



Skipjack Amber Regional Beer – Williamsburg, Va.

Introduced:	April 2007
Beer Category/Style:	High End/Specialty – Premium amber lager.
Taste Profile:	Skipjack Amber is a smooth, medium-bodied beer characterized by a rich caramel and roasted-nut taste. It is balanced by a complex blend of citrus, floral and spicy hop aromas, and features a refreshing finish and a thick, creamy head.
Ingredients/Brewing:	Created at Anheuser-Busch's Williamsburg, Va., brewery, Skipjack Amber is brewed with two-row and Munich malt, as well as two types of caramel malts, which give the beer a distinctive amber-red hue. It contains a citrus, floral and spicy blend of Saaz, Nelson Sauvin, Alsace and Hallertau hops for a balanced and pronounced flavor.
How to Serve:	Skipjack Amber is best served in a tall, fluted glass with a wide opening, which showcases its thick, creamy head and allows the beer's aroma to funnel straight to the nose. The beer pairs well with fontina, cheddar and swiss cheeses as well as roast chicken and mild-flavored seafood such as rockfish, swordfish and the famous Chesapeake Bay crab.
Interesting Facts:	The brewing of Skipjack Amber is part of Anheuser-Busch's company-wide local specialty beer program, which brews specialty beers that are uniquely tailored to regional taste preferences. The program was launched at Anheuser-Busch's Merrimack, N.H., and Columbus, Ohio, breweries in March 2006. It was extended to the company's St. Louis brewery in September 2006 and its Fort Collins, Colo., and Jacksonville, Fla., breweries in April 2007.
Further Information:	Visit www.anheuser-busch.com

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