



STAFF EDUCATION SHEET
EMBER SOLSTICE
Mango Blood Orange Wheat Ale



A refined and sophisticated expression of fruit-infused brewing: a masterful balance of luscious tropical mango and the vibrant tang of blood orange, delivering an experience that is both indulgent and refreshingly crisp. Poured, it reveals a luminous golden haze beneath a soft, pillowy head, an invitation to slow down and savour something extraordinary. Ember Solstice is Nomad's celebration of warmth and light: a beer built for golden hour, for patios, long dinners, and unhurried conversation. Every batch reflects our commitment to elevated brewing, treating beer with the same care, precision, and artistry as a crafted cocktail.

STYLE	ABV	IBU	BODY	CARBONATION
Fruit-Infused Wheat Ale	5.3%	10	Medium, Silky	Bright & Effervescent

TASTING NOTES

The aroma unfolds with fragrant bursts of ripe mango and sun-kissed citrus zest, layered with a whisper of coriander spice. On the palate, a radiant mango-forward sweetness offers a rich, velvety texture before coriander warmth introduces depth in the mid-palate. The flavour journey concludes with a sophisticated blood orange tang that lingers, cutting cleanly through the wheat body for a crisp, refreshing finish. Silky, full-bodied, and delicately effervescent throughout.

HOW TO DESCRIBE IT TO A GUEST

“Think of it as sunshine in a glass: a wheat ale brightened with ripe mango and blood orange, and finished with a whisper of warm spice.”

Contains wheat and barley (gluten). Made with mango, blood orange, orange zest, and coriander. Not suitable for gluten-free diets.

Questions on service, availability, or reordering: we're here to help.

Dragan Mergelmeier • 416.827.2902 • dragan@nomadbeer.ca • nomadbeer.ca

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THE BREWING PROCESS

Built on a curated blend of wheat and pale malts selected for exceptional structure and refined softness, with a restrained hop profile that allows the fruit to shine. During secondary conditioning, dehydrated mango is carefully introduced to impart layered tropical aromatics and subtle natural fruit complexity, adding depth while preserving the beer's crisp, refreshing character. Fresh blood orange zest contributes vibrant citrus brightness and aromatic lift, while a delicate infusion of coriander and sweet orange peel enhances the bouquet with refined spice and nuanced citrus complexity. A clean-fermenting ale yeast ties the profile together, delivering a smooth, elegant finish with exceptional balance and drinkability.

Designed for those who appreciate nuance, balance, and an air of sophistication: more than a beer, an experience in exploration and indulgence.

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PAIRING GUIDE

Compare against your menu, across any cuisine

Ember Solstice's bright citrus, ripe tropical fruit, and gentle coriander spice make it unusually food-flexible: the acidity and carbonation cut through richness and fat, while the fruit and spice notes echo flavours found across a wide range of global cuisines. Use this guide alongside your own menu to identify natural pairing opportunities, wherever your kitchen draws its inspiration from.

FLAVOUR & SPICE AFFINITIES

Citrus zest & juice · coriander & cardamom · ginger & lemongrass · chili & warm spice · fresh herbs (mint, basil, cilantro) · coconut & tropical fruit · honey & floral notes · toasted nuts & grains · soft, creamy cheeses

MEDITERRANEAN & MIDDLE EASTERN

Za'atar chicken, grilled halloumi, citrus-herb branzino, tabbouleh

LATIN AMERICAN & MEXICAN

Citrus-marinated ceviche, mango salsa fish tacos, chili-lime shrimp, grilled elote

SOUTHEAST ASIAN

Thai mango salad, coconut curry, lemongrass chicken, fresh spring rolls

SOUTH ASIAN

Mild curries, tandoori chicken, coriander-spiced kebabs, mango chutney

COASTAL & RAW BAR

Oysters with citrus mignonette, seared scallops, salmon crudo, ceviche

AFRICAN & CARIBBEAN

Jerk chicken, harissa-spiced vegetables, coconut rice, plantain

AMERICAN, BBQ & COMFORT

Honey-glazed ribs, fried chicken & waffles, smoked brisket, cornbread

BRUNCH, DESSERT & CHEESE

Citrus pastries, mango sorbet, burrata with honey, soft triple-cream cheese

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