

SAMUEL SMITH ORGANIC PERRY

Lincolnshire, England

ABV: 5%

HOPS: Organic Hallertau

STYLE: Cider

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: Cider has a long tradition in the UK, and sales of cider have grown dramatically there in recent years. Ciders are refreshing, clean, and festive; they are also high in natural antioxidants. While apple ciders are the most popular variety, ciders made from pears - sometimes called perry or poivre - are the second-most popular category. Samuel Smith's Organic Perry is UK Soils Association & USDA Certified Organic. It's naturally gluten-free, made from gluten-free ingredients. Apple cider has a long history in America - before the middle of the 19th century, more cider was consumed in the US than beer - but cider production was dramatically slowed by the industrial revolution and by Prohibition. Now, due to its approachable flavor, light body and refreshing crispness the popularity of cider is growing steadily in the US. Cider fits in well with beer culture, too - it has an alcohol content similar to many beers, like beer it's carbonated for a sparkle, and it can be found at most every good beer store or beer bar. Pear juice used to produce Samuel Smith's Perry contains a mix of varieties selected to balance fresh pear flavor with tartness, acidity, and sweetness. Samuel Smith's uses a wine yeast strain to ferment Perry, providing a clean finish and highlighting pure pear flavor and aroma all the way through to the finish.

Certified Organic by the USDA-accredited UK Soil Association.

TASTING NOTES: Dry, sparkling pear cider with clear pale straw color, smooth body, crisp but rich flavor of ripe pears, and the appealing aroma of a summer pear orchard. The cold fermentation with a wine yeast allows for the delicate pear aroma to shine, in this refreshing, thirst-quenching pear cider. Samuel Smith's Organic Perry is naturally gluten-free and USDA Certified Organic

93 POINTS - RATEBEER.COM

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