



Brian O'Daiaac & Rebecca Kneen
S6 C38 RR#1 Sorrento BC V0E 2W0
Ph: (250) 675-6847 * Fax: (250) 675-6849
crannog@crannogales.com * www.crannogales.com

Fresh, Local, Innovative and Traditional Ales

We adhere to the BC Purity Law:

Certified Organic Ingredients

**Malt, Yeast, Water,
and our own
hops, fresh fruit and honey**

Unpasteurized, Unfiltered, Fresh

Farmhouse microbrewery

Zero-waste system

Cask-conditioned Ales

Pub Draught

Party Pigs

Crannóg Ales is Canada's only Certified Organic farmhouse microbrewery, one of only a handful of such breweries in the world. We brew unfiltered, unpasteurized ales using only organic ingredients, some of which come right from our own farm. All our ales reflect the Irish tradition of brewing full-flavoured, complex ales which are also great session beers.



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Canada's only on-farm, certified organic microbrewery!

Crannóg Ales is located on our own ten-acre farm in Sorrento, BC. We grow our own hops, and use all of our spent grains on our own farm, to feed our pigs, chickens and sheep or for compost. We also treat and re-use our wastewater, creating a zero-emissions system. Our garden feeds our family, and the surplus goes to support the farm. The water for the brewery comes from a well in the middle of our farm, fed by springs on the farm as well as streams from the mountains which surround us.

We grow nine varieties of hops on the farm, as well as cherries, apples, pears, raspberries, and black and red currants. All of them find their way into one beer or other! Beehives kept on the farm provide honey for our cask-conditioned ales and winter seasonal ales.

Sorrento is in the Shuswap area, just north of the Okanagan Valley in BC's interior. We are blessed with a long growing season, a temperate climate, and lots of water. We ship only within BC, in a range limited by how far we can drive.



The brewery is the marriage of two dreams: to farm organically, and to have our own brewery. We strive to live up to our dreams every day - and we hope that you will appreciate the result!

2005 Ethics in Action Award Finalist

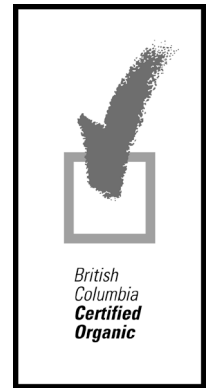


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What does Organic mean, anyway?

Organic agriculture is an ecological production management system that promotes and enhances biodiversity, biological cycles and soil biological activity. It is based on minimal use of off-farm inputs and on management practices that restore, maintain and enhance ecological harmony. In making organic beer, we use only certified organic ingredients.

Our brewery is inspected twice a year to ensure that we are following certified organic regulations. These regulations range from the specific cleaners and sanitizers we use to pest control. Our practices and ingredients must meet international standards in order for us to be certified organic. In addition, we re-use all the brewery by-products on our farm, and support the local economy by buying local as much as possible.



16-109

Your guarantee that we do meet all these standards is our certifier. We are certified by the Pacific Agricultural Certification Society, under provincial COABC guidelines; our number is 16-109. For all products claiming to be organic, look for this name and number, as well as the checkmark logo for BC organic products. The standards, or guidelines, we follow are consistent with standards all over the world. Certification assures our customers that a consistent set of standards is being applied, and that they are publicly available. Without the certification number, there is no surety that any standard has been consistently applied.

What makes organic beer special?

Simply put, what you put into it is what you get out of it. No foam stabilizers, clarifying agents, head retention agents, or even residue from cleaners and industrial chemicals, or from petrochemicals used on conventional crops. Nothing but the flavour put there by the highest quality ingredients, brewed fresh, unpasteurized and unfiltered for a full flavour. Vitamins and minerals are retained in the beer, making it easier on the digestive system. And of course, it's better for the planet.



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Old World Ales

Crannóg Ales are certified organic, unfiltered and unpasteurized. They have a long shelf life, continuing to mature over 3-4 months. All our ales are available in draught only, in both 18 and 58L kegs, as well as in 8.5L party pils.

Each batch is made by hand in our ten-hectolitre brewhouse. We use all natural ingredients, eschewing the use of rice, corn or sugars. The basis of every ale is organic malt, hops and water, with special ingredients like fruit or potatoes being added to create our unique and delicious specialty ales. We brew with passion and care - and you can taste that in every glass.

"I have a cultural imperative to brew only ale," says Brian MacIsaac.
"Ales are a part of Ireland's history, and we don't often get to taste real Irish ales this side of the pond."

Crannóg Ales is a draught-only brewery. We are committed to bringing our customers the freshest, best quality ales we can, and on maintaining our personal touch. Providing both home-scale and full-size kegs allows us to meet our customers' needs without sacrificing affordability, quality, or the environment.

BACKHAND OF GOD STOUT - Multiple award winner!

Penticton Fest-of-Ales (twice)

At the Hops Festival, Kamloops

Best Alcoholic Beverage, COABC Organic Harvest Awards

HELL'S KITCHEN - Award winner! Penticton Fest-of-Ales

RED BRANCH IRISH ALE © **BEYOND THE PALE ALE**

and our seasonals:

POOKA CHERRY ALE (available in cherry season only)

OLD PUDDIN' HEAD (winter warmer) © **BOGTROTTER BROWN ALE**

OLD MILL FLAX ALE © **GAEL'S BLOOD** (northwest style Red Ale)



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Price List

Crannóg Ales are certified organic, unfiltered and unpasteurized. They have a long shelf life, continuing to mature over 3-4 months. Tapped kegs should be used within two weeks for maximum freshness. Kegs tapped with a party pump should be used within 3 days. Party pigs (8.5L) are self-tapping and do not require any equipment, shelf life 3 months. Please call for bar or pump rentals. Tours available by appointment. Certified Organic by PACS, #16-109, internationally equivalent and accredited with ISO 65.

Deposit \$30 on all kegs and pigs, fully refundable on return of equipment.

8.5L pigs = approx 20 pints 18.5L = approx 40 pints 58.667L = approx 125 pints

BEYOND THE PALE ALE

A robust and flavourful bitter, with the aromas of Goldings hops and a firm, malty body with an exceptionally clean finish. The name refers to the partition between Northern Ireland and the Republic of Ireland.
 4.7% alcohol 28BU

CSPC	Size	Retail	Licensee
717736	18.5L	\$70	\$64.04
717660	58.667L	\$202	\$184.74
153650	8.5L pig	\$45	\$41.15

RED BRANCH IRISH ALE

A rich, red ale in the Irish tradition, glowing from the addition of caramel and chocolate malts, with a delicate aroma of Pacific Gem and Fuggles hops. The name refers to a group of heroes in pre-Christian Ireland who fought for the O'Neill clan in Ulster.
 5.1% alcohol 22BU

CSPC	Size	Retail	Licensee
717801	18.5L	\$70	\$64.04
717876	58.667L	\$202	\$184.74
153486	8.5L pig	\$45	\$41.15

BACKHAND OF GOD STOUT

1st place Okanagan Fest-of-Ale & At the Hops
 Lean in body and powerful in flavour, our stout has won three awards. This dry stout is easy to drink, rich and inviting. It is extraordinarily smooth and mildly hopped with a distinct coffee/chocolate presence.
 5.2% alcohol 18BU

CSPC	Size	Retail	Licensee
716431	18.5L	\$75	\$68.59
716506	58.667L	\$202	\$184.74
165332	8.5L pig	\$45	\$41.15

HELL'S KITCHEN ALE

This rich Irish Ale is made with organic russet potatoes for an exceptionally smooth, silky body. It is extraordinarily rich in malt flavour, with just the right amount of hops.

CSPC	Size	Retail	Licensee
735431	18.5L	\$70	\$64.04
724658	58.667L	\$202	\$184.74
153668	8.5L pig	\$45	\$41.15

Seasonal Ales

BOGTROTTER BROWN ALE

A soft brown ale with a hint of roast malt and chocolate. Full of flavour, with a light body and a lovely malty aroma.

CSPC	Size	Retail	Licensee
735456	18.5L	\$75	\$68.59
735464	58.667L	\$202	\$184.74
153676	8.5L pig	\$45	\$41.15

POOKA CHERRY ALE

A rich red in colour, this ale has a huge cherry aroma, carried through a slightly sweet cherry body. Very mildly hopped, very refreshing, this beer is made with 200lbs of certified organic cherries from our own farm.

CSPC	Size	Retail	Licensee
735456	18.5L	\$75	\$68.59
735464	58.667L	\$202	\$184.74
153676	8.5L pig	\$45	\$41.15



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CURRENT Seasonal Ale

Spring 2006

GÆL'S BLOOD

A coppery red caramel malt lies beneath a forceful hop presence in both bitterness and aroma. Made with Mt. Hood hops grown organically on our own farm.

Summer 2006

POOKA CHERRY ALE

Look for Pooka when the cherry harvest is at its peak: we use only fresh cherries from our own trees to brew this beer. Great things come to those who wait.

CSPC	Size	Retail	Licensee
735456	18.5L	\$75	\$68.59
735464	58.667L	\$202	\$184.74
153676	8.5L pig	\$45	\$41.15