

SAMUEL SMITH

ORGANIC CHERRY

Lincolnshire, England

ABV: 5.1%

HOPS: Organic Hallertau

STYLE: Fruit

AVAILABLE SIZES(L): 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: Samuel Smith's Organic Fruit Beers are brewed and fermented at Melbourn Bros. Brewery in Stamford; then blended, conditioned and packaged at Samuel Smith's Old Brewery in Tadcaster. Certified Organic by the USDA-accredited UK Soil Association. While there are older breweries in England, it would be safe to say that few breweries are so little changed as this gem at Stamford, which has stood in the center of the beautifully preserved market community since 1825. From the antique grist mill to the ancient copper vessels, Melbourn Bros. remains today, a working brewery which blends the traditions of the ancient craft with that of the early industrial revolution. Closed in the 1970s, restoration with respect for the historical brewing equipment was begun by Samuel Smith's in the 1990s.

TASTING NOTES: High natural acidity makes sour cherries a great choice for creating an ultimate fruit beer. The vibrant cherry character of this beer is perfectly underpinned by deliciously complex beer notes which result from the multiple yeast strains used for fermentation

96 POINTS - TASTINGS.COM

