

## Weissbräu Schwendl Brewery Story - "The taste of life."

In 1935 Michael and Therese Schwendl decided to start a very small wheat beer in the tiny village of Tacherting-Schalchen. The village is so small there is only one sign along the road identifying it. They started up with an 80 liter Wash Kettel. The word of their tasty wheat beers got out. Now 2 generations later Toni has taken over the brewery. Using open fermentation and krausening to naturally start the second bottle fermentation and carbonation they have kept up the family business at its highest standards. Once you start drinking their wheat beers it is very hard to stop.



1

### Schwendl Silent Night

*This is an extremely unique beer from a wheat beer brewery. No one else in the world brews a beer like this. This beer is 95% barley malt, brewed with their wheat beer yeast. Like a traditional wheat beer, first fermentation is done on the top at warm temperatures and the second fermentation is done cold. A very refreshing strong Pale Bock Ale! The Dutch Garden in Goleta carries this on draft until it runs out. Get your hands on kegs as soon as you can.*

*Available in kegs only.*



2

### Schwendl Holy Night

*Another one of Toni's genius creations. This is a double dark wheat bock. Again, no one else in Bavaria brews this type of beer. This wonderful strong beer is rich and flavorful and not over the top sweet, which I detest. Black cherries and dark plums come to mind along with ripe bananas. Toni's use of hops makes for perfect balance. As my good old friend Bernd Koehler used to say "be dreadful" when you drink this.*

*Available in kegs only.*

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