



This is the forty-sixth annual “Our Special Ale” from the brewers at Anchor. This Ale, made with natural flavors, is sold only from early October to mid-January. Its recipe and hand-drawn tree change every year, but the content with which we offer it remains the same: joy and celebration of the newness of life. Since ancient times, trees have symbolized the winter solstice when the earth, with its seasons, appears born anew. The Three Graces (representing radiance, joy & flowering) are giant sequoias – what John Muir called “columns of sunshine” – in California’s Mariposa Grove. Their synergistic beauty is awe-inspiring.

**ANCHOR BREWING CO** is proud to introduce the 46th edition of our iconic Christmas Ale. This year’s version is a smooth and velvety spiced Ale, with rich flavors of roasted malts, gingerbread, and holiday aromatics. Our Christmas Ale pairs perfectly with oysters Rockefeller, roasted game hen, gingersnaps with chocolate mousse and late night conversation beside the fire.

**APPEARANCE** Deep chocolate brown with a tan frothy head.

**AROMA** Hints of spice cake and dried citrus peels with a caramel overtone. Light floral notes of rose.

**TASTE** Flavors of gingerbread, molasses and toasted sugar. A warming heat on the finish perfect for chilly evenings.

**MOUTHFEEL** Pleasantly dry with a delicate, roasted finish.

## BREW FACTS

**FIRST BREW**  
1975

**FIRST BOTTLING**  
1975

**STYLE**  
Spiced Ale

**ALC. BY VOLUME**  
7.0%

**IBUs**  
30

**MALT**  
Top Secret

**HOPS**  
Top Secret

**AVAILABILITY**  
October to mid-  
January in 12oz  
bottles, 50.7oz  
Magnums and  
on draught

*“Anchor’s  
Christmas Ale is  
among the oldest and  
most revered of all  
U.S. holiday beers.”*

– [Craftbeer.com](http://Craftbeer.com)

