



www.blackoakbeer.com

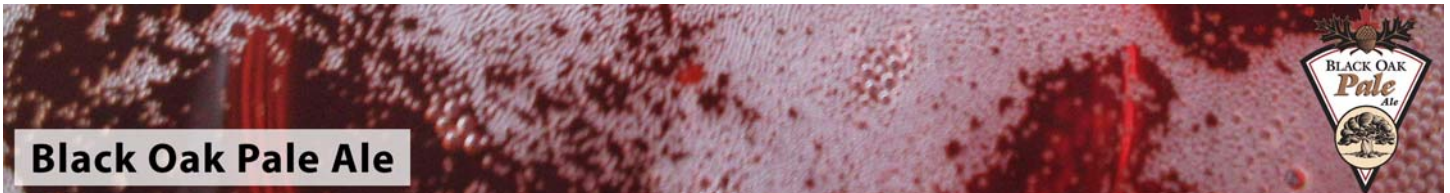
The Black Oak Brewing Company Ltd.
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Established in 1999, The Black Oak Brewing Company is located at 504 Iroquois Shore Road, Unit 10 in Oakville, north of the QEW and east of Trafalgar Road.

Black Oak makes great tasting, slow brewed, all malt, authentic hand crafted beer that's true to style. Both our delicious Pale Ale and Nut Brown Ale are gold medal winners in the national Great Canadian Brewing Awards. All our beers focus on Quality, Character and Consistency. Small batch brewing ensures that you're getting fresh beer at the peak of its flavour. We also make some great award winning seasonal beers in limited quantities, each suited to the season they represent. Look for our beers at better Restaurants & Pubs and select Beer Stores & LCBO's from Hamilton to Oshawa. As always our beer is available from our own retail store located at the brewery.

Our beers are craft brewed, prepared in small batches using a 20 Hectolitre brew house with four 40 Hectolitre Unitanks and one 40 Hectolitre Bright Beer Tank in a 4,200 sq. ft. facility. Our brewing equipment is custom engineered, high tech and Canadian made by a local manufacturer. The majority of our ingredients are Canadian. We deliver our beer fresh from our fridge to yours. Our beer is made with pure Reverse Osmosisater (R.O. H₂O) which we also sell to our local customers from our retail store.



5% (ABV) CSPC: 547430 \$11.75 per 6-Pack (341 ml bottles)

Background:

This beer is enjoyed by those who prefer both character and flavour to their beer. Our Black Oak Pale Ale is a cross between a traditional British Pale Ale and the modern American Pale Ale, and has been awarded several medals. This list includes winning The Canadian Brewing Awards Gold Medal for Pale Ale two years running, and the Best of Show at Fort York Beer Festival. Our Pale Ale has also received excellent reviews in a number of magazines such as Wine Access and Food & Drink. We use premium Canadian two row malt, three select specialty imported malts and lots of hops. Craft brewed with hard work and lots of attention to detail for a consistent, prestige quality beer.

Tasting Notes:

This thirst quenching golden amber coloured pale ale is refreshing and enjoyable while awakening your taste buds with a nice hoppy burst. The pleasant bitterness is well balanced with an exquisite malty backbone. The enticing hoppy aroma lends to slight notes of citrus. This medium bodied ale is mildly carbonated, with a fluffy white head that leaves behind intricate brewers lacing on the glass.

Pairing Notes:

Often enjoyed on its own, our Pale Ale will accompany flavourful food very well. The pleasant bitterness pairs nicely with spicy dishes such as curries, Pad Thai or Mexican food. For those enjoying less elaborate fare it is also an excellent companion to such dishes as sausages and pizza. It also makes an excellent cooking ingredient, enhancing a variety of sauces or marinades. Many chefs have confided to us that they will drink the Pale Ale while using it in their recipes.



5% (ABV) CSPC: 547422 \$11.75 per 6-Pack (341 ml bottles)

Background:

Based on the traditional Nut Brown style, Black Oak's award winning Nut Brown highlights the best features of this style of beer. Often referenced by local beer connoisseurs, and used in beer appreciation classes by local culinary institutions, with repeated appearance in magazines such Food & Drink. The Nut Browns accolades include being voted Best in it's Class, accompanying a gold medal at The Canadian Brewing Awards in 2004. It additionally received a medal at Gourmet Food & Wine Show. A favorite enjoyed in winter or year round, this satisfying and robust Nut Brown Ale will pleasantly surprise you.

Tasting Notes:

Mahogany in colour with a dense white head, the rich smooth flavour is pleasantly dry with a roasty nuttiness and occasional hints of dark chocolate. Just enough hops in the background to balance the sweet maltiness and enhance the medium body, making it highly quaffable.

Pairing Notes:

Food & Drink recommends pairing the Nut Brown with hearty fare such as shepherd's pie or meatloaf. It's also an excellent accompaniment to a delicious steak, ribs or game meats like venison and caribou. In the kitchen it makes an excellent addition to beer burgers or as a marinade for baked ham or roast beef.