

Harvey & Son (Lewes) Ltd.

The Bridge Wharf Brewery, 6 Cliffe High Street, Lewes, United Kingdom

Brewery Description:

The name of Harvey has long been associated with the supply of beers, wines, and spirits in Sussex. Records of 1794 recall the delivery of Old Red Port, Sherry, and Claret within a twenty mile radius of the medieval town of Lewes. However, it was under the manager of John Harvey (1784-1862) that the Bridge Wharf Brewery was established on its present site by the River Ouse, overlooking Cliffe Bridge, Lewes.



Harvey's Elizabethan Ale

■ Beer Collection

Created at Harveys traditional country brewery in Lewes, East-Sussex, its perennial Elizabethan Ale was first brewed in 1953 to celebrate the coronation of Queen Elizabeth II. Maris Otter, Pipkin Ale, and crystal malts are selected to give the Elizabethan Ale its intense color and fullness of palate. For balance, Fuggle, Golding and Progress hops are used in the brew kettle. Primary fermentation takes place in Harveys traditional open fermenting vessels using yeast strain, which has remained unchanged for decades. In condition tanks under the influence of Sussex's Fuggle hops the Elizabethan Ale undergoes a secondary fermentation, in which the hop oils become part of the complex flavor of this brew, donating a most splendid aroma to the Elizabethan Ale. After a further period of cold storage Harveys Elizabethan Ale is reminiscent of those strong very fruity 'stock' ales drunk during the eighteenth and nineteenth centuries.



"reminiscent of a Belgian Triple"

- Michael Jackson

[The New World Guide to Beer, p. 174]

Product Details

Style	Old Ale
Alc./Vol.	6.8%

Product Details

Malts	Maris Otter, Pipkin Ale, Crystal
Hops	Fuggle, Golding, Progress

Tasting Notes

Appearance	Nice, deep, dark brown with a nearly clouded over appearance. Nice little tan head.
Aroma	Aroma of mixed bag of malts, hint of light hop presence.
Flavor	Flavor is rich with touches of nuts, caramel, cinnamon, and spices.
Finish	Hint of bittering hops as it warms and a long, slow finish.

Suggested Food Pairings:

- Aperitif
- Foie Gras (Seared or Served in a Terrine)
- Duck
- Goat Cheese

Available Formats:

- 24 * 9.3 oz bottles



A. Le Coq Imperial Extra Double Stout

■ Beer Collection
■ Vintage Collection

Brewed under the supervision of A. Le Coq and Tartu Brewery

The style "Imperial Russian Stout" and the name "Albert Le Coq" are synonymous. In the



early 1800's the Belgian A. Le Coq exported Imperial Stout from England to Russia and the Baltic area. After the import traffics increased dramatically in the early 1900's A. Le Coq was invited by the Tsarist government to brew his legendary Imperial Extra Double Stout within the Russian Empire. In 1912 the first Imperial Extra Double Stout left the Brewery in Tartu, the former province of Livonia, now Estonia. The Russian Revolution and World War I, however, brought a dramatic end to A. Le Coq's venture. His brewery was nationalized by the Bolshevik government in 1917 and production ceased. The original recipe on each bottle of Imperial Extra Double Stout pay homage to A. Le Coq without whom this classic style would never had reached its legendary place in the world of beers.

"A Le Coq Imperial Extra Double Stout is a towering achievement, on the same level as a great old Barolo or vintage port."

- Garrett Oliver

[The Brewmaster's Table, p. 151]

Product Details

Style:	Imperial Stout
Alc./Vol.	9%
Org Gravity	1099
EBC	235
IBU	50

Tasting Notes

(Courtesy of Garrett Oliver: Beer Author)

Appearance	Dark espresso color with no head.
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Legend

- Beer Collection
- Cider & Perry
- Keg Collection
- Sake & Yuzu Wine
- Real Ale Collection
- Mead
- Vintage Collection
- Spirits

Harvey & Son (Lewes) Ltd [Continued]

The Bridge Wharf Brewery, 6 Cliffe High Street, Lewes, United Kingdom

Available Formats:

- 24 * 9.3 oz bottles

Tasting Notes

(Courtesy of Garrett Oliver: Beer Author)

Aroma	Powerful aroma of figs, prunes, brunt fruitcake, hot tar, black cherries, dark chocolate, espresso, leather, burning wood, and pine needles.
Flavor	Opens up still, sweet, soft, oily, and silky. Juicy dark fruit and powerful espresso fatter into a storm and flood the palate with flavor. Hop bitterness rises like a wave behind it all, blending in with the roast and drying out the center. Roasty, raisiny acidity floats over the maelstrom.
Finish	The finish is long and espresso-like, and sweet malts re-emerge in a final juicy display of dark fruit.

over a quarter of a century. Christmas Ale is a 'heavily hopped' beer (approximately 45 IBU). Harveys pride themselves on brewing from local Fuggle and Golding hops grown within 35 miles of the brewery. Fermentation takes place in their traditional 'open' fermenting vessels using a strain of yeast which has remained unchanged in the brewery for over forty years.

In conditioning tanks the brew is then dry-hopped. The beer remains in these tanks for between two and three weeks during which time it undergoes a secondary fermentation and the hop oils are incorporated into the complex flavor of this brew, giving a most splendid aroma to the finished product. A further period of cold storage is followed by bottling in the old vat house of the brewery. The beer has an alcohol content of approximately 8% and is reminiscent of the strong 'stock' ales drunk during the eighteenth and nineteenth centuries. It has remarkably good stability and some devotees keep it for twelve months before drinking it!

Product Details

Style	Winter Seasonal
Alc./Vol.	8.1%
Malts	Maris Otter, Pipkin Ale, Crystal
Hops	Fuggle, Golding, Progress
Org Gravity	1090
EBC	30
IBU	45

Suggested Food Pairings:

- Venison in Sour Cherry Sauce
- Game Sausages (Wild Boar)
- Finest, Strongest Cuban Cigar

Available Formats:

- 24 * 11.2 oz bottles

Harvey Christmas Ale

■ Beer Collection

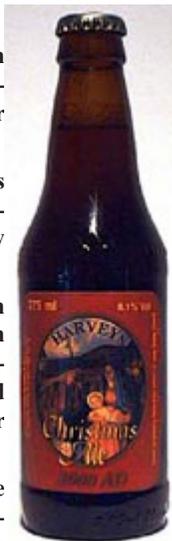
First Prize Gold Medal in the British Bottlers' Institute 2000 Ale and Lager Competition, May 2000.

First Place in the Christmas Beer Competition 1996 organized by the Finnish daily paper "Paivyri".

Tied for First Place with 'Gluehkriek' from Belgium in the Christmas Beer Competition 1999 organized by the Finnish daily paper "Paivyri".

Overall Champion in the Christmas Beer Competition 1999 organized by the Swedish newspaper 'Dagens Nybeter'

Harvey's Christmas Ale has been brewed for



Tasting Notes

Appearance	Dark brown color with a nice almost opaque color with a nice light brown head.
Aroma	Aroma similar to a traditionally English strong ale. Full of dense, sweet aroma of overripe fruit, caramel malts, and hops. All this intertwined with a mildly sour edge that is essential for balance.
Flavor	Initial taste of fruit, quietly expanding to dry bitter sweetness along with a spicy hop taste.
Finish	Smooth.

Suggested Food Pairings:

- Dessert
- Poultry