

THE WILD BEER CO

Somerset Saison

Crisp + Zesty + Spicy

DRINK WILDLY DIFFERENT

**SOMERSET SAISON in U.S.
EPIC SAISON in U.K.**

November 5, 2012 by wildbeerandrew
Epic Saison – 5% abv

Epic by name, epic by nature, this Farm-house Ale is a transcontinental fusion of Belgium’s eclectic beer culture and the feisty hops of North America brought to life with the aid of West Country artisanal brewing wizardry and judicious use of the US-grown Sorachi Ace hop. On the nose, the hops deliver a big splash of tropical fruit, followed by ripples of well-seasoned spiciness spreading outwards. In the mouth a tangy, bittersweet fruitiness holds sway, while tangerine oranges tap dance their way across the tongue in the finish.

With such a complex beer, it’s a no-brainer to partner it with food — how about stir-fried lemon chicken where the bright citrus notes lift the dish? Or be brave and invite the beer’s spiciness for a tango with chicken satay. Like we said: Epic.

Format: 18*11.2 fl.oz.

EAN-code: 5 060324 500018

Draft: please ask for availability



THE WILD BEER CO

Somerset, United Kingdom

Great Britain, heir to one of the world’s three great brewing traditions, is in the midst of their own “craft beer” revolution. Young brewers, raging against the decline of British “real ale” culture, are opening progressive new breweries in droves. The vast majority of these new breweries are located in London (a city famously light on breweries) and brewing an exciting, modern, explicitly American-craft-inspired take on traditional British ales.

One of the most progressive and exciting of England’s new breweries, however, is the Wild Beer Company, located in Somerset on the grounds of historic Westcombe farm. Brett Ellis and Andrew Cooper left their careers in the commercial brewing world to found the Wild Beer Company in 2012. Their beers are spectacular and utterly unique for Great Britain: some brewed with unusual spices, some fermented with wild yeasts, some matured in barrels to encourage spontaneous secondary fermentation.

From the brewery:

“Our beers are brewed with a combination of ancient and new techniques, with the aim of producing a beer for people who want to discover and understand new tastes and flavours.

Exceptional brewing stems from imagination and passion. Brewing doesn’t need to be confined by rules, tradition or ingredients. By adding a Wild 5th ingredient or process to our beers we are giving you a truly memorable drinking experience.

Some of our beers will be aged in oak to allow the soft vanilla and rich tannins to help mature the beer, others fermented with wild yeast strains to add layers of flavour and complexity to the beer. Every Wild brew is a result of our Wild minds conceiving, creating and crafting beers that explore the boundaries of the palate.”



B. United International, Inc.

P. O. Box 661, Redding C.T. 06896 - phone 203.938.0713 - fax 203.938.1124 - www.bunitedint.com



THE WILD BEER CO

Bliss

Secret Spices + Roasted Apricots + Wild Yeast
ALE BREWED WITH APRICOTS AND SPICES

DRINK WILDLY DIFFERENT

BLISS

November 5, 2012 by wildbeerandrew

We love nothing better than Belgian-style saison but with this blissful version we've added our own Wild interpretation of the style by adding a dash of funky Brettanomyces yeast plus roasted apricots and a hush-hush blend of spices.

All of this makes for an extraordinary beer with an array of aromas that leap out of the glass followed by a spicy, fruity, tart and peppery palate and a long lingering finish.

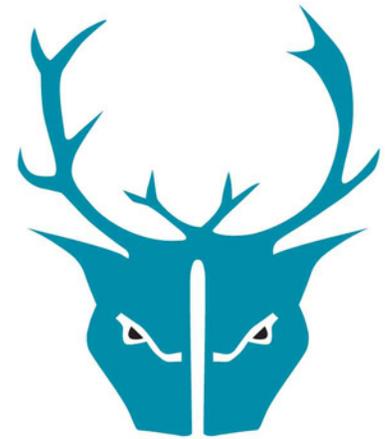
Bliss can be drunk fresh or left to age when it becomes drier and more complex as the Brett (the yeast not our brewer!) gets to work in the bottle. This is the sort of beer where study and contemplation is essential, or if you're hungry why not try it with chicken jalfrezi or lamb tagine.

50kg of roasted apricots went into the boil with more added to the fermentor as well as our blend of spices.

Format: 18*11.2 fl.oz.

EAN-code: 5 060324 500063

Draft: please ask for availability



THE WILD BEER CO

IDUNA CRU

Bubbles + Apples + Wild Yeast

ALE BREWED WITH APPLE JUICE

DRINK WILDLY DIFFERENT

**IDUNA CRU in US
NINKASI in U.K.**

January 7, 2013 by wildbeerandrew
Ninkasi, 9% - Bubbles + Apples + Wild Yeast

Named after ancient Greek goddess of beer, this is an equally divine Belgian-style saison with a copious amount of New Zealand hops, freshly harvested Somerset apple juice and wild yeast added to the mix. However, we like to take things just that bit further (it's the Wild way!) — once bottled the beer undergoes a secondary fermentation with champagne yeast, giving it a brisk spritziness on the tongue. Serve chilled in a champagne flute to allow the bouquet of playfully aromatic notes to be fully appreciated. Take a sip to enjoy a further cascade of striking and sensuous flavours alongside the carefree champagne-like spritziness. The long, dry finish is both refreshing and complex.

Serve as an aperitif or alongside Westcombe's Unpasteurised Aged Cheddar, whose deep creamy flavour and citrus aftertaste is the perfect accompaniment.

Format: 18*11.2 fl.oz.

EAN-code: 5 060324 500100

Draft: please ask for availability

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THE WILD BEER CO

Modus Operandi

Old Ale + Oak-Aged For 90 Days + Wild Yeast

ALE MATURED IN OAK BARRELS

DRINK WILDLY DIFFERENT

MODUS OPERANDI

October 23, 2012 by wildbeerbrett

This is the beer that says who we are, a Wild beer, an untamed beast that thrives on the unpredictability of wild yeast and the subtlety and complexity of maturation in oak. Time is the final ingredient — we allow 90 days for the magic of the wild yeast and the oak to transform an old ale into a beer that is Wildly different.

The aroma is complex: we guarantee you'll find something to grab your attention.

The complexity continues on the palate, with citrus tanginess, wild yeast funkiness and woody tannins all jousting for your attention. Over time, other aromas and flavours come out to play: we suggest you buy two, one to drink now (the perfect partner to red meat and game); the other to keep.

On this occasion we have filled single use Bourbon barrels with the base beer for M.O. and then added some brettanamycyes.

Modus Operandi 7% abv

Format: 18*11.2 fl.oz.

EAN-code: 5 060324 500025

Draft: please ask for availability



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