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## Fall craft beers to celebrate Cincinnati's rich German background

Stephanie L. Smith | Contributor Sep 20, 2015



Staying true to Cincinnati's German heritage, local craft breweries kick off the fall with their seasonal brews just in time for Cincinnati's 39th annual Oktoberfest.

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Oktoberfest Zinzinnati may have wrapped up Sunday, but the party continues in our sister city, Munich, through Oct. 4. Be sure to celebrate our city's German heritage by trying these beers.

### **MadTree Brewing The Great PumpCan**

Located in Pleasant Ridge, MadTree Brewing has earned a reputation for making consistently delicious, exclusive craft beers.

Its fall seasonal offering pays a tribute to Charlie Brown. Much like his friend Linus, people are anxious for a visit from The Great Pumpkin — or rather The Great PumpCan — every year.

This full-bodied ale pours as a deep, reddish copper with a thin, tan head, which quickly fades.

Traditional fall spices of cinnamon, molasses and nutmeg blend together with brown sugar and caramel malts. With this spice combination, one would expect a glassful of sweetness, but that is not the case.

Pumpkin complements the ale, rather than dominating it. The finish is dry with hints of cinnamon and brown sugar. Address: 5164 Kennedy Ave.

### **Rivertown Brewery Pumpkin Ale**

Lockland-based Rivertown Brewery not only has the recognition of being one of the oldest breweries in the area, starting production in 2009, but also is one of the first locally to create Pumpkin Ale in 2010.

Pumpkin pie served in a pint glass, Pumpkin Ale generates great anticipation every year and is one of Rivertown's best-selling beers.

This autumnal ale pours a hazy, burnt orange with moderate carbonation and a head that disappears as soon as the liquid hits the glass.

The aroma is light and faint, but breathe deep enough and warm pumpkin pie consumes the air — first comes butter, then little whiffs of nutmeg and pumpkin with a touch of graham cracker.

Drinking it is even better – blackstrap molasses mingles with malt and more pumpkin, followed by a slight buttery aftertaste, representative of piecrust.

With a low alcohol content at 5.2% ABV, Rivertown Pumpkin Ale is a refreshing alternative to the heavier imperial pumpkin ales dominating the market. Address: 607 Shepherd Dr.

### **Moerlein Fifth and Vine Oktoberfest Marzen**

Christian Moerlein Brewing Company began producing beer between 1853 and 1919, closing due to prohibition.

Hudepohl Brewing Company resurrected Moerlein in 1981, but then sold it to out-of-town owners in 1999.

The company finally returned home in 2004, when Cincinnati resident Greg Hardman purchased it with the goal to “return to Cincinnati's grand brewing traditions.”

Those traditions are evident in Christian Moerlein Fifth and Vine Oktoberfest Marzen.

This festive beer will put you in the mood to dance, through its reminiscent colors of golden wheat with effervescent carbonation throughout.

On the nose, there's floral scent with breadly undertones. The carbonation tickles the lips and tongue, yet it is smooth for having a medium body.

There is an initial sweetness, then toffee-malt blends with toasty bread and ends with a subtle smokiness, making its drinkers crave a good mett or bratwurst. Address: 1621 Moore St. and 115 Joe Nuxhall Way

### **Rhinegeist Franz**

Rhinegeist means “ghost of the rhine” in German — a fitting name for the brewery's location: the old Christian Moerlein bottling plant, located in the heart of Over The Rhine's brewery district.

Even though the building is dated back to 1865 and seeped in beer history, Rhinegeist is a newbie to the Cincinnati beer scene, beginning operations in June 2013.

Upon first whiff this clear, amber brew with a hearty golden head is packed with floral hops and honeysuckle with faint nutty malts — surprising for a beer that is meant for fall.

The initial taste of toasted caramel malt gives it an overall sweetness that is not overpowering. Traces of wheat and unexpected apple picks up in the middle, topped with a pecan finish.

For those new to Oktoberfest beers, Franz is a good introductory one. It is a crisp, refreshing beer that does not want to let go of summer, but is also eagerly anticipating fall. Address: Address: 1910 Elm St.

	ABV
MadTree Brewing The Great PumpCan	7.9%
Rivertown Brewery Pumpkin Ale	5.2%
Moerlein Fifth and Vine Oktoberfest Marzen	5.4%
Rhinegeist Franz	5.2%

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