

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

## BREWERY PROFILE

### Samuel Smith

#### Samuel Smith Tadcaster, U.K. (England)

*This slightly eccentric, traditional family-owned regional brewery commands much respect. Oddly, their beers are generally more common in New York than they are in the UK (apart from in the brewery's 200-odd pubs).*

#### Melbourn Brothers Stamford, U.K. (England)

*Housed in a historic brewery building which opened in 1825 and closed in 1974, Melbourn Brothers produces three spontaneously fermented fruit beers. Samuel Smith reopened Melbourn Brothers in its current incarnation in 1994, and most of the production is exported to the US.*

Importer: [Merchant du Vin](#)  
Distributor: Union Beer Distributors, tel. 1 718 497 2407.



## 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.

#### • Samuel Smith beers:

**India Ale** (5.0%) \*\*\*\*\* < - ENGLISH PALE ALE - > – Amber, moderately hoppy beer. A great pale ale but not strong or hoppy enough to be an authentic IPA as the name may insinuate.

**Nut Brown Ale** (5.0%) \*\*\*\*\* < - ENGLISH BROWN ALE - > – Smooth, malty, and a little buttery with a long nutty finish. The benchmark nut brown.

**Oatmeal Stout** (5.0%) \*\*\*\*\* < - OATMEAL STOUT - > – Silky, almost black stout with oatmeal and cane sugar in the recipe. Molasses and coffee, together with a slight earthiness, tantalize the tongue.

**Old Brewery Pale Ale** (5.0%) \*\*\*\*\* < - ENGLISH BEST BITTER - > – A very well-balanced pale ale with a little caramel sweetness.

**Organically Produced Ale** (5.0%) \*\*\*\*\* < - ENGLISH BEST BITTER - > – A golden beer with subtle fruity esters and some biscuit notes.

**Organically Produced Lager Beer** (5.0%) \*\*\*\*\* < - STANDARD LAGER - > – A high quality lager, crisp and a pleasure to drink.

**Pure Brewed Lager** (5.0%) \* \* \* < - STANDARD LAGER - > – Golden, floral lager with hints of grass and hay.

**Taddy Porter** (5.0%) \* \* \* \* < - BROWN PORTER - > – A very dark, full-bodied and quite complex porter. Cane sugar and roasted barley contribute to the mouthfeel, which has chocolate and coffee notes balanced out well.

**Winter Welcome Ale {S}** (6.0%) \* \* \* < - OLD ALE / WINTER WARMER - > – A dry, amber-colored, toasty winter brew with hints of spice. Bottles are year dated.

**Imperial Stout** (7.0%) \* \* \* \* \* < - RUSSIAN IMPERIAL STOUT - > – Rich, black, and complex beer. Licorice, chocolate, and a hint of coffee balance perfectly on the tongue.

- **Melbourn Brothers beers:**

**Apricot** (3.4%) \* \* \* \* < - FRUIT BEER - > – Golden and easy to drink.

**Cherry** (3.4%) \* \* \* < - FRUIT BEER - > – Intensely red tinged beer with a cherry sweetness.

**Strawberry** (3.4%) \* \* \* \* < - FRUIT BEER - > – Rose colored and a little tart, which diminishes as sweetness takes over.

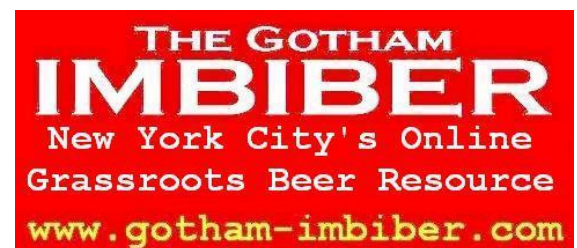
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<http://www.beermenus.com/breweries/samuel-smith-brewery>

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*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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