

Chocolate & Raspberries For That Occasion

Your
Valentine
wants
beer!

Seattle, Thursday, Jan. 26, 2017:
Samuel Smith's Old Brewery in Tadcaster, one of England's few remaining independent breweries, was founded in 1758 and is the oldest in Yorkshire. Their **Organic Chocolate Stout**, introduced in 2012, melds the full, roasty flavor of stout to chocolate: it's a lush, tasty, beautiful ale.

Lindemans Brewery, established in 1822 and still run by the founding family, brews lambic ales - fermented exclusively via wild, airborne yeast - in the Belgian countryside outside Brussels. There is a reason **Lindemans Framboise Raspberry Lambic** outsells all other lambics in the US: it's the perfect combination of complex depth from wild yeast and sweet, aromatic raspberries.

What could be more perfect for Valentine's Day? Blend the two beers! Put 2-3 ounces of Lindemans Framboise into a pint glass, then top it off with Samuel Smith's Organic Chocolate Stout. The deep notes of roast malt and chocolate marry beautifully with profound, aromatic raspberry - try it! Look for retail stores, bars and restaurants to be featuring these lovely beers in the month of February; our [website retail search](#) will help you find a local place to buy these beers.

(Valentine's Day is Tuesday, February 14, 2017)



Merchant du Vin, Specialty Beer Importers *Since 1978*
Contact: Craig Hartinger - 253-656-0321 - craigh@mdvbeer.com
119 1st Ave. So. - Suite 400 - Seattle, WA 98104

Merchant du Vin imports Samuel Smith from England; Traquair House from Scotland; Ayinger and Pinkus organic beers from Germany; Lindemans lambics, Green's Gluten-Free beers, Du Bocq and the Trappist beers of Orval, Westmalle, and Rochefort from Belgium.

merchantduvin.com

