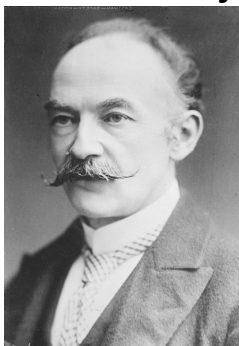


# Barley Wine

Thomas Hardy



**Barley Wine** is a strong, top-fermenting ale, with an alcohol content of at least 9% and up to 13% (or more) by volume. "Strong ale" or "Old ale" were terms used by breweries before 1900 when describing the strongest ales in their line-up. Some of the strongest beers made today are appropriately named Doomsday II at 15.86% and more recently Utopias (Samuel Adams) weighing in at 25% alcohol, these beers are often aged for 18 months or more to mature the flavors and can be cellared for up to 25 years. Barley Wines have a velvety texture, a fruity,

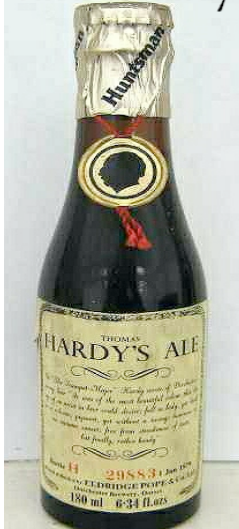
Smokey palate and a hint of acidity with a warm alcohol finish. Hops may be hardly noticeable at all or very noticeable. Sip them out of a special glass (snifter) that will concentrate the aroma. Barley wine is a meal in itself. Potential pairings include Cheese, Chocolate and various desserts. It should be served at room temperature, possibly as an after dinner drink with a good cigar.



Sam Adams - Utopias



Thomas Hardy



Vintage 1979

## *The Rarest Beer in Britain*

Brewed by Eldridge Pope in Dorchester, England, Thomas Hardy's Ale was introduced in 1968 as a commemorative beer honoring the writer himself.

It's a superb after-dinner drink, Strong in alcohol 11.7% and powerfully hopped, enjoy immediately or with careful storage. (Cellared upright in a cool dark place) It will mature in the bottle like fine wine and can be kept for at least 26 years; Thomas Hardy's Ale is the beer enthusiast's equivalent of rare cognac. Not for the faint of palate, especially when young and brash, maturity brings an elegance of flavors unmatched by any other beer—if you have the patience to cellar it for at least a decade.



