



SOURS AND GOSE

This can be a polarizing category. However, the number of new sour beers seems to represent the positive. There is a large latitude for what defines these beers, from the tart and acidic styles that make your face pucker to the milder farmhouse ales. Today many breweries add fruit to balance out the funk, but all employ wild yeasts or bacteria to achieve their sour status. Goses tend to lean to the salty side, but all represent a unique interpretation of the brewer's vision.

David Nuttall

BEST IN CLASS



TRIAL & ALE SEPARATED TO A DEGREE

Alberta, Canada
\$20-24 (750mL)
CSPC 862467



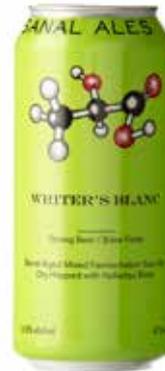
JUDGES SELECTION



Brewsters Jammin Berry Vanilla Sour
Alberta, Canada
\$17-18 (6-pack cans) CSPC 868021



Grizzly Paw Nine Lives Sour
Alberta, Canada
\$19-20 (4-pack cans) CSPC 891951



Trial & Ale Writer's Blanc
Alberta, Canada
\$19-22 (4-pack cans) CSPC 868986

Meet the Judges



Matt Stortz

Cork's General Manager, Matt Stortz, began his wine journey over 20 years ago as a server in the restaurant industry.

During his time in hospitality, he developed an all-consuming passion for the world of wine and spirits. His diverse experiences as a restaurant manager, wine importer, and wine director gave him a broad range of knowledge in the beverage trade. Matt takes pleasure in demystifying wine and cultivating enjoyment for wine enthusiasts of all levels. His philosophy is simple: "There is never the best wine; there is the right wine for today."

**Cork Fine Wine
Liquor and Ale**



CREAM ALES

Cream Ales are of pre-Prohibition (before 1920) origin in North America, developed to give similar characteristics to the popular lager beers of the day. Made with malted barley, they may also include some corn grain in the mash mix, creating a corn-like malt character in the finished beer. A top fermenting yeast produces Cream Ale, but it undergoes a cooler and longer maturation process (lagering), so is referred to as a hybrid beer style. Straw to light gold in colour, cream ales have moderate hop aroma and flavour coupled with smooth, creamy malt and a soft bitter finish. *Andrew Paulsen*

JUDGES SELECTION



Alberta Ale Works Chinchaga Cream Ale
Alberta, Canada
\$19-20 (4-pack cans) CSPC 885740



Asymmetrical Brewing Resurrection Cream Ale
Alberta, Canada
\$18-19 (4-pack cans) CSPC 891309

BEST IN CLASS



SIDNING 14 SWITCH POINT HONEY CREAM ALE
Alberta, Canada
\$16-18 (4-pack cans) CSPC 865806