

THE BEER DEMYSTIFIER *NEW YORK CITY FILES* 2009-2010

BREWERY PROFILE

Captain Lawrence Brewing Co.

Type: Domestic Craft Brewery

99 Castleton Street, Pleasantville, NY 10570.

Tel. 1 914 275 5438.

Available in cask? – Yes (including 5.4 gallon pins).

Available in keg? – Yes.

Available in bottle or can? – Special releases only.

Distributor: American Beer Distributing, tel. 1 718 875 0226.

Who's who: President & brewmaster – Scott Vaccaro.

Notes: Brewing since December 2005, this Westchester County craft brewery has quickly earned a reputation for high quality. Brewmaster Scott previously brewed at Sierra Nevada, where he is credited with putting their Pale Ale in casks for the first time – as prior to that he learned the trade at Adnams Brewery, England.

Distance to the brewery from New York City: 34 miles.



Ratings

Each beer has been given a rating from one to five which should be interpreted as follows.

* Bland, one-dimensional, or tasting of cheap adjuncts – unenjoyable. Not recommended.

** Nothing special but may be worth trying if nothing better is available.

*** Good, recommended.

**** Great, highly recommended.

***** Exceptionally good, very highly recommended.

Ratings are based on personal taste although, in certain instances, outside evaluations have been used when a particular beer has not been sampled by the author/webmaster.

{S} after the beer name denotes seasonal availability.

Sun Block Witte {S} (4.5%) ***** < - BELGIAN WITBIER - > – Lemony, refreshing witbier brewed with coriander and orange peel.

Brown Bird (4.8%) ***** < - AMERICAN BROWN ALE - > – A malty, smooth brown ale brewed with Canadian Pale, English Crystal, German Roast and Munich malts, hopped with Columbus, Sterling, and Goldings.

Freshchester Pale Ale (5.6%) ***** < - AMERICAN PALE ALE - > – West coast-influenced pale ale of notably high quality loaded with US-grown Cascade, Crystal, and Columbus hops, imparting a fresh, robust aroma and pine and citrus notes on the palate.

Ginger Man Ale (5.7%) ***** < - BELGIAN PALE ALE - > – Malty amber ale with a pleasant tang of ginger.

Liquid Gold (6.0%) ***** < - BELGIAN PALE ALE - > – Delicious Belgian-style golden ale, exceptionally drinkable. German Pilsner and Vienna Crystal malts are used, and the beer is hopped with Sterling and Cascade. Aroma is of orange, spice, and green grass. Clean, malt-dominated flavor.

Pleasantville Smoked Porter (6.4%) ***** < - ROBUST PORTER - > – Dark and a little peaty with moderate smokiness from the use of imported German smoked malt. Aromas are of smoked wood, licorice, and dark fruit. A complex beer, with layers of flavors unfolding: a balance of smokiness, roasted malt, coffee, and malty sweetness. Hopped with Goldings and Willamette.

Captain's Reserve (8.0%) ***** < - IMPERIAL / DOUBLE IPA - > – Hoppy double IPA. The aroma is bursting with the classic citrus and pine aroma of American-grown hops (Columbus, Chinook, Cascade). The flavor is dominated by a hoppy bitterness though it is not over the top.

Saint Vincent's Dubbel {S} (8.0%) * * * * < - BELGIAN DUBBEL - > – Released once a year on Father's Day. Ripe fruit, figs and chewy malt are just a few of the flavors in this complex beer. There is an underlying roastiness and caramel sweetness that comes through toward the end. Hops play a background role to the malt character of this brew. Good for cellaring.

Xtra Gold {S} (10.0%) * * * * * < - BELGIAN TRIPEL - > – An American adaptation of a classic Belgian tripel with a cranked up hop level. It is dry hopped with American Amarillo, and brewed out to 10% ABV. The hop flavor melds nicely with the fruity flavors created by the imported Belgian yeast strain used. Released in April and October.

Nor' Easter {S} (12.0%) * * * * * < - BELGIAN DARK STRONG ALE - > – The combination of dark malt, elderberries and bourbon barrels makes for an interesting tasting experience. Ripe fruit, vinous, vanilla, roasted grain and coffee are a few of the characters you will taste with this monster. The hops fade away as the flavors of the elderberries and oak dominate the profile. Hopped with Simcoe and East Kent Goldings. Released in February.

- **Occasional and commemorative beers:**

Rosso e Marrone (4.8%) * * * * * < - FLANDERS OUD BRUIN (SOUR) - > – Brown ale with red grapes, fermented with Brettanomyces.

Cuvee de Castleton (6.0%) * * * * * < - SPONTANEOUSLY FERMENTED ALE (WILD ALE) (SOUR) - > – Malted barley, wild yeast, hand picked Muscat grapes, and French oak wine barrels are just a few of the things that went into crafting this beer. Aromas are of perfume, apricots, apples, and honey. A hint of oak and “wild” aroma will come through as the secondary aroma characteristics. The flavor is tart, fruity, acidic and truly unique.

Smoke From the Oak (Bourbon Barrel) (6.4%) * * * * * < - ROBUST PORTER - >/< - WOOD-AGED BEER - > – Smoked Porter aged in bourbon barrels. Rich and oaky with a little sourness and hints of vanilla.

Smoke From the Oak (Rum Barrel) (6.4%) * * * * * < - ROBUST PORTER - >/< - WOOD-AGED BEER - > – Smoked Porter aged in rum barrels. Thick, vinous, moderately sour, and extremely complex with dark fruit and earth characteristics.

Smoke From the Oak (Wine Barrel) (6.4%) * * * * * < - ROBUST PORTER - >/< - WOOD-AGED BEER - > – Smoked Porter aged in French Oak Merlot and Pinot Noir barrels. Smokey and roasty aromas are mixed with aromas of dark fruit, chocolate and a vinous character. A small hint of vanilla slowly creeps in towards the end. The flavor is smooth as silk, with layers of sweet malt, oak and roasted malts.

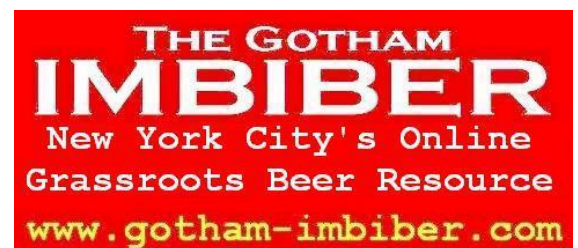
Smoke From the Oak (Apple Brandy Barrel) (6.4%) (no rating yet) < - ROBUST PORTER - >/< - WOOD-AGED BEER - > – A forthcoming release.

Little Linda's Liquid (8.5%) * * * < - SPONTANEOUSLY FERMENTED ALE (WILD ALE) (SOUR) - > / < - WOOD-AGED BEER - > – American sour ale with cherries aged in oak. Tart and refreshing.

Golden Delicious (10.0% estimated) * * * < - BELGIAN TRIPEL - >/< - WOOD-AGED BEER - > – Tripel aged in apple brandy barrels, hopped with Amarillo.

SEE BEER MENUS FOR AVAILABILITY (EXTERNAL LINK)

<http://www.beermenus.com/breweries/captain-lawrence-brewing-company>



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