

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

BREWERY PROFILE

Jolly Pumpkin Artisan Ales

Type: Domestic Craft Brewery

3115 Broad Street, Dexter, MI 48130.

Tel. 1 734 426 4962.

Available in cask? – Not locally.

Available in keg? – Not locally.

Available in bottle or can? – Yes.

Distributor: Distributor: Union Beer Distributors, tel. 1 718 497 2407.

Who's who: President / Brewmaster – Ron Jeffries.

Notes: Jolly Pumpkin has been brewing eccentric ales with unlikely Spanish language names since 2004, using equipment that is largely wooden which imparts Brettanomyces (wild yeast) into the beer. Unusually, oak barrels are used as standard for maturing the range of beers. These are true artisan products that many people either love passionately or totally misunderstand.

Distance to the brewery from New York City: 665 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.

Bam Bière (4.5%) **** < - SAISON - > – Citrusy bottle-conditioned Saison with a lactic sourness, light on the palate and highly carbonated with a dry finish.

E.S. Bam {S} (4.7%) ***** < - SAISON - > – A delightful spring beer, peppery, yeasty, earthy, and a little herbal.

Calabaza Blanca (4.8%) **** < - BELGIAN WITBIER - > – Aged in large oak casks and refermented in the bottle, this witbier is described as is a “Belgian Bière Blanche”. Spiced with orange peel and coriander, this hazy golden brew is predominately tart with a dry finish.

Luciernaga (aka The Firefly) {S} (6.5%) **** < - BELGIAN PALE ALE - > – Golden, effervescent Grand Cru. June release.

Bière de Mars {S} (7.0%) **** < - BIÈRE DE GARDE - > – French-style deep amber Stock Ale released in March. There's a herbal, musty aroma and a complex mix of esters, toffee and Muscat grapes on the palate.

Fuego del Otoño (aka Autumn Fire) {S} (7.2%) **** < - BIÈRE DE GARDE - > – Dark amber Bière de Garde brewed with chestnuts and spices, sour and oaky with some caramel smoothness. October release.

La Roja (7.2%) **** < - SPONTANEOUSLY FERMENTED ALE (WILD ALE) (SOUR) - > – Deep amber with earthy caramel, spice, and sour fruit notes developed through natural barrel aging. Unfiltered, unpasteurized and blended from barrels ranging in age from two to ten months.

Maracaibo Especial {S} (7.5%) * * * * < - BELGIAN DARK STRONG ALE - > – Rich ale released in November. Vine fruits and a hint of Brettanomyces balance well with malt, hop and coffee notes.

Oro de Calabaza (8.0%) * * * * < - BIÈRE DE GARDE - > – Award-winning Bière de Garde aged in oak barrels. Spicy and peppery with a gentle hop presence and some Brettanomyces tartness.

Madrugada Obscura (aka Dark Dawn Stout) {S} (8.1%) * * * * < - BELGIAN STOUT - > – A Belgian-inspired stout that is black in color. Dark fruit and Brettanomyces tartness form an interesting mix on the tongue. Released in January.

- **Occasional and commemorative beers:**

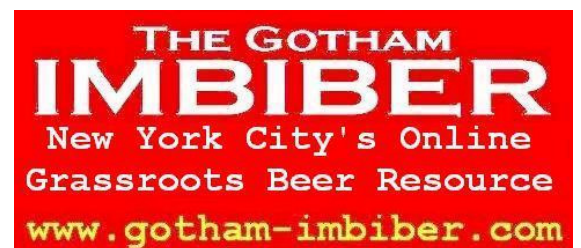
Perseguidor (7.2%) * * * * * < - SPONTANEOUSLY FERMENTED ALE (WILD ALE) (SOUR) - > – A moderately sour wild ale created by blending other beers together and barrel aging for a further six months.

SEE BEER MENUS FOR AVAILABILITY (EXTERNAL LINK)

<http://www.beermenus.com/breweries/jolly-pumpkin-artisan-ales>

Ratings and tasting notes are taken from Beer Demystifier New York City 2008-2009 by Alex Hall (published June 2008).

This page is written by Alex Hall, and is updated to June 2008.



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