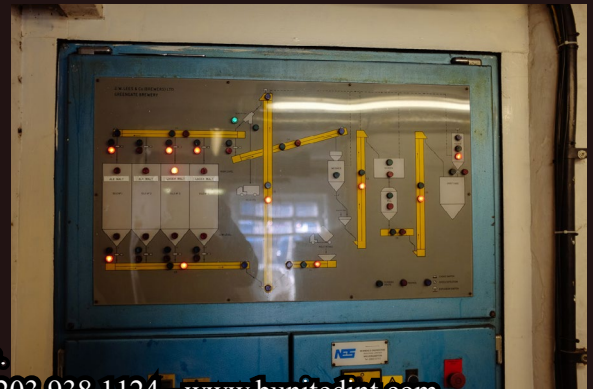
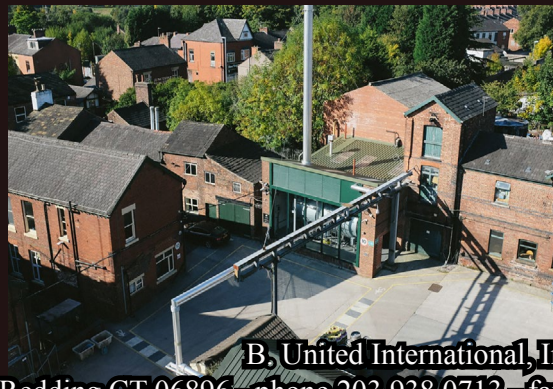


J.W. Lees & Co.
Greengate Brewery, Middleton Junction, Manchester, United Kingdom

In 1828, retired cotton manufacturer John Lees bought a parcel of land in Middletown Junction and decided to start a brewery.

During this time working men would drink up to 12 pints a day, women a little less, and even children were consuming beer. This was due to the fact that water was carrying diseases such as cholera. At the same time Manchester was becoming a commercial hub in the world. Due to these two conditions there was a large demand for beer in the market place at the time.

In 1876, John William Lees, the grandson of the founder, took sole control of the brewery and changed the name to J.W. Lees & Co. During this time John William Lees also was the mayor of Middletown, twice. When William, Simon, Christina and Michael Lees-Jones joined J.W. Lees in the 1990s they were the sixth generation from the founder.





J.W. Lees Harvest Ale
Barley Wine Style Ale
 11.5% alc./vol.

J.W.Lees Harvest Ale is only brewed once a year for release on December 1. It is a Limited Edition Vintage to celebrate the first brew from each year's harvest of barley and hops. Fermentation is induced by J.W.Lees' distinctive three-strain top-fermenting yeast. J.W.Lees Vintage Harvest Ale reaches 11.5 % alc./vol. once completely attenuated with a natural fermentation in open copper lined fermenting vessels that were commissioned in 1876 when the brew house was refurbished.

Tasting Notes (Courtesy of Garrett Oliver: Beer Author):

Appearance: Rich, amber-red color.

Aroma: Heady, spirituous aroma of pound cake, orange, and lemon rinds, baking bread, dried fruit, maple syrup, and concentrated malt.

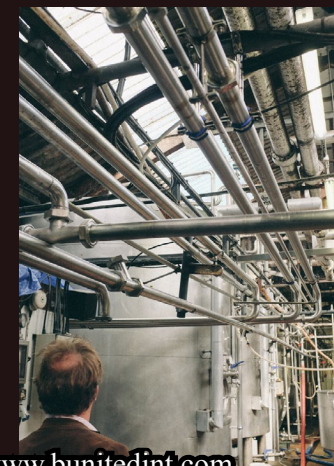
Flavor: Nothing else tastes quite like this medium bodied, sweet, incomparably juicy, with fruity acidity combining with hop bitterness to balance. The center explodes in a riot of fruit and malt flavors.

Finish: Hoppy, fruity, off-dry finish is endless.

Suggested food pairings:

Dessert (Creme Brulee, Panna Cotta, Custards, Souffles),
 Aged Stilton

- Available Vintages & Formats:**
- Vintage 2001**
 12 * 9.3oz. Bottle(s)
 Bar-code: 5 012015 011594
 - Vintage 2002**
 12 * 9.3oz. Bottle(s)
 Bar-code: 5 012015 011600
 - Vintage 2007**
 12 * 9.3oz. Bottle(s)
 Bar-code: 5 012015 011617
 - Vintage 2008**
 12 * 9.3oz. Bottle(s)
 Bar-code: 5 012015 011624
 - Vintage 2009**
 12 * 9.3oz. Bottle(s)
 Bar-code: 5 012015 011631
 - Vintage 2011**
 12 * 9.3oz. Bottle(s)
 Bar-code: 5 012015 501164 8
 5.3gal./keg 7.9gal. keg
 - Vintage 2012**
 12 * 9.3oz. Bottle(s)
 Bar-code: 0 62067 02762 8
 - Vintage 2013**
 12 * 9.3oz. Bottle(s)
 Bar-code: 0 62067 02762 8
 - Vintage 2014**
 12 * 9.3oz. Bottle(s)
 Bar-code: 0 62067 02762 8
 - Vintage 2015**
 5.3gal. keg/ 7.9gal. kegs



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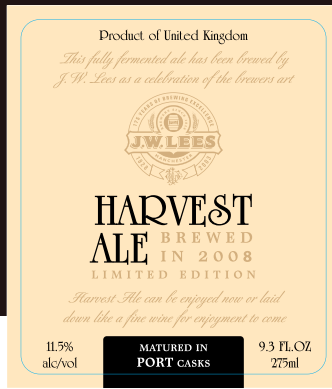
P. O. Box 661, Redding CT-06896 - phone 203.938.0713 - fax 203.938.1124 - www.bunitedint.com

J.W. Lees Harvest Ale matured in either Calvados, Sherry, Port or Lagavulin casks for 4 months

11.5% alc./vol.

This fully fermented ale has been brewed by JW Lees as a celebration of the brewers' art. Harvest Ale can be enjoyed now or laid down like a fine wine for enjoyment to come.

Oak casks are hand crafted by Coopers Roy Dutson and John Harrop, two of only a dozen remaining brewery coopers in the U.K. Each cask is made of 25 pieces of timber every one hand tooled.



J.W. Lees Harvest Ale matured in Willoughby's Port Casks

Willoughby's Finest Reserve Port used in this brew was specially blended for Willoughby's by Peter Symington, head winemaker at the Symington Family Port Companies, owners of Dow's, Graham's, Warre's and other famous Port shipping houses. This is a "Reserve" quality Port, not of a single vintage but of a superior blend, aged for up to 5 years in wood as opposed to the 2 or 3 years usually allowed for Ruby. It is full bodied, sweet and luscious, reminiscent of the style known in the 19th century as "Blackstrap".

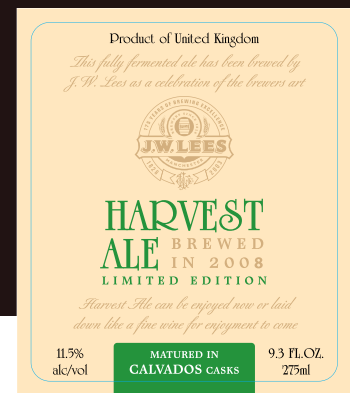
Tasting Notes:

Appearance: Reddish brown with little to no head.

Aroma: Aroma of the port is present along with some honey, vanilla, and oak.

Flavor: Sweetness and a heavy vinous characteristic.

Finish: Velvety, silky smooth in the finish.



J.W. Lees Harvest Ale matured in Domaine Dupont Calvados Casks

Tasting Notes

Appearance: Orange gold with little or no head.

Aroma: Nose is sweet with apricots, apple, and honeydew with caramel undertone.

Flavor: The fruit flavors from being matured in the Calvados is tasted first, followed by a slight spicy flavor.

Finish: Long and sweet finish.

Calvados cask matured Vintages & Formats:

Vintages 2012

12 * 9.3oz. Bottle(s)
Bar-code: 0 62067 2848 9

Vintage 2013

12 * 9.3oz. Bottle(s)
Bar-code: 0 62067 2848 9

Vintage 2014

12 * 9.3oz. Bottle(s)
Bar-code: 0 62067 2848 9

Port cask matured Vintages & Formats:

Vintage 2012

12 * 9.3oz. Bottle(s)
Bar-code: 0 62067 02850 2

Vintage 2013

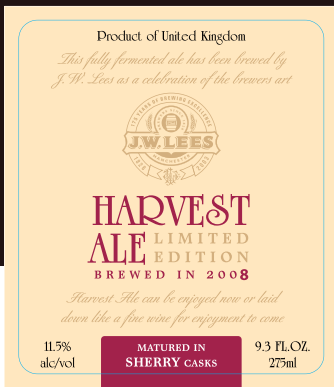
12 * 9.3oz. Bottle(s)
Bar-code: 0 62067 02850 2

Vintage 2014

12 * 9.3oz. Bottle(s)
Bar-code: 0 62067 02850 2

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Matured in Willoughbys Cream Sherry Casks

From Emilio Hidalgo in Jerez, this wine is drawn from their 8 year old Oloroso solera, and blended with PX and Moscatel to give the wine a rich, full bodied, sweet character without being cloying. Compared with the UK's leading brand of Cream, Harvey's Bristol Cream, Rayoso is darker, sweeter, fuller and deeper, with a long raisin finish.

Tasting Notes:

Appearance: Bright golden honey color.

Aroma: Aroma of fresh honey along with some light cream sherry, candy sugar, and fruits.

Flavor: Rich, full bodied, sweet character without being cloying. Darker, sweeter, fuller, and deeper than other UK's leading brands of Cream.

Finish: A long raisin finish



J.W. Lees Harvest Ale matured in Lagavulin Casks

Casks have been matured with Lagavulin Malt Whiskey, one of the most distinctive malt whiskey from the island of Islay.

Tasting Notes:

Appearance: Hazy orange, caramel in color with little to no head.

Aroma: The Lagavulin dominates, along with smells of sweet dark fruit, and caramel. Characterized by the strong peaty notes to give an explosion of flavors.

Finish: Lingering smoky peaty flavor in the finish.



Lagavulin Cask matured Vintages & Formats

Vintage 2012

12 * 9.3oz. Bottle(s)
Bar-code: 0 62067 02849 6

Vintage 2013

12 * 9.3oz. Bottle(s)
Bar-code: 0 62067 02849 6

Vintage 2014

12 * 9.3oz. Bottle(s)
Bar-code: 0 62067 02849 6



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**Moonraker
Strong Ale**
7.5 % alc./vol.

Original Gravity: 1073/ IBU:35/ EBC:80

Champion Winter Beer of Britain 1997/98:
Category Winner - Barley Wines

Moonraker Strong Ale is brewed exclusively from Maris Otter malted barley and East Kent Goldings hops, in the brewhouse built in 1876 by John Willie Lees (the grandson of the founder, John Lees). Although the plant has been modernized and expanded over the years, the process is essentially the same. The malt is crushed, prior to mashing with heated water in the mash tun. The resulting mash is allowed to stand for an hour and a half to facilitate the conversion of the starch to sugar. This sugar solution, called wort, is transferred to the boiling coppers, where the hops are added. The wort and hops are boiled together to extract the bittering flavors and aromas from the hops.

The hopped wort is now cooled and transferred to the fermenting room, where the yeast is added. The yeast now converts the sugar into alcohol, over a period lasting 2 1/2 to 3 days. The resultant beer is now left to cool and settle, before maturation and filtration.

The legendary Moonrakers of Middleton were local farm workers who enjoyed a pint or few of John Willie Lees' Bitter, after a hard day's labor. On one occasion, passing the village stream, in a state of inebriation, they saw the reflection of the moon. Fearing it had fallen from the sky, they attempted to rescue the moon with their agricultural implements (i.e. a hay rake, it being that time of year). Hence the name Moonraker.

Tasting Notes:

Appearance: Dark amber in color with little to no head.

Aroma: Aroma is nutty, citrus and malty.

Flavor: The initial taste is slightly bitter with some citrus that turns into a nice maltiness.

Finish: Nice crisp and dry finish.

Available Formats:
right now 30 liter kegs only

**Manchester Star
Porter**
7.3% alc./vol.

Pale and roasted malts, Kent Goldings hops

Malt Advocate's 2002 Beer of the Year: Manchester Star Porter - Volume 12, Number 1, 2003, page: 55/56

"The recipe comes from an 1884 Lees brewing notebook, a hoppy strong porter, brewed in November of that year, called "Star." At 7% ABV, this is more like a Baltic porter in strength but surprisingly light on the palate. There's no caramel malt only pale and roasted malt."

Appearance: Black with a nice tan head.

Aroma: Aroma of sweet malts, molasses, vanilla, cocoa, and dark fruit.

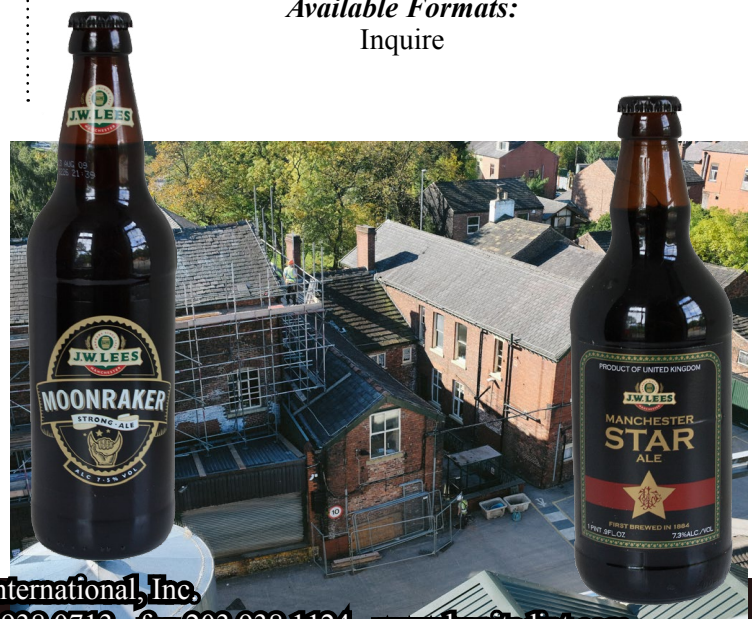
Flavor: Smooth and supple in the mouth, full of chocolate notes and an understated bitterness that only reveals itself fully in the lipsmacking dry finish. A subtle background of flavors: cashew, ripe plum, orangey fruit, and just a pubby hint of an open pouch of moist Cavendish tobacco.

Finish: Manchester Star dries into a long, almost wine-like finish.

Suggested food pairings:

Barbecue Cuisine, Latin American Cuisine, Cheese (Camembert, Fontina), Grilled Meat, Shellfish

Available Formats:
Inquire



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