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Organic beer with some extra buzz

Coffee adding a kick to beer is nothing new. But South American yerba maté is a different way to get a bit of (upwards) buzz. Bottles of MateVeza Yerba Mate IPA, unveiled in June, are now

circulating through San Francisco shelves.

An original MateVeza golden ale was unveiled in 2007, the creation of San Francisco resident Jim Woods. The new certified organic pale ale,

brewed at the Mendocino Brewing Co. in Ukiah, has a double dose of bite from three types of hops as well as the included yerba maté. It's a style that will appeal to maté partisans — and to

those who want a caffeinated edge to their tipping without falling down the vodka-Red Bull hole.

Four-packs of 12 oz. bottles are \$8-\$9 and 22 oz. bottles around \$4.50 at Whole Foods, BevMo and Rainbow Grocery.

— Jon Bonné



Product photo not included in original article.