

## **Frank B. Fuhrer Wholesale Company**

**3100 E Carson Street**

**Pittsburgh, PA 15203**

**412-488-8845**

**[www.fuhrerwholesale.com](http://www.fuhrerwholesale.com)**

### **Anheuser– Busch Introduces TILT.**

Introducing the new TILT Family 12% ABV 24oz Cans from Anheuser-Busch. This great-tasting, edgy new TILT family delivers powerful attitude in a variety of flavors. Blue Raspberry, Red Punch, and Purple Grape 15/24oz cans will be available beginning September 20, 2010. Green Lemon Lime Citrus coming soon.



**Führer Eagle Sales and Service is proud to now distribute Jever Pilsener, Gaffel Kölsch, and Gösser Beer from Raven Brands, Inc. These fine import brands will be available beginning September 20, 2010.**

#### **Jever Pilsener**

**24/11.2oz NR 4/6**

For 150 years, in Friesland region of northern Germany, the Jever Brewery has used only pure Friesian spring water and fresh Hallertau hops in a beer that has become prized around the world for its distinctive palate and crisp dry finish. Jever has a soft yeasty palate, is clean, crisp and refreshing, and has an assertive hop finish. 4.9% ABV with 44 IBU.



#### **Gösser Beer 24/12oz NR 4/6**

Gösser stands out for its Austrian heritage. Golden amber in color, it has a slightly flowery nose and a fruity mouth feel, with a clean finish. If you like a smooth and well balanced beer Gösser is it. The flavor is rounded with an even balance of malt and bitterness. Gösser's slight malt flavor complements steaks, wild game and other hearty foods. 5.2% ABV with 30 IBU.



#### **Gaffel Kölsch 24/12oz NR 4/6**

The laws protecting the brewing of Kölsch are as strict as Germany's Purity Law of 1516. Kölsch Beer can only be brewed within the city of Cologne. As the best-known Kölsch Brewery, Gaffel's flavor is derived from ale yeast that is "lagered" or aged in cold cellars. Gaffel is pale and faintly fruity with a crisp hop finish. 5.0% ABV with 25 IBU.



The following fine import brands will now be available in the Pittsburgh market and surrounding areas. For more information on the availability of the brands please contact your sales representative.

### B United International, Inc

**Scheider Weisse** is a Hefe Weizen with thick, full, rich wheat flavor and tends to be less citrusy than most wheat beers. This beer is also known for being slightly sweet with virtually no bitterness. Banana, nutmeg, clove and vanilla are the main components created by the use of the original multi-strain yeast for bottle re-fermentation.

**Aventinus** is the world's oldest top-fermenting wheat doppelbock and was created using "bottle-conditioning." This is where fresh yeast and malt are added to the bottle to induce secondary fermentation. Pale, crystal and dark malts are employed for this double-fermented wheat beer.

**Aecht Schlenkerla Rauchbier Maerzen** is unpasteurized and made entirely from smoked malt. During germination of barley, the smoke of beech wood fire is "forced" through the germinating barley for a total of between 24 and 36 hours at varying temperatures; therefore, Aecht Schlenkerla Rauchbier gains an unusual smoky dryness from this process. In contrast, the standard drying procedure for malt is to be heated in a kiln. The brew is mashed by double decoction, hopped once; bottom fermented, and matured seven weeks.

**Aecht Schlenkerla Rauchbier Urbock** is unpasteurized. Fuller and richer in body than the *Maerzen*, it uses more malt and is matured at least one month longer. 1,805 lbs. of smoked malt is swallowed up in one batch (one batch= 340 cases). It is brewed only once a year for the Urbock-celebration at the Schlenkerla tavern in Bamberg in early October.

**Aecht Schlenkerla Helles** is brewed in the same old copper kettles as the classic smoke beer and fermented by the same Aecht Schlenkerla yeast; however, no smoke malt is used. Yet a slight smoky character persists!

**Koelsch Reissdorf** is typically lighter even than Pilsner in color and is often around 5% ABV with a slightly malty, fairly soft palate. The finish is decidedly dry due to its high attenuation and firm hop character. The cleanliness is a result of a fairly long, cold maturation of two to six weeks.

**Einbecker Mai-Ur-Bock** is released in March and the last cases leave the brewery towards the end of May of each year. It is designed to have a more refreshing, bubbly, and soft character than its fall sibling, perfectly suited for a new spring day. Maturation time: three to five weeks.

**Einbecker Ur-Bock Dunkel** is tawny to dark brown, with a dry, very intense malt character and a long hoppy finish. Both its intense maltiness and hop bitterness show distinctly in the nose. After primary fermentation of 10 days at between 45 F and 50 F this classic bottom fermenting Bock Beer is matured for another four weeks.

**Schwarzbier Pilsner** contains dark roasted malts that impart a virtually opaque color to the Black Beer. Its distinctive palate is reminiscent of bitter chocolate, dry toffee, and coffee; its restrained richness and hoppy, dry finish may be compared to the fruitiness of its top-fermenting English companions - stouts and porters.

**Brauherren Pils** has a malty flavor with caramel and hoppy notes to give it a fairly bitter finish. On the palate, the hops come up right away but are balanced by the malt. The grain malt, together with the herbal components makes for a refreshing and light beer.

#### **Harviestoun's Engine Oil - Scotland**

Old Engine Oil is a near-black brew with a silky-smooth rummy aroma, a coffee-ish palate, and a suggestion of the darkest chocolate. It is made from pale malt, roasted barley and malted oats. Old Engine Oil is well-hopped with the sweetish variety Galena from Washington State, Worchester Fuggles and East Kent Golings.

**Hitachino Nest White Ale** comes from Japan's most prestigious brewery. This is a refreshing, mildly hopped *witbier* brewed with coriander, nutmeg, orange peel, and fresh orange juice. Its citrusy, sweet-fruity-tart (natural acidity of the fresh orange juice) flavor profile makes it a unique Japanese interpretation of the Belgian Witbeer style. Perle & Styrian Golding hops are used.

**De Dulle Teve 20** Plato Blond is brewed in the tradition of a Belgian Triple. Its high density stems from large amounts of pale malt increased with pale candy sugar in the brew kettle and is unfiltered, unpasteurized, and bottle-conditioned.

### **Merchant Du Vin**

**Rochefort 6** is a reddish-brown color with amber-gold highlights; soft body leads to earthy flavors and an herbal character. Refined, soft spiciness in the bouquet finishes with a bit caramel. Bottle-conditioned for soft natural carbonation

**Rochefort 8** is deep brown color; the flavor is vigorous and complex, with firm body to support the strength. The aroma has elusive notes of fresh fruit, spice, leather, and figs.

**Rochefort 10** is dark brown color. Great strength balanced by a complexity of flavors and firm malt backbone. The bouquet covers a wide range: port wine, leather, apricots, oak, spices - a deeply intriguing beverage.

**Westmalle Trappist Double** is a brown-amber color, subtle dark-malt aroma balanced by Belgian yeast character. It is deeply malty, with a subtle and dry finish that hints at tropical fruit.

**Westmalle Trappist Triple** has a glowing orange-gold color, herbal aroma, and complex flavors that meld rich malt sweetness, warmth, hops, and powerful drinkability.

### **Palm Brewery**

**Rodenbach Classic Ale** pours a hazy, chocolate brown with a tight light brown head that leaves plenty of lacing. Smells of sour cherries and some spice and tastes of the tart fruit followed by some sweetness; cherries and raspberries along with some lemon come through. This has a citrus tartness to it with a bit of brown sugar sweetness adds to the mix. Some oak notes can be found along with a touch of some earth tones.

**Rodenbach Grand Cru** takes that vinegary, sour character and overlays it on a perfect balance of sweetness. It is brimming with cherry, plum and dark fruit flavors. Hops are almost completely absent. The oak flavors, however, are not. There is some underlying vanilla. Many layers are at work in this beer, one of the most complex on earth.

## The Lion Brewery

### Lion Root Beer

Available in 12oz bottles and on draught. This Root Beer has a rich, full taste with a thick, luscious head and a wonderful bourbon vanilla finish. It is carefully hand-crafted right in our century-old brew house and has an elegant, classic packaging which recalls the tastes of an era gone by.



## Guinness

### Guinness Foreign Extra Stout

Introducing, Guinness Foreign Extra Stout, with its quality liquid and unique history, this is the premium offering from Guinness for craft beer drinkers. Foreign Extra Stout makes up 45% of Guinness sales globally. This beer is brewed with the highest hop rate of all the Guinness variants and has an ABV of 7.5%. The generous hop additions express fully the beers distinctive character and flavor while also prolonging shelf life in warmer climates, as hops are the best natural preservative for beer. Guinness Foreign Extra Stout has a deep, rich sweetness of malted barley while the strong caramel, coffee-like character of the roasted barley and the calm impact of the fragment hops give an aromatic and sensual effect.

