

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

Leelanau Brewing Co.

Type: Domestic Craft Brewery (Contract at present)

[Brewed at Jolly Pumpkin until their own brewhouse is operational]

473 North Manitou Trail West, Lake Leelanau, MI 49653. Tel. 1 877 759 9829.

Available in cask? – No.

Available in keg? – No.

Available in bottle or can? – Yes.

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

Who's who: President – Charles Psenka; Brewmaster – Ron Jeffries (of Jolly Pumpkin).

Notes: A new small artisanal brewery where all beers are hand-crafted using open fermentation techniques, French oak aging and bottle conditioning.

Distance to the brewery from New York City: 879 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.

Whaleback White (5.2%) **** < - BELGIAN WITBIER - >/< - WOOD-AGED BEER - >- Pale, turbid, with a funky aroma. Spicy and tart on the palate, coriander and orange blending well with the underlying sourness. Interesting and refreshing.

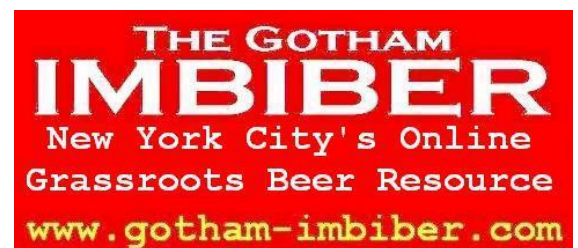
Good Harbor Golden (7.5%) ***** < - BIÈRE DE GARDE - >/< - WOOD-AGED BEER - > - Golden farmhouse-style ale with a huge complexity. The aroma is oaky with whiffs of vanilla, while on the palate there is a mix of cherry, citrus, vanilla, and apples intertwined with a Brett sourness. Almost wine-like.

SEE BEER MENUS FOR AVAILABILITY (EXTERNAL LINK)

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

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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