

TRADER JOE'S

MONTHLY BEER FEATURE • DECEMBER 2010

2010 Vintage Ale

We partner with an esteemed Canadian craft brewery that draws upon centuries-old brewing traditions developed by Trappist monks in Europe to create our unique annual ale. The character alters every year, but not the quality or the price. Vintage Ale—it's a tradition of value. Wrap a bow around it.

Vintage 2010:

Ready to relish now, this ale just gets “better” (flavors express more complexity) with age—definitely cellarable...

Shelf Life:

3 or more years in proper storage conditions (dark, cool with the bottle standing upright).

Dark Ale:

The brew pours a dark amber-mahogany color with a generous coffee-colored foam. Partially filtered, it's naturally cloudy and enticingly mysterious.

On Lees:

Literal translation: “On Yeast Sediment.” Refers to the result of the traditional bottle-conditioning method in which fresh yeast and pure sugar are added just before bottles are capped. Or corked, in this case. Fermentation occurs in the bottle as the yeast cheerfully consumes the sugar, producing CO₂ in return.

ABV:

9% Alcohol by Volume

*“He was a wise man
who invented beer.”
—Plato*



*(Red bow and bust of
Plato not included.)*

Aroma:

Alluring bouquet of cocoa and malt, with subtle notes of ginger and lemon.

Flavor:

Malty, mildly sweet and warming with hints of cocoa, citrus and dark spices.

Pairing Suggestions:

Prime Rib
Grilled Salmon Steaks
Pork Roast Florentine
Curried Lamb
Roasted Brussels Sprouts
English Blue Stilton
Chocolate Espresso Beans
Salted Chocolate Caramels
Divine Nine Cupcakes

Beer Glass:



Serving Temperature:

Best served Chilled at
50–55°F (10–13°C).

*Price**: \$4.99 everywhere
beer is sold except for ME,
OR & TN (due to state
liquor law limitations).

TJ's Seal of Approval:



*Alcohol availability & price may vary due to state laws, taxes, shipment fees & other such stuff. (If we could, we would...)