Do not open ‘til Christmas? Whoever coined that phrase obviously hasn’t tasted Christmas Ale’s fresh honey, cinnamon, and ginger flavors.

**ABV:** 7.5%  **IBU:** 30

**AVAILABILITY:** November

**AWARDS:** 2017 GOLD MEDAL, Beverage Testing Institute

**PACKAGING:**
- 6-Pack, 12-Pack, Draft

**PAIRS WITH:**
- Roast duck, spiced desserts, and ugly Christmas sweaters

**FLAVOR:**
- A Yuletide’s worth of holiday spices and sweet honey to keep you a-wassailing all season long

**INGREDIENTS:**
- **MALTS:** Harrington 2-Row, Wheat, Crystal 45, Special Roast, Roasted Barley
- **HOPS:** Mt. Hood, Cascade
- **SPECIALS:** Honey, Ginger, Cinnamon

**BEHIND THE NAME:**
Spiced holiday ales may be prevalent these days, but in 1992 when our brewers first created a wintry ale with honey, cinnamon, and ginger, it was among the first of its kind. Christmas Ale remains a celebrated brew steeped in warm memories and nostalgia. Each year guests line up around the block to taste the first pints of the season at the brewpub’s annual Christmas Ale First Pour event.

**ABOUT THE STYLE:**
Spiced Winter seasonal beers date back to the Middle Ages when spices were used in place of hops to add flavor to beer. The style re-emerged in the late 1800s in Western Europe via mulled versions of holiday ales, and has gained a resurgence thanks to winter beers featuring seasonal spices. Spiced Winter beers tend to be stronger, darker, and warming.