



MASTER OF PUMPKINS ALE

WE TASTE

nutmeg, cinnamon,
caramel, vanilla bean

ALC./VOL.

7.5%

SERVE IN A
CHALICE



PUMPKIN

PENNSYLVANIA
LONGNECK

IT TAKES A LONG TIME TO plant, raise, pick, slice, clean and roast 3,000 lbs. of local PA pumpkins. But come fall, Master of Pumpkins takes shape. Naturally fermented and subtly spiced with cinnamon, clove, ginger and nutmeg, this is a pumpkin beer that's worth the wait.

Availability: 16oz. cans; 1/2 & 1/6 kegs

Cans:

Single

6/4 Case

