

Bock and all of its sub-styles have a long and fascinating history that includes Medieval economies, wars, the Catholic church, industrial espionage and goats. But there's not room for all of that here. So, briefly, Bock originated in Einbeck,

Germany. The Einbecker brewery proudly states that without Einbecker there would be no bock. While this is true, it should also be said that without Munich, bock wouldn't have survived. The brewers there embraced the style and made it their own. They also developed all of the different types of bock that we enjoy today.

Dunkles bock is probably the bock most in line with the style's brewing tradition. It is rich and malty. There is noticeable balancing hop bitterness but the depth of the full malt flavor dominate. Doppelbock or double bock, predictably, is like dunkles bock except more so - more of the sweet malty flavor, more depth, and more alcohol. Helles bock and Maibock are both lighter beers. They can be golden or amber but pack considerably more flavor than other styles of similar color. They also tend to be a bit hoppier than other bocks.

Bock is the original "liquid bread." As such, you wouldn't think that bock would pair well with many foods being a meal unto itself. But its big sweetness with just enough bittering make it a good companion to foods that have lots of flavor. The key to pairing bock is to stay away from foods with subtle delicate flavors that will melt into nothing before it. Try roasted or grilled game or pork.



**Certo Brothers**

**DISTRIBUTING COMPANY**

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*Established in 1912*

Spring 2011  
Beer  
Offerings







**Samuel Adams Noble Pils** -Brewed with all 5 Noble hops for a distinct hop character and fresh taste. Deep golden in color with a citrusy hop aroma, *Samuel Adams Noble Pils* is a traditional Bohemian Pilsner. Draft and bottle.



**Blue Moon Spring Blonde Wheat** – A delicious, light bodied ale crafted with lemon peel, orange peel, and white wheat for a refreshing taste with a crisp, citrus finish. Draft and bottle.



**Magic Hat Vinyl Lager** – A medium bodied beer with a fresh and fruitful nose of vernal vitality. It begins and ends with a big hop bite. Available in Draft and bottle.



**Dundee Irish Red Lager** - Certainly red, not overly malty and very drinkable with over 5% alcohol. Draft and bottle.



**Victory Whirlwind Wit** - Offer flavors both spicy and sublime, this softly fermented ale greets the nose and tingles the tongue. Draft and bottle.



**Buffalo Bills Orange Blossom Cream Ale** - Brewed with sweet orange peel, orange blossom extract and honey. Pour this cream ale into a glass and enjoy the wonders of Spring. Bottles only.



**Woodchuck Spring Cider** – The crisp, delicious taste of Woodchuck Spring is balanced with notes of fresh maple syrup and brown sugar blended with fresh apple character. Bottles only.



**Sierra Nevada Glissade Golden Bock** – Remarkably mellow with layers of subtle malt flavor balanced by a touch of delicate European hops. Draft and bottle.



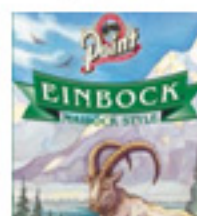
**Leinenkugel's 1888 Bock** - Features a robust head that seizes the rich aroma of toasted and caramel malts. Bottles only.



**Anchor Steam Bock** – Brewed from a complex blend of the finest malts, wheat malts and fresh whole hops. Draft and bottle.



**Genesee Bock** – First introduced in 1878, this is a rich and hearty beverage. Available in cans only.



**Stevens Point Einbock**- This seasonal Bock beer, offered only during the Spring, is hand-crafted utilizing the finest Munich and Vienna styles of specialty malts with a blend of Bavarian Hallertauer hops. . Draft and bottle.



**Hofbrau Maibock** - This has the longest pedigree of all Munich's Bocks. Its aromatic flavor and alcoholic content of approximately 7.2% by volume makes it one of the best creations from Hofbräu's brewing kettles. Draft and bottle.



**Popular Spring Beers Available Year Round**  
**Ommegang Witte** - A traditional white ale pale in color. Refreshing flavors of orange, lemon, coriander and wheat. Draft and bottle



**Franziskaner (Hefe Weisse)** - Brewed with wheat malt, barley malt, hops, top fermenting yeast and water to a time honored Bavarian recipe. Draft and bottle.