

94 POINTS ratebeer

Samuel Smith's Organic Pale Ale



Samuel Smith's Organic Ale is reminiscent of the early 20th century brews. A delicately flavored golden ale in which subtle fruity esters from the Samuel Smith yeast strain interact with a background of barley maltiness and fresh Organically grown New Zealand hops. *Serve with crab salad, herbed chicken, hummus, smoked salmon or cheese.*

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