



Home NB Restaurants About Us Recipes Advertise News Newsletter Contests Profiles Blogs



Home - Blogs - Craig Pinhey's BruBlog

Craig Pinhey's BruBlog

While I'm in Spain, Atlantic Beer's On My Brain

I've been in Barcelona, Spain all week, and I've mostly been drinking wine (with the odd continental lager thrown in - Estrella is the main brand here and it is OK), but I manage to concern myself with what is going on back in New Brunswick including what beer is available. In other words, I have my priorities straight.



New Brunswick Restaurants

- [Bathurst](#)
- [Campbellton](#)
- [Dieppe](#)
- [Edmundston](#)
- [Fredericton](#)
- [Miramichi](#)
- [Moncton](#)
- [Saint John](#)

View more NB communities



Advertisement

October is not far off, which explains the Oktoberfest beers recently released in our region. This annual German festival has spread around the beer drinking world, with mini-Oktoberfests happening in places where there's a history of German immigration, such as Kitchener Waterloo in Ontario, but also in other towns that just want to have a party and drink beer. The original aim of Oktoberfest was to drink all the beer that was stored from the previous year before it went off, making room for the new beer that would be lagered over the coming winter. Refrigeration, and it some cases pasteurization and filtering, have made the festival unnecessary, but hey - we humans are always looking for an excuse to party.

But, to party, first you need some good Oktoberfest beer. We have no German stuff, but our local brewers are here to help.

The newly bottled Garrison Oktoberfest in the attractive blue and white checked label (which looks very German, especially in the 500 ml, German style bottle) is the best Canadian made Oktoberfest that I've ever had. It has that slightly amber colour, German hop nose, and beautiful malt character on the nose and palate - without being sugary sweet - that defines the style. Malty, but dry, is how I'd describe it. Brewer Daniel Girard made it using Munich Malt and German hops, as well as a true cold fermenting lager yeast. I was told it is arriving soon at the ANBL. I tried some that I got in Halifax, and I've saved one bottle that I'll crack when I get back from Europe.

In the meantime, Pump House is releasing their annual draught-only Oktoberfest October 5th, according to brewer Glenn Kervin, in advance of a planned Oktoberfest in their home city of Moncton. This beer is made using a colder ferment than their ales, so is less fruity, and less hops and different specialty malts, making it quite sweet and malty. Based on previous years, it is not nearly as true to the German style as the Garrison Oktoberfest Brau, but it is still a tasty brew.

I'm sure other locations around NB, besides Pump House, are planning Oktoberfest celebrations. I heard that Opera Bistro in Saint John is planning something the first week of October. Email eat@operabistro.com if you are interested. Owners Axel and Margret Begner are from Germany, so expect some hearty German food to go along with the beer. I'll be at both events, if possible. No liederhosen for me, though. Prosit!

Cheers!
Craig

Craig Pinhey is a Sommelier, Certified beer judge and and freelance writer. Visit him at frogspad.ca.

Disclaimer: Please note that Craig Pinhey is a freelance writer and the opinon expressed in BruBlog is that of the author solely.



Advertise
[Facts about DiningPick.com's audience](#)

DiningPick.com
[Search](#)