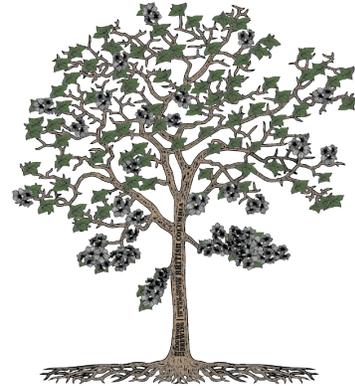




Vancouver's First Organic Brewery

Dogwood Brewmaster Claire Wilson brings her international award-winning experience to the booming craft brewing scene in British Columbia, Canada. Savvy BC beer connoisseurs eager to quench their insatiable thirst and end their quest for a fine brew, will be patting themselves on the back for choosing a full flavoured organic beer that cares for and respects the environment.

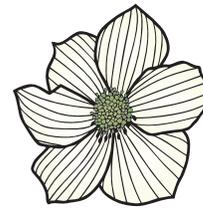


Meet Claire Wilson (nee Connolly), Dogwood Brewmaster

Claire proudly runs Dogwood Brewing Company, Vancouver's first organic brewery. With 14 years of local and international experience (including at one of the UK's largest breweries and at BC's Big River Brew Pub), Claire is passionately dedicated to her craft. She studied brewing and distilling at university, where she attained a Bachelor of Science degree with Honours. With quality and integrity top of mind, Claire proves that excellent beer can be created with sustainable practices and fair treatment of staff.

Supporting Local Organic Growers

Dogwood's ingredients are sourced within 350 miles. The hops come from Harvesters of Organic Hops (HooH) in nearby Lillooet, while Gambrinus Malting Corporation in Armstrong, BC supply high quality malts. Dogwood Brewing Company maintains a great relationship with suppliers who believe in the organic way of life as much as they do. The absence of GMO and toxic chemicals makes Dogwood's beer taste even better.



Beer with Integrity

Where possible, Dogwood Brewing Company minimizes environmental impact not only by supporting local growers and sustainable farming practices, their beer also comes in a nifty recycled cardboard carry box, instead of harmful plastic rings.



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PRODUCT LIST

ORGANIC IPA

5.9% 50 IBU

Dogwood's organic IPA is deep golden in colour with a smooth bready malt presence and an enduring hop aroma. It contains an abundance of caramel malts and West Coast citrusy hops. One organic female hop has over two hundred essential oils, all contributing to the bold taste in this IPA.



ORGANIC FEST ALE

6.9% 20 IBU

From a recipe refined through centuries of brewing, this organic Märzen-style ale is aged to perfection: copper-red with full-bodied maltiness and well-rounded sweetness. Malty, smooth and infinitely quaffable. This little number is sure to satisfy. Prost to beer evolution!



ORGANIC HONEY ALE

4.5% 15 IBU

BC bees go to the end of the earth twice (roughly 100,000 km) to produce the honey for our ale. This crisp, light ale is blissfully refreshing, with just the right amount of sweetness.



ORGANIC STOUT

4% 20 IBU

Only premium malts with the biggest flavours suffice for Dogwood's dark, silky stout. This smooth organic beer boasts bold notes of chocolate and caramel, ensuring every sip is brimming with flavour.



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