

Shellon Brothers
Winter Offerings 2017/18

Updated 14 September 2017 www.sheltonbrothers.com



ANCHORAGE RONDY BREW (6.00%)

Rondy Brew is a farmhouse ale brewed with Citra hops, fermented with saison yeast and aged in French oak wine barrels.

12/750 ml bottless



BARRACUDA D'HIVERN (8.10%)

A heady and foamy strong hazy blonde with aromas of citrus and yeasty spices, followed by rich flavors of caramel & lemon. More citrusy fruit in the finish rounds out this Catalan holiday homage to the classic Belgian big golden ales.

30L KeyKegs



BLAUGIES LA MONEUSE SPECIAL WINTER (8,00%)

This is a richer, 8% holiday version of La Moneuse, using a little caramelized malt and maybe more hops. The malt flavor of the Special is a little darker, roastier, and certainly sweeter, which must somehow distract attention a bit from the earthiness which is so notable in La Moneuse.

- 12/750 ml bottles
- 30L KeyKegs



CERVESERA DEL MONTSENY HIVERNALE (7.00%)

A Catalan Christmas Ale from CCM that combines roasted barley flavor with the spice and sweetness of star anise. Challenger and Goldings hops give the beer a clean finish. Enjoy its complexity alone or with holiday desserts. Enjoy it between 42 and 50°.

• 24/330 ml bottles



DE RANKE PERE NOËL (7.00%)

This beer defies the universal custom of a stronger, spicier beer for the holiday season. Pere Noel, or Father Christmas, stands out with its fine balance of malt and hops, complex character, refreshing dryness, gorgeous cellar aroma, and its festive copper color.

- 24/330 ml bottles
- 6/750 ml bottles
- 30L Dolium kegs



DIEU DU CIEL! SOLSTICE D'HIVER (9.00%)

This noble winter beer is brown with flaming red highlights. Its taste is delicately sweet and liquor-like with a hint of burnt caramel coming from the malt and a prolonged boiling time. It is a very bitter beer with aromas of hops and alcohol, and flavors reminiscent of red fruit brought by the English yeast used to ferment it.

- 24/341 ml bottles
- 30L KeyKegs



DUNHAM LA RESURRECTION DE BRODERUS (6.90%

Christmas saison with pomegranate, maple syrup, and brettanomyces.

- 12/750 ml bottles
- 30L Dolium kegs



FANTÔME DE NOËL (10.00%)

A very dark and entirely unique holiday seasonal beer, at a whopping 10% abv. Reportedly spiced with honey, caramel, coriander, black pepper, and other secret ingredients.

- 12/750 ml bottles
- 30L Dolium kegs



FANTÔME HIVER (8.00%)

Fantôme's winter offering, available December through March or so. Brewer Dany Prignon changes his recipes every year, so we can't so for sure what this year's beer will be like, but it is sure to please lovers of Dany's beers.

• 12/750 ml bottles



GÉANTS NOËL DES GÉANTS (8.50%)

Rich and warming, and just a bit spicy (thanks to the delicate addition of a special aromatic herb from the region of the brewery), this festive ale has everything you want in a Belgian beer – but not the cheap sugary flavor that the more commercial breweries use to reel in a less sophisticated crowd.

24/330 ml bottles



HAANDBRYGGERIET BESTEFAR (9.00%)

Bestefar is a well-balanced Belgian strong ale, full of malty and fruity flavors – a throwback to when all Norwegian farms used to brew their own beer. This ale is a perfect companion for a cold winter night, spent contemplatively in front of a fire or for those fireside moments that are a bit more "festive."

- 12/500 ml bottles
- 20L KeyKegs



JOLLY PUMPKIN NOEL DE CALABAZA (9.00%)

This Belgian dark strong ale is aged in oak for six months. It is deep mahogany and malty, with layered hops, flavors of figs, raisins, sugar plums, cashews, and rum laden truffles.

- 12/750 ml bottles
- 1/6 bbl Pubkegs



LA CHOULETTE DE NOËL (7.00%)

The earthier, stronger, fuller-flavored version of the classic bière de garde. The New York Times (your Paper of Record) anointed this beer the ultimate bière de garde, and rightly so.

12/750 ml bottles



MIKKELLER DRINK'IN THE SNOW (0.30%)

A ridiculously low-alcohol winter beer brewed with spices

24/330 ml bottles



MIKKELLER GINGER BRETT IPA (6.90%)

An IPA brewed with ginger and fermented with brettanomyces

- 24/330 ml bottles
- 30L KeyKegs



MIKKELLER HOPPY LOVIN' CHRISTMAS (7.80%)

A Christmas IPA brewed with ginger and pine needles

- 24/330 ml bottles
- 6/750 ml bottles
- 20L KeyKegs



MIKKELLER RED & WHITE CHRISTMAS (8.00%)

Red & White Christmas is an imperial red ale crossed with a Belgian witbier.

- 24/330 ml bottles
- 6/750 ml bottles
- 24/500 ml cans
- 30L KeyKegs



MIKKELLER RIS A LA M'ALE (8.00%)

This Christmas beer is based on the traditional Danish dessert risalamande, brewed with rice, milk/cream (lactose), vanilla, cherries, and almonds.

24/330 ml bottles



MIKKELLER SANTA'S LITTLE HELPER (10.90%)

Belgian dark strong ale with Christmas spices

- 24/330 ml bottles
- 6/750 ml bottles
- 20L KeyKegs
- 30L KeyKegs



MIKKELLER SANTA'S LITTLE HELPER - BA GRAND MARNIER (10.90%)

Mikkeller's holiday ale aged in Grand Marnier barrels

12/375 ml bottles



MIKKELLER TO FROM VIA (8.00%)

Porter with Christmas spices

- 24/330 ml bottles
- 6/750 ml bottles
- 20L KeyKegs
- 30L KeyKegs



MIKKELLER WINBIC (6.00%)

SpontanAle blended with a saison

- 12/750 ml bottles
- 20L KeyKegs



NAPARBIER NAVIDAD NEGRA (10.10%)

Naparbier's malty, fruity, and spicy Christmas offering is a Belgian-style dark strong ale, brewed with the traditional generous portion of candy sugar and festively flavored with Jamaica pepper, clove, and nutmeg.

20L KeyKegs



NØGNE Ø WINTER ALE (8.50%)

A dark ale brewed specially for the Christmas season, with a rich, complex taste of caramel. This is a strong, dark, and rather sweet Christmas beer – just the way we think a Christmas beer should be.

20L KeyKegs



NØGNE Ø/STONE/JOLLY PUMPKIN SPECIAL HOLIDAY ALE (8.50%)

This collaboration ale by Jolly Pumpkin, Nøgne Ø, and Stone was brewed with ingredients indigenous to the area where each brewery is located. It contains Michigan chestnuts, Norwegian juniper berries, and white sage from Southern California. It was also brewed with caraway seeds, malted oats, and 25% rye malt.

- 12/500 ml bottles
- 20L KeyKegs



PRAIRIE ARTISAN ALES CHRISTMAS BOMB (14.00%)

The Bomb! that we all know and love, with the addition of Christmas spices – cinnamon, ginger, and nutmeg.

- 12/355 ml bottles
- 1/6 bbl keg



RIDGEWAY BAD ELF WINTER'S ALE (6.00%)

A little malt, a little hops, and lots of holiday trouble-making; this Elf is so bad, it's way good. Olde England meets the New World in this strong, warming golden ale. A generous amount of famous English malt is masterfully balanced with an astounding 45 ounces of fresh hops – including English Cascade – per barrel.

- 12/500 ml bottles
- 30L Petainers



RIDGEWAY CRIMINALLY BAD ELF (10.50%)

It turned out to be a case of mistaken identity – wrong place at the wrong time - but Claus was back on the street with the polite apologies of the authorities. All's well that ends well, and with that he hoisted a great flagon of his favorite Barleywine-style ale, silently contemplating the future and straining to remember why he got into this particular line of work in the first place.

- 12/500 ml bottles
- 30L Petainers



RIDGEWAY CURIOUS COLLECTION XMAS PACK

A collection of four different hand-crafted English holiday ales in an attractive carrying case. Selections may vary.

• Case of 5 packs, 4/500mL each



RIDGEWAY INSANELY BAD ELF (11.20%)

"My goodness," muttered Claus, recalling his visit to the Institute, "the restrictive outerwear, the padded room – even padded Christmas tree ornaments.

Horrifying! Yet the little chap seems happier than he's ever been." Claus took a sip of a most warming red ale. "Perhaps sanity is overrated. . . Ho, Ho, Ho!"

- 24/330 ml bottles
- 30L Petainers

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RIDGEWAY LUMP OF COAL HOLIDAY STOUT (8.00%)

Looking forward to a depressing holiday? Here is liquid consolation. This 8% bittersweet chocolate stout is the best you could hope for in these dark times. Actually, come to think of it, considering how bad you've been, this little coal-black gem is more than you deserve for Christmas this year.

- 12/500 ml bottles
- 30L Petainers



RIDGEWAY REINDEER DROPPINGS (6.00%)

Falling from the sky like little bombs of flavor come the Reindeer Droppings! Each one is sweet like California raisins, but bitter and pungent like a freshly peeled grapefruit, lip-smackingly tasty. . . then 'pow!' it's gone.

- 12/500 ml bottles
- 30L Petainers



RIDGEWAY REINDEER'S REVOLT (6.00%)

A golden-amber, hop-accented, English "winter warmer" brewed without spices. It's lighter on the palate than the other Ridgeway holiday beers.

• 12/500 ml bottles



RIDGEWAY SANTA'S BUTT HOLIDAY PORTER (6.00%)

They said it couldn't be done, but we did it: Santa's Butt, the beer, coming to a theater near you for the holidays. It's a splendid, satisfying winter porter at 6% — a souped-up version of the classic Entire Butt Porter that you've enjoyed in the past. Everyone wants a piece of Santa's Butt.

- 12/500 ml bottles
- 30L Petainers



RIDGEWAY SERIOUSLY BAD ELF (9.00%)

Another masterpiece from Peter Scholey at Ridgeway Brewing. Seriously Bad Elf is Peter's very English interpretation of a Belgian tripel, brewed to warming 9% alcohol, especially for his rapidly growing American following.

- 12/500 ml bottles
- 30L Petainers



RIDGEWAY VERY BAD ELF (7.50%)

As you might imagine, the Very Bad Elf causes a little bit more trouble than its Bad older brother. Stronger and darker, it also packs a bigger punch. Based on an original recipe from 1795, Very Bad Elf has nutty and sweet-roasted flavors attributable to its use of an ancient pale malt, uniquely recreated for this delightful ale.

- 12/500 ml bottles
- 30L Petainers



RIDGEWAY WARM WELCOME NUT BROWNED ALE (6.00%)

Peter got to work brewing the beer, which is of course a classic Brown ale with, er, more balls. It's 6% by volume, a little hoppier than your average brown, and with a little extra malty sweetness. A Nut Browned worthy of the holidays, for sure. Keep an eye out for a little earthy funkiness in the beer, the result of a special multi-strained yeast.

- 12/500 ml bottles
- 30L Petainers



SAINT SOMEWHERE BON HIVER (5.00%)

Rye saison with cinnamon

20L Dolium kegs



SERAFIJN CHRISTMAS ANGEL (8.00%)

A red ale, spicy and just a little sweet, with lots of character and tons of complexity

6/750 ml bottles



SLAAPMUTSKE KERSTMUTSKE CHRISTMAS NIGHTCAP (7.40%)

Christmas Nightcap is a dark red top-fermented beer, brewed without spices, and refermented in the bottle. This 7.4% ABV Belgian holiday ale is brewed with an assortment of specialty malts and aromatic hops, resulting in a very malty mouthfeel, followed by a soft, warm, medium-dry finish.

- 24/330 ml bottles
- 6/750 ml bottles
- 30L KeyKegs



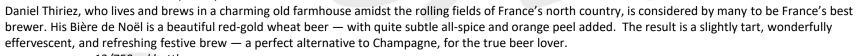
STRUISE TSJEESES (10.00%)

The Tjeeses is a strong, blond, winter beer with a fluffy white head and elegant aroma. It has flavors of dried fruits, spices, refreshing herbs and noble hops. This beer is strong, complex, and fairly dry, with an expressive body and nice afterglow.

24/330 ml bottles



THIRIEZ BIÈRE DE NÖEL (6.00%)



- 12/750 ml bottles
- 30L Dolium kegs



TO ØL FROST BITE WINTER PALE ALE

This American pale ale brewed with orange peel and pine needles is so frosty that it needs to be stored cold and may bite if you touch it. This beer is all about the balance (not the bass). Imagine the flavors of pine needles and orange peel. Now imagine the same flavors only represented by Aurora, Citra, Tettnanger, Simcoe and Amarillo hops. This hoppy dry mix of spices and hops makes for the perfect winter American-style pale ale.

- 24/330 ml bottles
- 30L KeyKegs



TO ØL FUCK ART WINTER'S COMING (8.00%)

Fuck Art Winter's Coming! is a traditional 8% Belgian tripel twisted and spiced with cardamom, coriander and orange peel.

- 6/750 ml bottles
- 30L KeyKegs



TO ØL JULE MAELK SUPER STOUT (15.00%)

The Danish are very fond of Christmas beers. In fact, most of December goes with drinking Christmas beers while chewing on fat duck, pork roast, red cabbage and herrings left in vinegar for months. Jule Mælk is To Øl's strongest beer so far. It is loaded and loaded with lactose, until it couldn't get any heavier. You could say this is the Foie Gras force-feeding edition of a beer. But then again, it is Christmas after all...

- 12/375 ml bottles
- 30L KeyKegs



TO ØL JULE MÆLK – COGNAC (15.00%)

Imperial X-mas milk stout aged with cognac-soaked cognac barrel chips

- 12/375 ml bottles
- 30L KeyKegs



TO ØL JULE MÆLK – RUM (15.00%)

Imperial X-mas milk stout aged with rum-soaked rum barrel chips

- 12/375 ml bottless
- 30L KeyKegs



TO ØL SANTA GOSE FUCK IT ALL (4.00%)

Santa Gose F&%# It All is a different kind of winter beer, it exudes an almost summer-like quality while being warming and full on for winter drinking. Tart, funky, and refreshing, this beer will see you through the dark months with its Brettanomyces and fine carbonation and lead you into the light at the end of the tunnel.

- 24/330 ml bottles
- 30L KeyKegs



TO ØL SANTASTIQUE (5.50%)

Imagine a cross between Fuck Art The Heathens are Coming meets zest of orange, lemon and lime, meets coriander and cardamon. The result is a slightly spicy, sessionable, hazy Belgian white ale with notes of citrus.

24/500 ml cans



TO ØL SHAMELESS SANTA (10.00%)

Shameless Santa is a Belgian strong red ale, using all the cheap tricks of the trade - caramel malts, sugars, highly attenuated yeast profile, fruity novel hops as Mandarina Bavaria and Calypso. This is one greasy balanced beer that suits any situation involving Christmas, New Years Eve and any other event that involves roasted marshmallows

- 6/750 ml bottles
- 30L KeyKegs



TO ØL SNOWBALL SAISON (8.00%)

Enough heavy, dark, obnoxious, sweet, super malty Christmas and winter beers. Snowball Saison is a SUPER sparkling crisp and dry Saison that has been after-fermented with milk acid bacteria and dry hopped to give the beer a crisp and smooth tart finish (not to mention, there are a lot of hops of course. . .)

• 6/750 ml bottles



TO ØL SNOWBALL SAISON – BA WHITE WINE BARRELS (8.00%)

Snowball Saison aged on Chardonnay barrels.

- 12/375 ml bottles
- 30L KeyKegs



TO ØL SUR YULE (5.40%)

Recreate those sour moments over the festive season. Everyone knows that point around Christmas when the mood turns sour, forced to eat the vegetables you don't like or when there is no cold meat left for sandwiches. We thought that the best way to re-create this was to create a Sour Winter Pale Ale, that uses a pounding of Vic Secret and then finishes it off with cherries, reminiscent of puddings at Christmas. At 5.4% abv, share your sour feelings with the whole family!

- 6/750 ml bottles
- 30L KeyKegs



TO ØL/BRUS BA YULE MÆLK (15.00%)

A long time ago, we filled our imperial milk stout, Jule Mælk, into fresh oak barrels at BRUS, and left it there in the dark – waiting. Growing. Its final form, Yule Mælk, emerged eminently tasty and profoundly creamy – a delicacy among patrons of craft beer.

24/250 ml bottles



TROIS DAMES WINTER SOUR (7.00%)

Our Winter Sour ale is brewed with ginger and oranges added during the boiling and in the lagering process. This beer is spicy, lightly sour and refreshing. It is a blend of a strong double wit aged in wood for six months and a freshly brewed saison-type ale.

- 24/330ml bottles
- 6/750 ml bottles
- 30L KeyKegs



TROU DU DIABLE LA GRIVOISE DE NOEL (7.50%)

Subtly spiced with added complexity from honey and brown sugar. Time to learn where Shawinigan is located!

- 12/600 ml bottles
- 30L Petainers



WEIRD BEARD BLACK CHRISTMAS (4.50%)

A festive stout with subtle roast character that plays well with fruity and slightly tart notes from the cranberry. Sorachi ace hops, of which there are plenty of in this beer, give hints of vanilla and coconut.

30L KeyKegs

CIDER

















ÆPPELTREOW APPELY BRUT (8.00%)

Inspired by French and historic Great Lakes ciders, the Appely Brut is made in the Méthode Champenoise, from a blend of tart, aromatic September uncommon apples as well as historic English and French bittersweets. It is extremely dry, with a floral bouquet and a touch of earthy apple tannins in the finish.

12/750ml bottles

ÆPPELTREOW APPELY DOUX (8.00%)

Semi-dry and refreshing, fruity and floral – this cider, made in the Méthode Champenoise, is inspired by French country ciders, made with a mix of modern and heirloom apple varieties. Round and nutty, it's the perfect cider to pair with cheese.

• 12/750ml bottles

ÆPPELTREOW PERRY (8.00%)

This Perry is semi-sweet, creamy, fruity, and intensely floral. It is made using the méthode champenoise, with Comice and Bosc pears, and a splash of Bartlett Brandy.

12/750ml bottles

ÆPPELTREOW POIRISSIMO (17.00%)

Poirissimo is minimally fermented reserve 'sweet' pear cider blended with pear brandy from the ÆppelTreow Distillery. It features a stunning pear bouquet, intense 'more than fresh' pear flavor, and a hint of spice that fades to a delicate-but-crisp aftertaste with incredible length.

12/375ml bottles

ÆPPELTREOW POMMEAUX (18.00%)

Inspired by the French classic. Reserve 'sweet' cider blended with AEppelTreow cider brandy – sweet and smooth with cognac notes. Try it with dark chocolate!

12/375ml bottles

ÆPPELTREOW SPARROW SPICED CIDER (5.80%)

99 on Ratebeer! A subtly spiced cider with hints of cinnamon, allspice, and cardamom balanced by a tart acidity

- 12/750ml bottles
- 5 gal. Pubkegs

CARR'S CIDERHOUSE POMMEAU (19.50%)

A big and gently sweet dessert cider, Pommeau is a perfect after-dinner drink and digestif. Fortified with apple brandy and aged in an oak barrel, it is rich with the flavors of oak – vanilla, coconut, and caramel – the perfect flavor companions to apples!

12/375ml bottles

CIDRERIE MILTON CID CUIVRÉ 10.00%

This is a unique ice cider – amber-colored with extremely fine bubbles and flavors of cantaloupe, grapefruit, honey, linden flower and maple syrup reduction.

• 30L Dolium kegs



CIDRERIE MILTON LE GLACÉ (8.00%)

Traditional ice cider with an enticing balance of sugar and acidity. Aromas of hazelnut and peach, with velvety flavors of apple and vanilla

12/375ml bottles



CIDRERIE MILTON LES RUSSET (8.00%)

An elegant and complex cider with lovely, tight bubbles and aromatics of orange blossom and lemon zest. There are flavors of pineapple, a trace of butterscotch and a hint of Russet apple skin. Reminiscent of champagne but for everyday drinking.

12/750ml bottles



HOGAN'S MULLED CIDER (5.40%)

Fermented from 100% English cider apples, this cider is slightly sweetened and blended with ginger, coriander, nutmeg, cinnamon, cloves, caraway, allspice, and cardamom, but isn't one of those spiced ciders that tastes like you are sucking on a cinnamon stick. The spices are balanced by the tannins and acidity in the fruit.

12/750ml bottles



OLIVER'S BOTTLE-CONDITIONED PERRY (4.80%)

Subtle hints of tropical fruit and the harvest come together in this complex sparkler, made with 100% Herefordshire perry pears and nothing else.

12/750ml bottles



PECKHAM'S CARDAMON CIDER (5.30%)

Cider made from tree ripened New Zealand heritage apples, including traditional cider apples, and spiced with aromatic, green cardamon pods.

12/500ml bottles



PECKHAM'S CIDER KIR (5.50%)

Inspired by the traditional French aperitif, but made with New Zealand heritage apples and blackcurrants, beautiful cider this pours a deep red.

12/500ml bottles

MEAD



CELESTIAL MEADS MIEL NOIR (12.00%)

A sweet melomel made with raw tupelo honey and hand-picked Alaskan black currants. A fruity, spicy nose with a touch of evergreen.

12/750ml bottles



CELESTIAL MEADS SCHEHERAZADE (12.00%)

A semi-sweet spiced melomel made with cardamom, sour cherries, plums, and a hint of pomegranates.

12/750ml bottles



MJODHAMNEN/GRIMFROST SUTTUNGRBREW (13.00%)

A melomel made with Swedish lingonberries and pine shoots, semi-sweet balanced by tannins, the perfect holiday meal pairing!

12/750ml bottles

WINE & LIQUOR



FREDERIKSDAL KIRSEBAERVIN LATE BOTTLED (15.00%

'Late Bottled' is produced from Stevns sour cherries grown and harvested in our own orchards – primarily berries from Young trees in Skælstrupmark orchard. The berries are fermented for three days, after which the pressed juice undergoes further fermentation in stainless steel vats for 18 months before bottling. This produces a rounder, fuller wine that retains its original fruitness. 10% of the wine has matured in oak casks adding delicate nuances of chocolate, coffee and fine tannins.

• 6/500 ml bottles



FREDERIKSDAL KIRSEBAERVIN NORDIC CHERRY LIKOR (17.00%)

Traditional cherry liqueur is simply made from juice, sugar and alcohol, in our reinvented version, the Stevnsbær cherries have been fermented naturally immediately following harvest, cherry alcohol only being added subsequently. This process gives the liqueur a more complex and intense taste, which is unlike that of traditional cherry liqueurs. The taste is sharp, with an intense cherry sweetness, a hint of chocolate and an irresistible citrus finish.

• 6/500 ml bottles



FREDERIKSDAL KIRSEBAERVIN RESERVE (14.50%)

Our reserve wine is even more complex than our standard range. The wine is produced from the Stevnsbær sour cherries which are left to wild-ferment in open vats for a day after the harvest. The wild fermentation gives this wine a multitude of nuances. The wine is then aged in small French wooden barrels for up to 30 months. The wine's prolonged contact with the wood of the barrel imparts subtle coffee and chocolate notes to it. The wine is partly fortified with our own cherry distillate which brings in the subtle aromas of the wild cherry and wild raspberry to balance the flavor.

6/500 ml bottles



FREDERIKSDAL KIRSEBAERVIN SPARKLING (11.00%)

Elegant pear wine is mixed with cherry wine resulting in this sparkling wine that is the perfect combination of lightness and fruitiness.

• 6/750 ml bottle



FREDERIKSDAL KIRSEBAERVIN SUR LIE (14.00%)

The blend of mature and young vintages lends this wine a further degree of complexity: the younger vintages provide fresh and subtle fruity notes, while the mature ones provide more complex tones. This nuanced wine is a perfect companion to chocolate, berries, cakes and dessert dishes such as risalamande.

- 6/500 ml bottles
- 15L One-Way jug



FREDERIKSDAL KIRSEBAERVIN VIN AF KIRSEBAER (14.00%)

Frederiksdal's wine really brings out the full flavor of the Stevnsbær cherries. Like vintage port, it has no exposure to sunlight. In order to achieve that incredibly fruity kick, the sour cherries are wild-fermented for 2-4 days as soon as the harvest is in. The wine is then left to develop in steel tanks before being bottled a year later. This is the best method for preserving the sour cherries' intense aroma and flavour.

6/500 ml bottles