

Celebrate Oktoberfest here on The Cape!

The Oktoberfest / Märzen style of lager beer comes to us as a result of the summer heat making conditions unsuitable for brewing before modern refrigeration. Most of the brewing was done in March (Märzen) and then stored in cooler areas such as cellars for the summer, or brewed at a higher gravity to give the beer some shelf life. This style is characterized by having full-bodied, earthy and rich flavors with an emphasis on malty sweetness as a very nice way to pave the way for the autumn season. Average alcohol by volume (ABV) range: 4.0 - 7.0%

Featured brews:

Spaten Oktoberfest - Dark amber color, medium body. Very steady and lingering bitterness balanced quite nicely by the flavors of the malt. Note the smell of leaves and cut grass.

Hofbräu Oktoberfest - Light color and body. One is hit immediately struck by the sweet nose of this brew, the nice mineral back end flavors meet the sweet malt in a way that smacks of long-term aging as a very nice example of the style. Medium bitterness.

Both of these brands have a very large presence at the world's largest beerfest every year in Germany.

Our friends at Samuel Adams and Wachusett Brewing have done very well once again this year bringing us two very nice brews in their Oktoberfest lines. Be sure to enjoy a New England take on the German style as a salute to Oktoberfest!

September is a magical type of year. The earth is moving inexorably around the sun bringing us cooler weather, most of the tourists are all but gone, and breweries from near and far are releasing their pumpkin ales for us to enjoy. Grab a bottle and a mug and have a taste of autumn with our excellent lineup of pumpkin beers!

Dogfish Head Punk - Those off-centered folks from Delaware have blessed us once again with our yearly dose of the "Punk". This crystal clear pumpkin ale takes us to the brink of flavor with well balanced notes of allspice, nutmeg and a hint of molasses. At a whopping 7% ABV this beer will certainly take you there and leave you wanting more. A DFH classic in the same universe as their India Brown Ale.

Southern Tier Imperial Pumpking- This is a serious brew. This might as well be a delicious pumpkin pie in a bottle. The nose of this beer is phenomenal, spices galore with cinnamon, allspice, fresh pumpkin pie and caramel with just the right touch of hops. Medium bodied, you'd never realize this beer weighs in at a huge 9% ABV with the faint

sweetness that lingers after a long draw. Warning: will rock your face. (Tasters note: they put the ingredients and other pertinent info right on the label of the bottle. This is good practice and more breweries should do it.)

Shipyard Pumpkinhead Ale - If you're scared of the idea of pumpkin in your beer then this is the one you should try first. Shipyard gives us many a fantastic brew and this one doesn't disappoint. It's a bit on the lighter side with ever so slight notes of pumpkin spice and cinnamon that'll be on your tongue until the last drop. The malt and the spice are blended nicely with a modest ABV of around 4.5% bringing this closer to a tasty session brew.