

# STONE MILL

PALE ALE

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## Stone Mill Pale Ale

- Introduced:** **Stone Mill Pale Ale** launched nationally in September of 2006.
- Beer Category/Style:** Specialty – Organic pale ale.
- Taste Profile:** **Stone Mill Pale Ale** is a perfect balance of maltiness and fruity hop bouquet resulting in a classic pale ale with a fruity aroma.
- Ingredients/Brewing:** For **Stone Mill Pale Ale**, the combination of Metcalf and Harrington barley malts harvested from small, family-owned organic farms, the use of 100 percent organic hops and a unique English ale yeast strain creates a perfect balance of maltiness and hop bouquet resulting in a classic pale ale with a fruity aroma.
- How to Serve:** **Stone Mill Pale Ale** pairs well with herbed chicken, hors d'oeuvres, Mediterranean food and any pasta with a garlic or shallot sauce. It also pairs well with saltier food such as thick-cut potato chips.
- Interesting Facts:** **Stone Mill Pale Ale** is brewed by Green Valley Brewing Company, an organically certified brewery of Anheuser-Busch, Inc., located in Merrimack, N.H.
- Stone Mill Pale Ale** uses 100 percent organic hops and 100 percent organic barley malt, certified by the United States Department of Agriculture and the independent organic organization, Quality Assurance International (QAI). QAI is an accredited certifying agent under the USDA's National Organic Program.
- Anheuser-Busch's brewmasters are dedicated to brewing the finest beers and are used to facing a number of challenges when brewing – beer, after all, is a product made from nature that's impacted by a variety of unpredictable factors including the weather. Brewing an organic beer is another great opportunity for our brewmasters to showcase their skills in creating a truly fantastic product.
- Further Information:** Visit [www.stonemillpaleale.com](http://www.stonemillpaleale.com).

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