



**NEW AGAIN, FOR THE
FIRST TIME IN 500 YEARS!**

**Cameron's
RESURRECTION
ROGGENBIER** LCBO SKU #
363846

Available in September in 650 mL bottles

Roggenbiers (Rye Beers) were declared illegal in 1516 by the Germanic Lords after a series of poor harvests. The Bavarian Purity Law outlawed the use of RYE for brewing beer so that it could be reserved for making bread. It has been 500 years since the passing of the Reinheitsgebot and we have resurrected this lost style to create a very refreshing, sessionable and smooth ale.

Product Features

- Retail cost \$5.95
- 5.2% ABV (alcohol by volume)
- Sessionable, drinkable, refreshing, smooth ale
- Ships in 12-pack carton
- Newest member of the Brewmaster's Series
- Seasonal listing for September to December
- Available on draught at bars across the province
- Ships directly from Cameron's Brewery in Oakville

COMING IN NOVEMBER IN LIMITED QUANTITIES

Bourbon Barrel Aged DEVIATOR DOPPELBOCK



Doppelbocks were Teutonic-inspired dark lagers brewed with Germanic malt and were served by the Bavarian monks during times of fasting as "liquid bread." The six months aging process in Kentucky bourbon barrels creates smooth, toasted vanilla notes layered upon a complex,

malty body. Last year's 750 mL bottles sold out quickly. Deviator Doppelbock is returning by popular demand and will soon be available to the LCBO in 650 mL bottles.

**Awards and acknowledgements
for Cameron's Deviator Doppelbock include:**

- ★ 2013 Ontario Brewing Awards - *Silver*
- ★ 2012 Canadian Brewing Awards - *Gold*
- ★ 2012 Australian International Beer Awards - *Silver*
- ★ 2012 Ontario Brewing Awards - *Silver*

