

# SAMUEL SMITH

## OATMEAL STOUT

*Lincolnshire, England*

**ABV:** 5%

**HOPS:** Fuggles, Goldings

**STYLE:** Stout Beer

**AVAILABLE SIZES(L):**  
0.355, 0.550

**BREWERY INFO:** The Old Brewery at Tadcaster was founded in 1758 and is Yorkshire's oldest brewery. Samuel Smith is one of the few remaining independent breweries in England, and further is the last to utilize the classic Yorkshire Square system of fermentation solely in stone squares.

The rich Samuel Smith strain of yeast at The Old Brewery dates from the early 1900s. Hops are hand-weighed by the master hop blender, and the brewing water is drawn from the original well, sunk over 250 years ago.

First introduced to the U.S. market in 1978 by Merchant du Vin, Samuel Smith beers quickly became the benchmark ales for the emerging craft beer movement. To this day, they remain among the most awarded.

Samuel Smith beers and cider are vegan products, registered with The Vegan Society, as seen here; product list is here . (Stingo is aged in wooden vessels that previously held fined beer, so it's not registered vegan.)

Beers from Samuel Smith's Old Brewery have delighted consumers and inspired other brewers for over 250 years. Some of the traditions of this fiercely independent Yorkshire brewery can be seen in the video below: delivery by horse-drawn dray wagons; barrels made by the brewery cooper; and open-topped Yorkshire Square fermenters made of slate. Taste this heritage in every sip of delicious Samuel Smith's cider or beer.

**INFO:** At one time promoted as a drink for lactating mothers, oatmeal stout was described as nutritional on early labels. Oats are in the same family as barley, and a small addition yields great flavor and adds smooth body. Popular in the late 1800's, the last oatmeal stout was brewed before the Second World War until Samuel Smith reintroduced this style in 1980.

**TASTING NOTES:** Almost opaque deep brown color, with an unusually silky texture and complex, medium-dry velvet palate with enticing fruitiness. Finish is, perhaps, bittersweet.

**100 POINTS - RATEBEER.COM**

**94 POINTS - BEER ADVOCATE**

