(S)**

Witbier
Classic spicy, light wheat ale
Du Bocq Blanche de Namur
Purnode, Belgium - Est. 1858
Authentic "white ale" brewed from barley & wheat, with orange peel & coriander. Refreshing, reviving, and appealing; a classic Belgian style currently skyrocketing in popularity worldwide. **(A)**

Trappist Ale
Dry, complex, unique ale
Orval Trappist Ale
Florenville, Belgium - Est. 1070
World classic, brewed at an abbey first established 1,000 years ago. Dry-hopped, effervescent, complex fermentation with *brettanomyces* for appetizing unique flavors. Bottle-conditioned; cellars beautifully. **(A)**

Trappist Ale
Dark Trappist ale
Rochefort 6 & 8 Trappist Ale
Rochefort, Belgium - Est. 1230
Herbal, rich flavor and character; taste of figs & earth; refined spiciness in the aroma. Finishes with a bit of caramel. Bottle-conditioned and limited production. **(A)**

Trappist Ale
Dark, intense Trappist ale
Rochefort 10 Trappist Ale
Rochefort, Belgium - Est. 1230
Maximum flavors on all fronts. Deep brown color; notes of malt, spice, leather, port wine; a huge beer with all flavor components in perfect balance. Bottle-conditioned and limited production. **(A)**

Gluten-Free Amber Ale
Caramel notes, fruity
Green's Discovery Amber Ale
DeProef, Lochristi, Belgium - Est. 2004
Brewed from millet, rice, buckwheat, & sorghum as well as hops & yeast. Deep amber color, medium body, classic spicy Belgian aroma, very quaffable. Bottle-conditioned for natural carbonation. **(A)**

Trappist Dubbel
Subtle, dark "double"
Westmalle Trappist Dubbel Ale
Malle, Belgium - Est. 1794
Malty, subtle, this benchmark "double" has a soft body and complex aroma hinting at tropical fruit. Westmalle has brewed a beer of this style since the 1830s. Bottle-conditioned. **(A)**

Trappist Tripel
Pale, strong "triple"
Westmalle Trappist Tripel Ale
Malle, Belgium - Est. 1794
Elegant, deep flavor nuances in rich layers with sprightly hops and full body. The first Belgian tripel and still the classic, first brewed in the 1930s. Bottle-conditioned; powerfully drinkable. **(A)**

Trappist Ale
Spicy, caramelly bière de garde
Zundert Trappist "8" Ale
Netherlands - Est. 1900
Chestnut-colored, spicy, fruity ale with flavor and aroma of caramel. Floral entry; develops a mellow, dry, inviting bitterness as the flavor opens. The abbey describes Zundert as "slightly unruly." Bottle-conditioned. **(A)**

Gluten-Free Dubbel Ale
Dark malt, Belgian yeast notes
Green's Endeavour Dubbel Ale
DeProef, Lochristi, Belgium - Est. 2004
In the classic dubbel fashion, a hint of dark sugar flavor, effervescent body, & classic bouquet derived from a traditional Belgian yeast strain. Made from gluten-free ingredients. Bottle-conditioned. **(A)**

Gluten-Free Tripel Ale
Full-flavored, pale tripel
Green's Quest Tripel Ale
DeProef, Lochristi, Belgium - Est. 2004
Classic Belgian tripel, except made without barley: spice & herb nose; flavors of candied fruit; long, aromatic finish. Innovative ale brewed at DeProef Brewery. Bottle-conditioned. **(A)**

Gluten-Free IPA
Hoppy, boldly floral
Green's India Pale Ale
DeProef, Lochristi, Belgium - Est. 2004
Made from gluten-free ingredients: millet, rice, buckwheat, sorghum, hops & yeast. Nutty, firmly bitter, & fruity with hints of enticing caramel flavor. Bottle-conditioned for natural carbonation. **(A)**

Gluten-Free Dry-Hopped Lager
Crisp, clean, golden lager
Green's Enterprise Dry-Hopped Lager
DeProef, Lochristi, Belgium - Est. 2004
Clean, bright lager brewed from all gluten-free ingredients: millet, rice, buckwheat, and sorghum - as well as hops and yeast. Hopped after fermentation (dry-hopped) for fresh-hop bouquet. **(L)**

Samuel Smith's—Tadcaster, North Yorkshire, England—Est. 1758

- Yorkshire's oldest brewery, pioneer of British beer styles
- Last to utilize the Yorkshire Square system of fermentation for all ales
- Yeast strain dates back to the early 1900s
- Family-owned and independent since 1758

- Brewer of benchmark ales for the craft beer movement
- Uses water from original well that was sunk in 1758
- Hometown beer deliveries are still made by horse-drawn dray wagons
- Registered with The Vegan Society, many organic options too

Samuel Smith's-Melbourn Bros.— Stamford, Lincolnshire, England—Est. 1825

- Located in Lincolnshire, England's premier fruit-growing region
- Victorian brewing equipment and techniques
- Blended by Sam Smith's master blender in Tadcaster

- Steam-powered brewery equipment
- Mixed culture fermentation with multiple yeast strains
- USDA Certified Organic

Lindemans— Vlezenbeek, Flanders, Belgium—Est. 1822

- Seventh generation family-owned lambic brewer since 1822
- First and best-selling lambic in the U.S.
- One of nine lambic brewers in the world
- Founding member of the High Council for Traditional Lambic Beers

- Spontaneously fermented ales made in Senne Valley with airborne yeast
- Made with all natural ingredients
- World Beer Cup winning sour lambic in back-to-back competitions
- Climate only allows for brewing during the winter months

Ayinger— Aying, Bavaria, Germany—Est. 1878

- Owned and operated by the same family since 1878
- Perhaps Bavaria's most awarded brewery
- Pure water source from Ice-age Bavarian Alps aquifer
- Nestled in the foothills of the Alps in a 1200-year-old village

- Every beer brewed in accordance with the Reinheitsgebot of 1516
- Sixth generation family brewery
- Offers full range of classic Bavarian specialty beers
- Pronounced "Eye-ing-gr"

Green's Gluten-Free— Lochristi, Flanders, Belgium—Est. 2004

- Made from gluten-free ingredients
- Innovative beers brewed to match classic styles in the MdV portfolio
- First imported gluten-free beer in the U.S.

- Brewed at the highly-respected DeProef Brewery
- Founded by a celiac who wanted to enjoy specialty beer again
- Perfect for celiacs and gluten-intolerant customers

Pinkus— Münster, Westphalia, Germany—Est. 1816

- World's first organic brewery, since the early 1980s
- Last remaining brewery in Münster
- Only Münster Alt in the world

- USDA Certified Organic
- Fifth generation family brewery
- Named after original brewer who was a famous opera tenor

Du Bocq— Purnode, Wallonia, Belgium—Est. 1858

- World's best witbier winner at Brussels Beer Challenge in '16 & '17
- Over 150 years of innovation and traditional Belgian brewing

- Family-owned farmhouse brewery in Wallonia, Belgium
- Available in cans

Traquair House— Peeblesshire, Scotland—Est. 1491

- Oldest continually-inhabited house in Scotland
- Originally a remote hunting lodge for the kings of Scotland
- Recipes based off of research from the Traquair House archive

- Only U.K. brewery fermenting in wooden oak vessels
- Total annual production of 800 barrels
- Authentic Scotch beer for Burns Night celebrations

Rocheftort— Rocheftort, Belgium—Est. 1230

- One of 13 Trappist breweries in the world
- Head brewer is a former student who came to study in their library
- Mineral-rich water source from the spring of the Tridaine

- Their strong ales appear on virtually every list of world's finest beers
- Home to around 15 monks at the Rocheftort Abbey
- Brewing hall often described as "the most beautiful in Belgium"

Orval— Florenville, Belgium—Est. 1070

- The original "Brett" beer, brewed to unique perfection
- #OrvalDay celebration held at distinguished accounts each March
- Brewery, bottle, and chalice all designed by architect Henry Vaes

- Princess Matilda, ring, and trout tell the story of the monastery
- Cellarable for five years or more due to bottle conditioning
- One of 13 Trappist breweries in the world

Westmalle— West Malle, Belgium—Est. 1794

- Invented the Tripel style in 1934 to commemorate new brewhouse opening
- Founded by monks that were fleeing Napoleon but stopped in West Malle
- Original name of farm at Westmalle translates to 'Never Rest'

- One of the most popular Trappist breweries in Belgium
- Try a Trip Trap' 50/50 blend of Dubbel and Tripel, as served at the Westmalle Cafe
- One of 13 Trappist breweries in the world

Zundert— Zundert, Netherlands—Est. 1900

- A 'slightly unruly' Trappist beer
- Available for the first time in the US, in late 2018
- Community of 21 monks make up the Trappist community of Zundert

- One of just two Trappist breweries in the Netherlands
- Brewed by one of the Abbey's monks
- One of 13 Trappist breweries in the world

Find our beer:



	Brand	Style or Appellation	Color	ABV% Gravity/IBU	Hops & Seasonings	Package Size
Cider	SAMUEL SMITH'S ORGANIC CIDER	Certified Organic Apple Cider	Pale Straw	ABV: 5.0%	Organic Apple Juice, Organic Cane Sugar, Wine Yeast	Bottles: 12/18.7 oz, 6/4/12 oz
	SAMUEL SMITH'S ORGANIC PERRY	Certified Organic Pear Cider	Pale Straw	ABV: 5.0%	Organic Pear Juice, Organic Cane Sugar, Wine Yeast	Bottles: 12/18.7 oz, 6/4/12 oz
Top Fermentation - Ales	SAMUEL SMITH'S OATMEAL STOUT	Oatmeal Stout	Black	ABV: 5.0% OG: 1.050 - IBU: 32	Fuggles & Goldings	Bottles: 12/18.7 oz, 6/4/12 oz
	SAMUEL SMITH'S NUT BROWN ALE	Brown Ale	Reddish-Brown	ABV: 5.0% OG: 1.050 - IBU: 31	Fuggles & Goldings	Bottles: 12/18.7 oz, 6/4/12 oz Cans: 6/4/14.9 oz
	SAMUEL SMITH'S INDIA ALE	India Pale Ale	Amber/Gold	ABV: 5.0% OG: 1.052 - IBU: 46	Phoenix & Progress	Bottles: 12/18.7 oz, 6/4/12 oz
	SAMUEL SMITH'S IMPERIAL STOUT	Imperial Stout	Black	ABV: 7.0% OG: 1.070 - IBU: 35	Fuggles & Goldings	Bottles: 12/18.7 oz, 6/4/12 oz
	SAMUEL SMITH'S TADDY PORTER	Porter	Black	ABV: 5.0% OG: 1.050 - IBU: 32	Fuggles & Goldings	Bottles: 12/18.7 oz, 6/4/12 oz
	SAMUEL SMITH'S WINTER WELCOME ALE	Winter Ale	Amber	ABV: 6.0% OG: 1.056 - IBU: 32	Fuggles & Goldings	Bottles: 12/18.7 oz, 6/4/12 oz
	SAMUEL SMITH'S ORGANIC CHOCOLATE STOUT	Organic Chocolate Stout	Black	ABV: 5.0% OG: 1.059 - IBU: 28	Organic Hallertau	Bottles: 12/18.7 oz, 6/4/12 oz
	SAMUEL SMITH'S ORGANIC PALE ALE	Organic Pale Ale	Copper/Amber	ABV: 5.0% OG: 1.049 - IBU: 31	Organic Hallertau	Bottles: 12/18.7 oz, 6/4/12 oz
	SAMUEL SMITH'S ORGANIC STRAWBERRY ALE	Organic Fruit Ale	Red Amber	ABV: 5.1% OG: 1.065 - IBU: 14	Organic Hallertau; Organic Strawberry Juice	Bottles: 12/18.7 oz, 6/4/12 oz
	SAMUEL SMITH'S ORGANIC APRICOT ALE	Organic Fruit Ale	Glowing Gold	ABV: 5.1% OG: 1.065 - IBU: 14	Organic Hallertau; Organic Apricot Juice	Bottles: 12/18.7 oz, 6/4/12 oz
	SAMUEL SMITH'S ORGANIC RASPBERRY ALE	Organic Fruit Ale	Deep Purple/Red	ABV: 5.1% OG: 1.065 - IBU: 11	Organic Hallertau; Organic Raspberry Juice	Bottles: 12/18.7 oz
	SAMUEL SMITH'S ORGANIC CHERRY ALE	Organic Fruit Ale	Deep Red/Purple	ABV: 5.1% OG: 1.065 - IBU: 16	Organic Hallertau; Organic Cherry Juice	Bottles: 12/18.7 oz
	TRAQUAIR HOUSE ALE	Scotch Ale	Deep Amber	ABV: 7.2% OG: 1.070 - IBU: 26	Fuggles & Goldings	Bottles: 12/16.9 oz
	TRAQUAIR JACOBITE ALE	Spiced Scotch Ale	Burnt Amber	ABV: 8.0% OG: 1.075 - IBU: 23	Fuggles & Goldings; Coriander	Bottles: 12/16.9 oz
	AYINGER BRÄUWEISSE	Hefe-Weizen	Golden	ABV: 5.1% OG: 1.047 - IBU: 13	Hallertau	Bottles: 20/16.9 oz, 6/4/11.2 oz Kegs: 50L
	AYINGER URWEISSE	Dunkel (Dark) Hefe-Weizen	Light Amber	ABV: 5.8% OG: 1.053 - IBU: 12	Hallertau	Bottles: 20/16.9 oz
	AYINGER WEIZENBOCK	Weizen-Bock	Golden	ABV: 7.1% OG: 1.067 - IBU: 10	Hallertau	Bottles: 20/16.9 oz
PINKUS HEFE-WEIZEN	Organic Unfiltered Wheat	Golden	ABV: 5.1% OG: 1.048 - IBU: 20	Organic Hallertau	Bottles: 20/16.9 oz	
PINKUS MÜNSTER ALT	Organic Münster Alt Beer	Golden	ABV: 5.1% OG: 1.049 - IBU: 20	Organic Hallertau	Bottles: 20/16.9 oz Kegs: 30L (limited availability)	
DU BOCQ BLANCHE DE NAMUR	Witbier	Glowing Straw/Gold	ABV: 4.5% OG: 1.042 - IBU: 11	Saaz; Coriander, Orange Peel & Licorice	Cans: 6/4/16.9 oz Kegs: 30L (limited availability)	
Bottom Fermentation - Lagers	SAMUEL SMITH'S PURE BREWED ORGANIC LAGER	Organic Lager	Golden	ABV: 5.0% OG: 1.045 - IBU: 25	Organic Hallertau, Organic Perle	Bottles: 12/18.7 oz, 6/4/12 oz Cans: 6/4/14.9 oz
	AYINGER CELEBRATOR	Doppelbock (Double Bock)	Black	ABV: 6.7% OG: 1.074 - IBU: 24	Hallertau	Bottles: 6/4/11.2 oz Kegs: 30L
	AYINGER JAHRHUNDERT BIER	Bavarian Lager	Golden	ABV: 5.2% OG: 1.051 - IBU: 24	Hallertau	Bottles: 20/16.9 oz Kegs: 30L (limited availability)
	AYINGER BAVARIAN PILS	Bavarian Pils	Golden	ABV: 5.3% OG: 1.047 - IBU: 32	Hallertau	Bottles: 6/4/11.2 oz Kegs: 50L
	AYINGER ALTBAIRISCH DUNKEL	Dark Lager	Brown	ABV: 5.0% OG: 1.051 - IBU: 21	Hallertau	Bottles: 20/16.9 oz Kegs: 30L (limited availability)
	AYINGER OKTOBER FEST-MÄRZEN	Märzen ("March")	Deep Golden	ABV: 5.8% OG: 1.054 - IBU: 21	Hallertau	Bottles: 20/16.9 oz, 6/4/11.2 oz Kegs: 30L
	PINKUS UR-PILS	Organic Unfiltered Pils	Golden	ABV: 5.2% OG: 1.052 - IBU: 32	Organic Hallertau	Bottles: 20/16.9 oz Kegs: 30L (limited availability)
Spontaneous Fermentation	LINDEMANS FRAMBOISE	Raspberry Lambic	Rose	ABV: 2.5% OG: 1.050 - IBU: 12	Aged Kent, Brewers Gold & Coigneau; Raspberry Juice	Bottles: 6/4/8.45, 12/12, 12/25.4 oz Kegs: 25L
	LINDEMANS PÊCHE	Peach Lambic	Golden	ABV: 2.5% OG: 1.056 - IBU: 10	Aged Kent, Brewers Gold & Coigneau; Peach Juice	Bottles: 6/4/8.45, 12/12, 12/25.4 oz Kegs: 25L
	LINDEMANS STRAWBERRY	Strawberry Lambic	Rose	ABV: 4.1% OG: 1.064 - IBU: 12	Aged Kent, Brewers Gold & Coigneau; Strawberry Juice	Bottles: 6/4/8.45, 12/12, 12/25.4 oz Kegs: 25L
	LINDEMANS KRIEK	Cherry Lambic	Rose	ABV: 3.5% OG: 1.056 - IBU: 18	Aged Kent, Brewers Gold & Coigneau; Cherry Juice	Bottles: 12/12 oz, 12/25.4 oz
	LINDEMANS APPLE	Apple Lambic	Glowing Golden	ABV: 3.5% OG: 1.061 - IBU: 12	Aged Kent, Brewers Gold & Coigneau; Apple Juice	Bottles: 12/12 oz, 12/25.4 oz
	LINDEMANS CASSIS	Black Currant Lambic	Reddish-Purple	ABV: 3.5% OG: 1.056 - IBU: 10	Aged Kent, Brewers Gold & Coigneau; Black Currant Juice	Bottles: 12/12 oz, 12/25.4 oz
	LINDEMANS OUDE GUEUZE CUVÉE-RENÉ	Gueuze Lambic	Roasted Golden	ABV: 5.2% OG: 1.048 - IBU: 16	Aged Kent, Brewers Gold & Coigneau	Bottles: 12/12 oz, 12/25.4 oz
Trappist Ales	LINDEMANS OUDE KRIEK CUVÉE-RENÉ	Oude Kriek Lambic	Ruby	ABV: 7.0% OG: 1.059 - IBU: 18	Aged Kent, Brewers Gold & Coigneau; Whole Cherries	Bottles: 12/25.4 oz (2018) 12/12 oz (2019 and beyond)
	WESTMALLE DUBBEL	Trappist Dubbel Ale	Dark Brown	ABV: 7.0% OG: 1.063 - IBU: 24	Saaz	Bottles: 12/11.2 oz, 6/25.4 oz Kegs: 20L
	WESTMALLE TRIPEL	Trappist Tripel Ale	Deep Gold	ABV: 9.5% OG: 1.080 - IBU: 37	Styrian Goldings, Tettnanger, Saaz	Bottles: 12/11.2 oz, 6/25.4 oz
	ORVAL	Trappist Amber Ale	Golden Amber	ABV: 6.9% OG: 1.055 - IBU: 32	Hallertau, Styrian Goldings & Alsacian Strisselspalt	Bottles: 12/11.2 oz
	ROCHEFORT 6	Trappist Dubbel Ale	Amber Brown	ABV: 7.5% OG: 1.066 - IBU: 18	Goldings & Hallertau	Bottles: 12/11.2 oz
	ROCHEFORT 8	Trappist Strong Ale	Deep Brown	ABV: 9.2% OG: 1.080 - IBU: 22	Goldings & Hallertau	Bottles: 12/11.2 oz
	ROCHEFORT 10	Trappist Strong Ale	Deep Brown	ABV: 11.3% OG: 1.096 - IBU: 27	Goldings & Hallertau	Bottles: 12/11.2 oz
Gluten-Free	ZUNDERT TRAPPIST 8	Trappist Bière de Garde	Chestnut	ABV: 8.0% OG: 1.04 - IBU: 29	Proprietary blend of hop varieties	Bottles: 12/11.2 oz
	GREEN'S DISCOVERY AMBER ALE	Gluten-Free Amber Ale	Light Amber	ABV: 6.0% OG: 1.056 - IBU: 32	Target & Willamette	Bottles: 12/16.9 oz
	GREEN'S ENDEAVOUR DUBBEL ALE	Gluten-Free Dubbel Ale	Deep Amber	ABV: 7.0% OG: 1.064 - IBU: 24	Target & Willamette	Bottles: 12/16.9 oz
	GREEN'S QUEST TRIPEL ALE	Gluten-Free Tripel Ale	Golden	ABV: 8.5% OG: 1.072 - IBU: 32	Target, Willamette & Cascade	Bottles: 12/16.9 oz
	GREEN'S ENTERPRISE DRY-HOPPED LAGER	Gluten-Free Dry-Hopped Lager	Amber/Gold	ABV: 4.1% OG: 1.034 - IBU: 18	Blend of Yakima Valley Hops	Bottles: 12/16.9 oz
	GREEN'S IPA	Gluten-Free IPA	Red Amber	ABV: 6.0% OG: 1.051 - IBU: 60	Target, Willamette, Simcoe, Amarillo & Nelson Sauvign	Bottles: 12/16.9 oz