

ALL HOPPED UP

In a state that is a center of world hops production, Seattle is enjoying an indie brew boom, making it a great place to belly up to the keg. **KENDALL JONES** explains what's new in beer

WASHINGTON BOASTS MORE THAN 180 BREWERIES.

That's more than in any state other than California and just about as many as in the entire nation of Belgium—long considered the beer lover's Shangri-la. In Seattle, where breweries were once scattered hither and yon, a recent spike in the brewery birth rate has spawned brewery districts—single neighborhoods that support multiple breweries in close proximity. Earlier this year, the Associated Press recognized Ballard as one of a handful of business districts in the country transformed by the proliferation of new breweries.

And that's not all. Beer is no longer reserved for brewery tasting rooms, brewpubs and taverns. Today, it is a focal point at some of the area's hottest new food destinations (as we explore on page 54), with a few of our local brewpubs (breweries doubling as restaurants) securing the services of top chefs.

All the while, the beer biz continues to evolve and expand. An industry once dominated by long-haired, flannel-wearing men now welcomes all sorts of creative artisans and entrepreneurs, including an ever-increasing number of women. Like the beer itself, the local craft beer scene is dynamic, and full of character and local flavor. Discover what the “brewhaha” is all about.

CHRISTOPHER ELTRICH/STUDIO 3, INC



Thirsty yet? How about this pint of Amber beer from Hilliards in Ballard



The family-friendly patio at Ballard's Populuxe Brewing

BALLARD

Valhalla for Beer Lovers

WHEN REDHOOK ALE (now in Woodinville) opened its original brewery 30 years ago in Ballard at the corner of Leary and Ballard ways—not, as you might think, in the Fremont location where Theo Chocolates now resides—no one would have imagined the neighborhood would one day be home to seven breweries, most of which are less than 2 years old. And another one is planned to open very soon. Affordable commercial real estate is a common thread shared by all of the Seattle area's brewery districts, but these breweries enjoy an advantage: Neighborhoods full of thirsty young adults with families and even thirstier night-crawling hipsters surround Ballard's industrial backbone. Some folks ride bikes or push strollers from brewery to brewery and some flock from other neighborhoods to experience the brewery buzz firsthand. Hotel Ballard, a slick new hotel that opened last spring, can now accommodate those seeking an overnight adventure. Check with individual breweries for hours of operation. Unless otherwise noted, kids are welcome.



1 POPULUXE BREWING 826-B NW 49th St.

A small indoor seating area is complemented by a larger courtyard that offers plenty of picnic tables and lots of room for the little ones to expend energy while parents look on. Populuxe has perhaps the most neighborhoody feel of Ballard's breweries: Expect to see strollers, kids and dogs aplenty when the weather is agreeable. Peter Charbonnier and Jiri Zatloukal (owners and brewers) are always pouring new and interesting beers, but tend to give extra attention to session beers (those lower in alcohol and therefore more appropriate for drinking sessions). Open Thursday through Saturday, hours vary. No food, but on Friday and Saturday, you'll share the courtyard with one of Seattle's food trucks.

2 REUBEN'S BREWS 1406 NW 53rd St.

This brewery is popular with the folks in the neighborhood, but it also attracts beer geeks from far away. Adam Robbings, owner and brewer at Reuben's Brews, is a transplant from England (see more on page 114) who began winning awards for his beer almost immediately after opening Reuben's in the summer of 2012. The crowds at the tasting room reflect the critical success and seem to

appreciate his uncommon affinity for using rye malt in his brews. You may wonder how beer is brewed in this cramped warehouse/garage space (the brewery and tasting room occupy the same space), but the trick is the convertible furniture that is stowed away while the magic is happening. Consider reaching for the Imperial Rye IPA, one of brewery's most highly decorated beers. While Reuben's focuses entirely on the libations, food trucks occasionally provide dining options. Open Thursday through Sunday, hours vary.

3 MARITIME PACIFIC BREWING — JOLLY ROGER TAPROOM 1111 NW Ballard Way

An unmistakable nautical theme defines the space, complete with Jolly Roger skull and crossbones flags hanging from the rafters and a floor painted to resemble a nautical chart, complete with an X to mark the spot. Many Ballard beer veterans consider George and Jane Hancock's Jolly Roger Taproom the heart of Ballard's brewery scene—family friendly with a full pub menu and a reliable selection of beloved Northwest-style ales. Order a Flagship red ale unless the Jolly Roger Christmas ale is available. Open 7



The treasure map floor at Maritime Pacific Brewing's Jolly Roger Taproom in Ballard

days a week, hours vary.

4 PEDDLER BREWING 1514 NW Leary Way

Bicycles are the theme at this brewery and tasting room, located in the former home of Maritime Pacific Brewing. You'll find plenty of places to lock up your two-wheeler, including an indoor bike rack, and lots of seating. A wall of south-facing



The industrial-chic Hilliard's tasting room

windows generously illuminates the room with natural light. Consider trying your hand at a game of cornhole—a beanbag game. Tossing the bag with one hand, leaves the other free for holding, I would suggest, a caramel ESB. Haley Woods (owner) and David Keller (owner/brewer) don't serve food, so bring your own or stop by before or after dinner. Open Thursday through Saturday, hours vary.

5 HILLIARD'S BEER 1550 NW 49th St.

This no-frills, spare, cream-colored tasting room—featuring an eclectic mix of repurposed furniture (giant electrical-cord spools serve as tables) surrounded by brewery and canning equipment—is frequented by families and hip urbanites, perhaps leaning a bit more toward the latter. There is a pool table and a small stage, which often accommodates live music, but no kitchen. However, food trucks appear regularly though without any firm schedule. Many beer lovers around Seattle are familiar with Hilliard's Saison, but we recommend trying one of its other beers, such as the Nautical Reference pale ale. Ryan Hilliard, owner and brewer, is committed to making less-common styles of beer, vowing to never brew an IPA (India pale ale, the most common and popular style of beer these days). Open Thursday through Sunday, hours vary.

6 NW PEAKS BREWERY 4912 17th Ave. NW, Suite B

Located at the corner of NW 50th Street and 17th Avenue NW (on the same block

as Hilliard's), this pint-size beer stop is easy to miss, and the compact space is a bit challenging for parents with kids in tow. Most beer lovers think of it as a place to fill growlers; however, you are welcome to stick around. If you do, you'll likely be hanging out with the head brewer and owner, Kevin Klein. Let him direct your beer choice, but consider the Redoubt red ale. There's no food served here, but there are plenty of restaurants nearby and you're welcome to bring food in, although you'll be pressed to find space to sit down and eat it. Open Thursday through Sunday, hours vary.

7 URBAN FAMILY BREWING 5329 Ballard Ave. NW

Unlike the other breweries in the area, this one is in the heart of Ballard on Ballard Avenue, one of the city's hottest nightspots. Three friends—David Powell, Timothy Czarnetzki and Sean Bowman—all relocated to Ballard as adults, from different parts of the country, and united in their new hometown to form their own urban family and create Belgian-style ales. The crowd here reflects the location—a wide variety of clientele, some looking for a family-friendly spot to grab a beer before taking the kids home to bed, others looking to get things started before a night on the town. The brewpub offer snacks and burgers. For a hoppy treat, with plenty of citrus notes, reach for a Low Hangin' Fruit IPA. Unlike most of the breweries in Ballard, Urban Family Brewing supplements its own creations with select beers from other breweries. Wednesday through Sunday, hours vary.

Coming
Soon
(SCHEDULED TO OPEN
IN SEPTEMBER)

STOUP BREWING 1108 NW 52nd St.

Robyn Schumacher, one of the owners of Stoup Brewing, previously worked as the beer guru at Marination Ma Kai and has the distinction of being the first woman in Washington to earn her certification as a cicerone, which is beer's version of a sommelier. Her business partners include Lara Zahaba and Brad Benson; the latter is an experienced brewer who intends to work with Schumacher to create finely crafted, exceptionally balanced beers. Hours TBD.

GEORGETOWN/ SODO

Seattle's Historic Brewery District

BEFORE PROHIBITION, THE GIANT BRICK BUILDING along Airport Way S in Georgetown was home to Seattle Brewing and Malting Company—one of the largest breweries in the region. After Prohibition, Rainier Brewing opened its iconic operation here, then emblazoned with the red script “R,” along I-5 in SoDo. Today, seven breweries dot the map between Safeco Field and Boeing Field, Beacon Hill and the Duwamish Waterway, the boundaries of the Georgetown/SoDo brewery district. Elysian Brewing’s new, large production facility is also located in Georgetown, but is not open to the public. Use a car or taxi for your expedition in this heavily industrial, sprawling brewery district, where sidewalks and bus lines are rare, but brewery-friendly real estate is abundant. Weekend afternoons offer less traffic, or you might enjoy the hustle and bustle of the after-work crowd during midweek. For the north end breweries, proximity to the stadiums means that on game days it is common to find barstools occupied by jersey-clad fans seeking pregame or postgame libations. Kids are welcome at most of the tasting rooms.

1 EMERALD CITY BEER 3100 Airport Way S

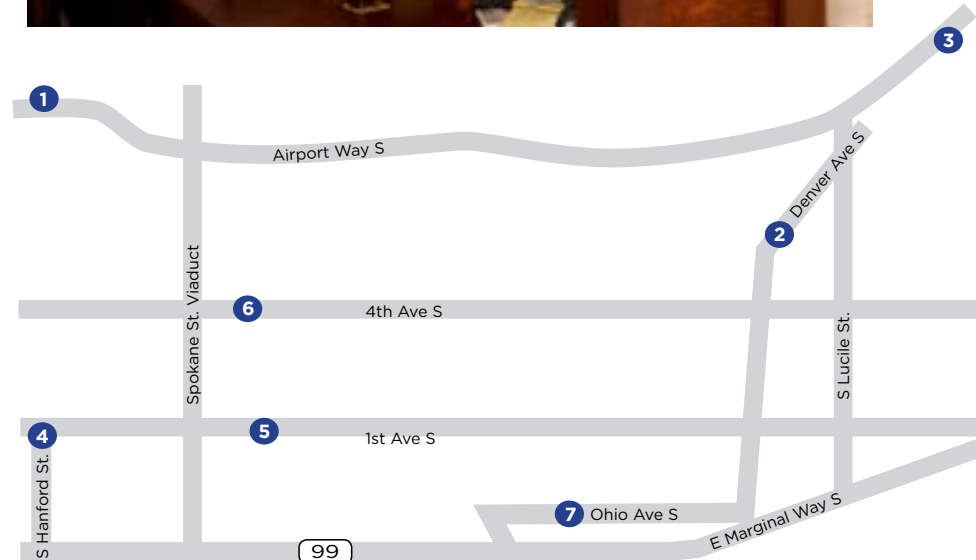
Belly up to the bar in the Beer Lab—the tasting room of Emerald City Beer. This is an industrial space in the old Rainier Brewery building, so expect nothing fancy, just snacks and good beer surrounded by Seattle brewing history. At the Beer Lab, Emerald City Beer uses a small-batch brewery to produce new creations one keg at a time, which supplement its regular offering, Dottie’s Seattle lager, the brewery’s flagship beer, which is brewed in large batches at another, larger brewery offsite. The Emerald City Beer gang has been known to throw some outrageous tailgate parties before Seahawks games, so football fans should keep an eye on its website or find it on Facebook. While you’re there, try a Dottie’s on draft, typically found only in cans. If the place isn’t too busy, ask Rick Hewitt (owner/brewmaster) if you can take a peek at the old Rainier conditioning tanks that still haunt the deep interior of the building. Wednesday through Saturday, hours vary. 21 and older only.

2 GEORGETOWN BREWING 5200 Denver Ave. S

The home of Manny’s Pale Ale is always busy, but it hardly qualifies as a tasting room. Manny Chao and Roger Bialous don’t serve food or pints of beer at their brewery; they just pour samples to help you decide which of their beers you want to take to that big party (growlers and kegs of all size available to go). Still, it is something of a pilgrimage for local beer fans to visit the birthplace of Manny’s. Be



Machine
House
Brewery



MERYL ALCABES



Manny Chau drinking
his beloved namesake
beer at Georgetown
Brewing

MERYL ALCABES

sure to try the Chopper’s red ale, as well as any special, seasonal beers they’re pouring. Open Monday through Saturday, hours vary.

3 MACHINE HOUSE BREWERY 5840 Airport Way S, No. 121

Expect nothing but serious English-style ales, hand-pumped without carbonation directly from the cask, and you will not be disappointed. This brewery is located in the original Rainier Brewery building—

sacred ground in Seattle beer history. It can be tricky to find, so aim for the smoke stack at the south end of the building. Tucked neatly into its gritty, industrial surroundings, this cozy and comfortable brewery and tasting room is where you’ll find hard-core beer geeks seeking a style of beer that few local breweries produce. Try brewmaster/owner Bill Arnott’s Dark Mild ale or the Best Bitter for an authentic taste of England (read more about Arnott on page 114). They don’t serve food here, but there are a number of restaur-

ants across the street on Airport Way. Open Friday through Sunday, hours vary.

4 EPIC ALES 3201 First Ave. S, Suite 104

The space might be small but the ideas are huge at Epic Ales, where brewmaster Cody Morris is not shy about using ingredients that sometimes frighten less adventuresome imbibers. Don’t be afraid of beers featuring ingredients such as spruce tips and Szechuan peppercorns; go there willing to be surprised by unique

LOCAL BREWERY DISTRICTS

flavors not typically associated with beer, but well suited to be paired with food, which is available at Epic Ales' brewpub Gastropod (see page 54 to learn more about the food and beer experience there). Open Tuesday through Saturday, 4–10 p.m. 21 and older only.

5 SCHOONER EXACT BREWING

3901 First Ave. S

If you're lucky, they'll be pouring one of their rare, barrel-aged concoctions when you visit (see page 118); otherwise, enjoy one of the many other beer choices in this bright, pleasant tasting room, which recently added a kitchen (see page 54 to learn more about the food and beer experience). Marvel at the towering stainless steel tanks and know that just a few years ago the own-



The Schooner Exact patio oasis, tucked away in industrial SoDo

ers were brewing one keg at a time in an Active Space unit. Matt McClung, co-owner and brewmaster, formerly taught high school chemistry, and his beers are made with the kind of care and precision you'd expect from someone so well

acquainted with the scientific method. He is also rapidly gaining a reputation for his barrel-aged and sour beers (see pages 112 and 118). Matt's wife and the brewery's co-owner, Heather McClung, left her career as a kindergarten teacher to run the day-to-day business operations. Open daily for lunch and dinner, 11 a.m.–9 p.m.

6 SEAPINE BREWING

3828 Fourth Ave. S, Suite 2

This diminutive brewery and tasting room opened in 2012 across the street from Seattle City Light on Fourth Avenue S near Costco. Look for the red awning and the sign above the door, then step inside and order a PNW pale ale. You won't find food here, but you will discover one of Seattle's newest breweries and will likely run into Drew Colpitts (brewmaster and owner). Open Saturday noon–4 p.m., with plans to be open on Thursdays and Fridays.

7 TWO BEERS BREWING

4700 Ohio Ave. S

The Woods tasting room at Two Beers Brewing is especially popular with the after-work crowd, though weekends see plenty of traffic as well. When weather permits, the west-facing loading dock doubles as a beer garden bathed in afternoon sun. It cooks up small, individual-size pizzas, but otherwise, you should consider this a pit stop on your way to dinner, perhaps in nearby Georgetown. Originally introduced as a summer seasonal beer, the Trailhead India session ale is a crowd favorite year around. Owner Joel VandenBrink recently opened a cidery next door (Seattle Cider Company), so this tasting room also offers options for your gluten-free companions. See more about the cidery, Seattle's first since Prohibition, on page 62. Open Tuesday–Friday 3–8 p.m., Saturday 1–6 p.m.

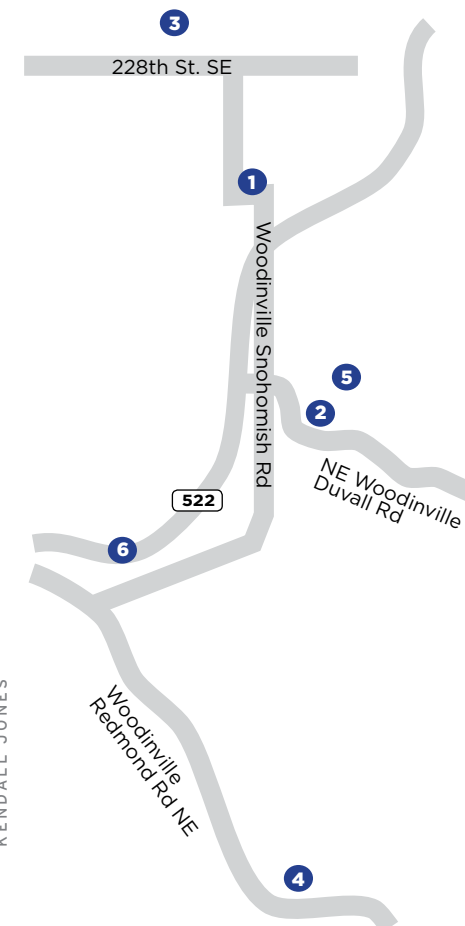
MERYL ALCABES



Foggy Noggin Brewery in Woodinville takes garage brewing to the next level

WOODINVILLE

Washington's Beer Country



MOST PEOPLE ASSOCIATE WOODINVILLE with wine—after all, it is home to more than 100 wineries—but these days, more people are chasing their Pinot Gris and Merlot with fresh, local beer. Woodinville is now home to six breweries, which are often crowded with oenophiles seeking refuge for their wine-soaked palates. The best way to conduct a beer tour in this unexpected brewery district is to treat it just as you would a wine-tasting adventure: secure a limousine, party bus or designated driver. Put on your plastic tiara and head out for a beer-themed bachelorette party. Today, Woodinville proves that wine and beer can coexist in close proximity, so consider mixing it up a bit by visiting three wineries and three breweries. Kids are welcome at all of these breweries and tasting rooms.

1 BRICKYARD BREWING

5817 238th St. SE, Suite 3

Tucked away in the back corner of an industrial park in northeast Woodinville, Brickyard Brewing offers a quiet and comfortable tasting room slightly removed from the wine-touring traffic. It has a limited food selection, which is brought in—from tacos on Thursday to hummus platters on Sunday—so you should show up expecting to find only the beer waiting for you. Consider challenging brewmaster Joe Montero to a game of backgammon while you are at the bar; he took the game up on a board

that came with his purchase of the bar. The room feels like a miniature tavern, where seating for about 30 people has been tucked into an industrial space. Climb onto one of the high-backed barstools and enjoy what are described as “American-style ales,” such as the Masonry oatmeal stout, which pairs nicely with one of the pulled pork sliders on Fridays. Open Thursday through Sunday, hours vary.

2 DIRTY BUCKET BREWING

19151 144th Ave. NE

Don't let the name fool you: There is noth-

ing unsightly or unsanitary about this small brewery and tasting room. Order a beer at the bar and then find a seat in the front room or somewhere in back near the brew kettles. A glass garage door opens to the parking lot, providing lots of fresh air and outdoor seating when the weather allows. Dirty Bucket Brewing is very much a family affair; you will often find the owner Steve Acord mentoring his son on the art of brewing. They don't serve food (although Shake 'N Go across the street delivers food to your table), so you'll have to be content to simply drink a Filthy Hoppin' IPA or one of Acord's other creations. Tuesday–Thursday 4–9 p.m., Saturday noon–8 p.m.

3 FOGGY NOGGIN BREWING
22329 53rd Ave. SE

Located in a neighborhood between Bothell and Woodinville, this establishment is made up of a backyard shed

where the beer is brewed, a garage that has been converted into a tasting room, and a driveway that doubles as a beer garden. Neighbors and wayward beer adventurers relax in a random collection of mismatched patio furniture, enjoying pints of Bit O'Beaver English bitter and Christmas Duck porter. The brewery is open on Saturday afternoons only, so the neighbors don't get too fussy as long as you drive slowly and don't block any driveways. On occasion, you'll find a food truck in the driveway as owner and brewmaster Jim Jamison and his wife, Kim Jamison, serve the beer (a son, son-in-law and daughter help with brewing, deliveries and cleaning kegs). Simply put, there is nothing else like it in the area: it's a suburban brewhouse.

4 REDHOOK ALE BREWERY — FORECASTERS PUB
14300 NE 145th St.

Redhook moved from Seattle to Woodinville nearly 20 years ago and until recently, Forecasters Pub stood as a mon-

ument to an era—hopelessly stuck in the 1990s. At long last, the expansive space was remodeled in the spring of this year and is now beautiful and contemporary. The kitchen pumps out all sorts of pub grub to complement the full array of Redhook beers and to feed hungry families, beer tourists and wayward bicyclists using the nearby Burke-Gilman Trail. While you're there, why not order something that is only available at the pub, such as Big Ballard Imperial IPA, an homage to the brewery's humble origins in Seattle. Open daily for lunch and dinner, hours vary.

5 TRIPLEHORN BREWING
19510 144th Ave. NE, No. 6

The wine tourists call it the "Warehouse District," so as you drive down the road on which this brewery is located, you'll see multiple sandwich boards advertising wineries. Pay close attention and you'll see one advertising a brewery: Triplehorn Brewing. Turn into the parking lot and continue to the top of the hill. When you enter the place, you will be surprised to find such a small bar and tasting room in such a huge building, but continue past the bar to the brewery, where you'll discover plenty of space and several tables surrounded by glimmering stainless steel brewing equipment. Order a sampler tray to enjoy tastes of six different beers brewed by brothers Ray and Rich Nesheim (also Triplehorn's owners) or reach for one of their barrel-aged beers—a style for which this brewery is quickly gaining a reputation. They focus on the beer exclusively here, so don't expect any food. Open daily, noon–p.m.

6 TWELVE BAR BREWS
12826 NE 178th St., Suite C

Need a new pair of pliers or something else from the hardware store? McLendon is right across the street from this brewery, so use it as an excuse to visit and imbibe a brew. Like most of the other Woodinville breweries, this one occupies a spot just off the 522 exit. The tasting room here is particularly small, and the brewers make no bones about the fact that this is a production brewery first and a retail space second—you can try the beers and fill growlers, but that's it (no food). The brewery's unusual name is a pun on the term "12-bar blues," the root structure behind most blues and rock music, and all of the beers have names that may only be familiar to musicians as well. Kirk Hilse, the founder and head brewer, is a bass guitar player. Rock out with a Supertonic India black ale for a taste of something dark and hoppy. Open Friday and Saturday noon–7 p.m., Sunday noon–4 p.m.

JOSIE SIMONET

For brewery contact information, see page 120



Collective on Tap's
Jan Newton and
Kat Stremlau

RESPECT THE BEER

Woodinville's new beer bar

They met at a friend's divorce party and quickly became pals, in part because of their mutual interest in beer. That shared enthusiasm also led Kat Stremlau and Jan Newton to open a beer bar in Woodinville last December. **The Collective On Tap** (Woodinville, 17802 134th Ave. NE) is located in the former home of the Tot Spot Café, a mom-friendly bistro that offered a playspace for toddlers, not tipplers. You will no longer find children playing, unless they're older than 21, but you will find grownups enjoying a carefully chosen selection of more than 40 rotating draft beers, including several from Woodinville's six breweries, all accompanied by small plates prepared in a fryer-free kitchen. A small selection of bottles is available, but the focus here is on local draft beer (hence, On Tap). To say this place has a woman's touch would be an oversimplification; what sets it apart is respect for the beer as well as the environment in which people drink it. The décor is stylish and comfortable, and details have been thoughtfully considered, but the beer still rules the roost. Stremlau and Newton have proven that beer can be casual and fun—but also a little bit sophisticated.



[PEOPLE TO WATCH]

A CONVENIENT TRUTH

Chuck Shin introduces microbrews to the people, one growler-to-go at a time

BETWEEN 7-ELEVEN and the bottle shop (beer store) lies the beer convenience store—a new breed that offers a broad selection of craft beer along with other essentials, such as tortilla chips and cigarettes. Super Deli Mart in West Seattle regularly hosts special beer events, fills growlers and even sells kegs to go. At Norm's Market, a Shell gas station mini-mart off Highway 9 in Lake Stevens, owner Shane McDaniel recognizes the value of being able to fill your barbecue's propane tank, gas tank and growler at the same time.

But Chuck Shin, the owner of Chuck's Hop Shop in Greenwood, adds another dimension to the concept of beery convenience. He describes his shop on 85th Street as a family-friendly beer store, where he has treats for kids of all ages. Not only does Shin offer bottles and growlers to go, he has created a neighborhood gathering spot where parents with

kids are welcome to try samples and order pints, selecting from more than 38 different draft beers. Hop Shop regulars covet the limited patio seating and the rotating schedule of food trucks.

The first beer Shin really liked was Fat Tire, which he discovered while attending the University of Washington, but it was a few years later that he really learned to appreciate a variety of beers and beer styles. An unexpected career development left him seeking a new direction, so he fell back on his love of beer a little more than three years ago and opened Chuck's Hop Shop. And good news for Capitol Hill: Shin will soon open a second location at the corner of 20th Avenue and E Union Street, offering 50 taps and 1,000 different bottled beers.

HAYLEY YOUNG

TOP 10 BEERS TO DRINK RIGHT NOW

There are a lot of craft beers in the world currently, but our favorites are rediscovered standbys, new tastes and recently acclaimed local brews. Unless noted, look for these beers in the breweries' tasting rooms, at bars pouring good beer, or find them in 22-ounce bottles at better grocery stores and bottle shops around the Puget Sound area.

1. DUBBEL ENTENDRE, SOUND BREWERY

This traditional Belgian-style dubbel ale, brewed in Poulsbo, tickles your nose with wisps of fruit, berries and spice. The taste is bread-like with a hint of spice that hides its considerable alcohol content (8.0 percent alcohol by volume).

2. IMPERIAL RYE IPA, REUBEN'S BREWS

This Ballard-brewed beer packs a significant punch in terms of alcohol content (8.4 percent alcohol by volume), but still manages to be dry and refreshing. The rye flavor is practically unnoticeable, but serves to dry the beer out on the palate and clear the way for the hop character.

3. SAINT FLORIAN IPA, SILVER CITY BREWERY

Floral and spicy notes on the nose and refreshing citrus tinges on the palate make this Bremerton-brewed beer an exceptional IPA. A percentage of the proceeds from the sale of this beer—named after the patron saint of firefighters—is donated to the Washington State Council of Firefighters Benevolent Fund and the Kitsap County Council of Firefighters Benevolent Fund.

4. KENTUCKY DARK STAR OATMEAL STOUT, FREMONT BREWING

Oats add a smooth texture to this deceptively dark, drinkable big beer, brewed on the far east side of Fremont. Intricate flavors conjure thoughts of figs, caramel, coffee and even a bit of citrus. Be careful: This beer hides its strength (8.5 percent alcohol by volume) well.

5. BELLEVUE ESB, BELLEVUE BREWING COMPANY

This extra special bitter (ESB) starts with a biscuit quality that slowly morphs into a very gentle bitterness that lingers on the finish. Bellevue Brewing excels at this all but forgotten style of beer. Only available on tap,

at better beer bars or get it at the brewpub in Bellevue.

6. PIKE XXXXX STOUT, PIKE BREWING

This old Pike Place Market-brewed standby keeps its head above the crowd with complex flavors of roasted barley, chocolate, coffee and hops. It's a beautiful beer to sip on cold, rainy nights, or consider it with dessert any night of the year. Get it at the Pike Pub in the Market or find it in bottles at better grocery stores and bottle shops.

7. AMERICAN BLONDE, AMERICAN BREWING

Light and refreshing, this Edmonds-brewed beer is still interesting, with very low hop bitterness, but a nice hint of floral, hoppy character. It appeals to craft beer neophytes and aficionados alike.

8. SKY HAG DOUBLE IPA, AIRWAYS BREWING

More bitter than sweet best describes this widely popular beer brewed in Kent. The aroma and flavor of this hops-dominated beer include elements of citrus, pine and grass, with just a hint of malty sweetness.

9. CHOPPER'S RED ALE, GEORGETOWN BREWING

Balance defines this uncommonly hoppy amber ale brewed in Seattle's Georgetown neighborhood. The resinous, piney hops complement the sweetness of the beer without lending too much bitterness. Look for it on tap at better beer bars or pick up a growler at the brewery.

10. RUUD AWAKENING IPA, OLD SCHOOLHOUSE BREWERY

This IPA beautifully balances fruity bitterness with malty sweetness. There are countless Washington-brewed IPAs, but this one (named after the family that owns and operates the brewery in Winthrop) took home a gold medal at the 2013 Washington Beer Awards.

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CHRISTOPHER ELTRICH/STUDIO 3, INC.

[PEOPLE TO WATCH]

FIELD TO FERMENTATION

From farming hops to brewing,
it's a small step in Yakima

YOU MIGHT NOT KNOW IT, but each year Washington produces approximately 75 percent of the United States' hops crop and 25 percent of the world's, and virtually all of our state's hops are grown in the Yakima Valley by a handful of families that have been doing it for generations. While the family farming tradition continues, some children of the hops have ventured off the farm. But they have not ventured far.

Oliver Brulotte (not pictured), who opened Icicle Brewing in Leavenworth in 2011, talks fondly about growing up on a hop farm in Prosser, Washington. Along with his wife, **Pam** (not pictured), they considered continuing the family tradition and spent some time working in the family business, but decided they wanted to open a brewery instead. The Brulotte family keeps on farming, and although Oliver struggles to recall how many generations have been at it, he can tell you hop farming stories handed down from his great-grandparents. Large-format, historic photos of the family farm adorn the walls of Icicle Brewing's tasting room.

Kevin Smith and **Meghann (Smith) Quinn** didn't even leave the family farm to open their brewery; the siblings built Bale Breaker Brewing, which opened in April, right in the middle of the family's hop fields just a few miles east of Yakima on State Route 24 (Meghann's husband, **Kevin**, is in charge of sales).

Mike Smith, the patriarch of the family, tells us that his eldest son, **Patrick**, will take over the family's farm someday, and he glows with pride when he talks about what his other two children have brewing in Field 41, where the brewery is located.

HOP SCHOOL

Each year in early September when the hop is high and the harvest is in full swing, one of Yakima's hops brokerage houses, Hopunion (509.453.4792; hopunion.com) organizes Hop and Brew School, a two-day educational opportunity for the most ardent beer geeks. Most attendees are hardcore home brewers looking to perfect their hobby by learning more about this important beer ingredient. In addition to learning the way different hops—and various techniques for using them—impact different types of beer, students get a rare opportunity to visit the hop fields to witness the harvest, which is something of a spiritual experience for the most seriously afflicted beer nerds. A separate two-day session for professional brewers includes discussions about things like hops contract pricing and new hop variety research and development.

HAYLEY YOUNG

Field of dreams: The Bale Breaker Brewing bunch, left to right: Kevin Quinn, Patrick Smith, Kevin Smith and Meghann (Smith) Quinn. Photographed August 5, 2013, in Yakima in Field 41 of their family's hop farm, where the brewery is located



For brewery contact information, see page 120

[TREND WATCH] SOUR BEERS

PUCKER UP

Fleeting, unpredictable and usually only available at breweries, sour beers are being tarted up for local imbibing

IN BEER LINGO, the word “sour” refers to a range of beers that are intentionally acidic, tart and, well, sour. Sour beer is often associated with Belgian breweries, where monks use techniques predating the Gutenberg press to create it, but a growing number of local breweries now dabble in this mysterious craft. Brewers add crazy stuff such as lactobacillus (bacteria) or brettanomyces (wild yeast) to finished beer, usually along with some sort of fruit (cherries, peaches or raspberries, for example), and then age it in oak barrels for a year or more. The end result can't be guaranteed. Usually the brewer blends the finished product with a regular, non-sour beer to achieve the final offering.

For beginners to appreciate sour beer, they must abandon any existing notions of beer flavor. Expect something that reminds you of a Jolly Rancher candy, sour cherries or a Granny Smith apple and you'll be less alarmed. With no way to tell how long it will take for a beer to go sour (and no guarantee that it actually will), locally brewed sour beers are rare, appear at brewery tasting rooms or in bottles without warning and disappear almost instantly. When you visit a brewery, ask if it has a “sour program,” and if so, ask if it's pouring any samples. Your local bottle shop can regularly direct you to any number of sour beers from Belgium, where this centuries-old style of beer continues to be wildly popular today.

BEST SOUR BEERS TO LOOK FOR

If you like the thrill of the chase, keep an eye out for these brews, which are available at least once a year, although exact release dates are hard to pin down. You may need to learn a secret handshake to get a taste of these.

SOUR HEART OF DARKNESS BY TWO BEERS BREWING

Conventional beer wisdom suggests that you cannot make an India pale ale go sour, but the brewers at Two Beers Brewing in Seattle never much cared for convention. Sour Heart of Darkness, a sour version of their dark IPA, will be released in mid-November at the brewery's tasting room in SoDo. Aged in French oak red wine barrels, this floral and tart beer is black as night and checks in at 9 percent alcohol by volume.

APRICOT SOUR BROWN ALE BY SCHOONER EXACT BREWING

This Seattle-brewed sour ale manages to balance sweet and tart: It starts out tart and lingers with a slight fruity sweetness. You might also notice nutty flavors and a tiny hint of balsamic vinegar in this deep ruby-colored beer, which weighs in at around 5 percent alcohol by volume. The brewery expects the next batch of this beer (released annually) to be ready early next year, when it will be available at its SoDo brewpub.

STUPID SEXY FLANDERS BY AMERICAN BREWING

Deep red in color and more tart than sweet on the tongue, this Edmonds-born beer comes in at 6.5 percent alcohol by volume and is a playful wink at a traditional Belgian style: Flanders brown ale. Aged in red wine barrels with raspberries, this beer is available in limited supply twice a year. It was slated for release in mid-September at the American Brewing tasting room in Edmonds and The Copper Hog in Bellingham, but there's no telling how long it will last.



Stupid Sexy Flanders sour beer from American Brewing is such a tart

CHRISTOPHER ELTRICH/STUDIO 3, INC

For brewery contact information, see page 120

Left to right: Silver City Brewery's Sara Luchi, Full Throttle Bottle's Erika Tedin, Schooner Exact's Heather McClung and Robyn Schumacher from Stoup Brewing. Photographed August 8, 2013, in SoDo

[PEOPLE TO WATCH]

THE NEW BREW CREW

Four local women prove that beer is a man's world no more



HAYLEY YOUNG

ARCHAEOLOGISTS ARGUE about how many thousands of years ago our distant ancestors started brewing beer, but no one questions that women did the work. The dominance of clean-cut men in lab coats and artisans with belly-length beards is a relatively modern phenomenon.

Around Seattle, plenty of women are carrying on the ancient legacy. **Heather McClung**, co-owner of Schooner Exact Brewing in Seattle, left a career as an elementary schoolteacher to open a brewery with her husband, Matt. Not only is their 5-year-old brewery one of the fastest growing and most ballyhooed in Washington, McClung serves as the president of the Washington Brewers' Guild—the trade organization representing the brewing industry in matters of public policy.

Sara Luchi worked in the restaurant at Silver City Brewery's brewpub in Silverdale, but she just couldn't keep her nose out of the brewery, asking questions and showing interest in the brewing process. When she got her chance to work in the brewery in 2009, she worked hard, learned quickly and was soon brewing beer. Last year, Luchi accepted a position as head brewer at Rock Bottom Brewery in Bellevue.

Erika Tedin, owner of Full Throttle Bottles in Seattle's Georgetown neighborhood, learned to love beer while studying abroad in

England as a college student, and her love of the suds continued to grow when she moved to Seattle in 1991 and discovered an emerging craft beer scene. In 2008, she opened one of the city's first beer-focused retail shops and is now firmly ensconced in the local beer community.

“The craft beer business is a place where our creativity is not constrained, and where those of us with strong and intense personalities are respected,” Tedin says. “Men in the industry are not threatened; more so, they respect us and treat us as equals. They know we bring different things to the table. And that's a good thing.”

In 2012, former high school biology teacher **Robyn Schumacher** became the first woman in Washington to earn her certification as a cicerone, beer's equivalent of a sommelier. Becoming a certified cicerone is no easy task, and only a handful of people in Washington have even attempted it. She wasn't exactly sure what she would do with the credential, but she knew she loved beer and wanted to carve out a career for herself in the craft beer business. For a time, Schumacher worked at the various Marination locations, including most recently at Ma Kai in West Seattle, managing the bar. Today, she stands with two partners on the brink of opening their own brewery, Stoup Brewing in Ballard, where she will be assistant brewer.

The Fab Three (from left): Bill Arnott from Machine House Brewery, Adam Robbins from Rueben's Brews and Nigel Slater from Black Raven Brewing, photographed August 19, 2013 in Magnolia (see page 21 for details)

[PEOPLE TO WATCH]

THE BRITISH INVASION

Some of our best new brewers borrow from an old style playbook

WE DESCRIBE BEER—extra special bitter, pale ale, stout and so on—using terms from the English brewing tradition, but these days around Seattle, there's a more immediate impact: Three British expats are putting their stamp on the local beer scene in their own unique ways. **Nigel Slater** is the sales manager for Black Raven Brewing in Redmond. While he may not be stirring the brew kettle, his wit and off-centered sense of humor are an important part of the brewery's public image, giving this very American brewery a Monty Python-esque persona. When the Black Raven crew shows up at a local pub dressed in gorilla costumes, everyone knows who is behind the shenanigans.

The owner/brewmaster at Ballard's Reuben's Brews and a rising star on the local beer scene, **Adam Robbins** happily makes use of the abundance of ingredients he's found to work with stateside. His brewery uses a wide variety of malt, hops and yeasts (also from Great Britain and beyond) to create nontraditional, very American ales. Perhaps his most popular beer is his American rye, which is far from anything his ancestors brewed.

Machine House Brewery is bucking a trend by offering beers that are remarkably similar to what you might find in a British pub. Perhaps that's because **Bill Arnott**, its 27-year-old co-owner and brewer, has been on this side of the pond for only a few years. At the brewery's tasting room in Georgetown, the beer is poured in the customary English fashion: hand-pumped into the pint glass, with only its naturally occurring carbonation, and at cellar temperature, rather than refrigerated. No other local brewery is focusing on brewing and serving beer in such a traditional manner.

HAYLEY YOUNG

For brewery contact information, see page 120



CRAFT
BEER
GUIDE

Elysian Brewing
Company's Pump-
kin Beer Festival,
October 4–6

ad

**CRAFT BEER + FOOD
SEPTEMBER 25, 6 P.M.**

Eastlake, Tyee Yacht Club, 3229 Fairview Ave. E; 206.218.7387; craftbeerplusfood.com
Beer writer extraordinaire Kendall Jones' event gathers local brews masterfully paired with bites from Seattle's top restaurants. 21 and older only. Tickets: \$40

**FRESH HOP ALE
FESTIVAL
OCTOBER 5, 5–10 P.M.**

Yakima, Millennium Arts Plaza, Yakima Avenue and S Third Street; 509.966.0930; freshhopalefestival.com
And they really mean fresh—only beers produced with Yakima hops picked, at most, 24 hours before brewing will qualify for this festival/brew-off. 21 and older only. Tickets: \$30–\$35

**ELYSIAN BREWING
COMPANY'S GREAT
PUMPKIN BEER FESTIVAL
OCTOBER 4–6, TIMES VARY**
Georgetown, 5510 Airport Way S; 206.860.3977; elysianbrewing.com/great-pumpkin-beer-fest
Choose from more than 60 ap-

propriately autumnal beers or, even better, vie for a pour out of the giant, tapped pumpkin. 21 and older only. Tickets: \$25

**FREMONT
OKTOBERFEST
SEPTEMBER 20–22,
TIMES VARY**

Fremont, entrance at Phinney Avenue N and N 35th Street; 206.633.0422; fremontoktoberfest.com
Refer to a festively stein-riddled map of Fremont to best navigate the beer tents, events and live music shows spanning this long fall weekend. Family friendly, but attendees must be 21 to enter the tasting gardens or beer gardens. Tickets: \$20–\$35

**WINTER BEER FESTIVAL
DECEMBER 6–7, TIMES VARY**

Sand Point, Hangar 30, Magnuson Park, 7400 Sand Point Way NE; 206.767.1989; washingtonbeer.com/winter-fest
Warm up with the best of Washington brewers' robust, dark, malty (etc.) seasonals, and with tasty (read: chocolaty) sweets to boot. 21 and older only. Tickets: \$25–\$30

**CLEVER BEER
NAMES WE LOVE**

Sky Hag IPA
Airways Brewing

Stupid Sexy Flanders
American Brewing

Old Birdbrain
Black Raven Brewing

Amber's Hot Friend
Skookum Brewery

The Big Lebrewski
Naked City Brewing

Extrabeerestrial ESB
Loowit Brewing

Mistletoe Bliss
Lazy Boy Brewing

Naughty Nellie
Pike Brewing

The Seamstress Union
Schooner Exact Brewing

Harlot's Harvest
Pike Brewing

(The last three pay tribute to the working women of Seattle's pioneer past.)

Joint Effort

A collaboration between Redhook and Hilliard's, brewed with hemp seeds to commemorate Initiative 502

ROLL OUT THE BARRELS

Once reserved for whiskey and wine aging, the wood-aged treatment is now being applied to beer

PATIENCE, GRASSHOPPER. If patience is a virtue, barrel-aged beers are the most virtuous of all brews. Usually a beer is ready to drink after a couple of weeks in a stainless steel conditioning tank, but sometimes a brewer takes a finished beer and lets it rest in oak barrels for a year or longer. Typically, the barrels come from distilleries or wineries, and the previous contents add flavor and character to the beer as it ages.

Brewers fret over which kind of beer to put into which kind of barrel, but the most common combination is stout aged in bourbon barrels. Not only does the bourbon-soaked oak add flavors like vanilla, caramel and molasses to the beer, it increases the alcohol content.

BARREL-AGED BEERS TO DRINK NOW

Many breweries are dabbling in barrel-aging. Find these standouts at their respective breweries, in bottle shops and at better beer bars. They are mostly available in winter (November through March), but are often cellared for enjoyment later in the year.

KENTUCKY DARK STAR, FREMONT BREWING

Fremont Brewing takes its standard Dark Star oatmeal stout and ages it in bourbon barrels, acquired from noted distilleries such as Heaven Hills, for between eight and 18 months. Each batch is slightly different in flavor and strength, but this year is expected to be 10–11 percent alcohol by volume.

HOPPY THE WOODSMAN, SCHOONER EXACT BREWING

This is the barrel-aged big brother of Schooner Exact's winter seasonal beer, Hoppy Holidays winter ale. Each year, a portion of that beer is diverted into whiskey barrels and stored for the following year. As with other barrel-aged beers, the alcohol content can vary from batch to batch, but this one typically clocks in at 8.5 percent alcohol by volume.

PIKE ENTIRE, PIKE BREWING

This robust stout is aged for six months in wheat whiskey barrels from Dry Fly Distillery and then blended with Pike's XXXXX Stout to create a complex, rich beer that warms the belly and elevates your mood with its potency (9.5 percent alcohol by volume).

For brewery contact information, see page 120





DIRECTORY

AIRWAYS BREWING COMPANY
Kent, 6644 S 196th St., T-100; 253.200.1707;
airwaysbrewing.com

AMERICAN BREWING COMPANY
Edmonds, Warehouse 102, 180 W Dayton
St.; 425.774.1717; americanbrewing.com

BELLEVUE BREWING COMPANY
Bellevue, 1820 130th Ave. NE, Suite 2;
425.497.8686; bellevuebrewing.com

**BALE BREAKER BREWING
COMPANY**
Yakima, 1801 Birchfield Road;
509.424.4000; balebreaker.com

BRICKYARD BREWING
Woodinville, 5817 238th St. SE, Suite 3;
425.483.2337; brickyardbrewing.com

BLACK RAVEN BREWING COMPANY
Redmond, 14679 NE 95th St.;
425.881.3020; blackravenbrewing.com

CHUCK'S HOP SHOP
Greenwood, 656 NW 85th St.;
206.297.6212; chucks85th.com; and Central
District, 2001 E Union

**DIRTY BUCKET BREWING
COMPANY**
Woodinville, 19151 144th Ave. NE, Suite 101;
206.819.1570; dirtybucketbrewery.com

EMERALD CITY BEER COMPANY
Georgetown, 3100 Airport Way S;
206.708.7329; emeraldcitybeer.com

EPIC ALES
SoDo, 3201 First Ave. S, Suite 104;
206.351.3637; epicales.com

FOGGY NOGGIN BREWING
Bothell, 22329 53rd Ave. SE; 425.486.1070;
foggynogginbrewing.com

FREMONT BREWING COMPANY
Fremont, 3409 Woodland Park Ave. N;
206.420.2407; fremontbrewing.com

FULL THROTTLE BOTTLES
Georgetown, 5909 Airport Way S;
206.763.2079; fullthrottlebottles.com

GEORGETOWN BREWING COMPANY
Georgetown, 5200 Denver Ave. S;
206.766.8055; georgetownbeer.com

HILLIARD'S BEER
Ballard, 1550 NW 49th St.; 206.257.4486;
hilliardsbeer.com

ICICLE BREWING COMPANY
Leavenworth, 935 Front St.; 509.548.2739;
iciclebrewing.com

MACHINE HOUSE BREWERY
Georgetown, 5840 Airport Way S, No. 121;
206.605.3361; machinehousebrewery.com

**MARITIME PACIFIC BREWING COMPANY
— JOLLY ROGER TAPROOM**
Ballard, 1111 NW Ballard Way; 206.782.6181;
maritimebrewery.com

NW PEAKS BREWERY
Ballard, 4912 17th Ave. NW, Suite B;
206.853.0525; nwpeaksbrewery.com

OLD SCHOOLHOUSE BREWERY
Winthrop, 155 Riverside; 509.996.3183;
oldschoolhousebrewery.com

**REDHOOK ALE BREWERY —
FORECASTERS PUB**
Woodinville, 14300 NE 145th St.;
425.483.3232; redhook.com

REUBEN'S BREWS
Ballard, 1406 NW 53rd St., No. 1A;
reubensbrews.com

**ROCK BOTTOM RESTAURANT &
BREWERY**
Downtown, 133 5th Ave., 206.623.3070
and Bellevue, 550 106th Ave. NE, No. 103;
425.462.9300; rockbottom.com

PEDDLER BREWING COMPANY
Ballard, 1514 NW Leary Way; 360.362.0002;
peddlerbrewing.com

PIKE BREWING COMPANY
Pike Place Market, 1415 First Ave.;
206.622.6044; pikebrewing.com

POPULUXE BREWING
Ballard, 826-B NW 49th St.; 206.706.3400;
populuxebrewing.com

**SCHOONER EXACT BREWING
COMPANY**
SoDo, 3901 First Ave. S;
206.432.9734; schoonerexact.com

SEAPINE BREWING COMPANY
SoDo, 3828 Fourth Ave. S, Suite 2;
206.682.7985; seapinebrewing.com

SILVER CITY BREWERY
Bremerton, 206 Katy Penman Ave.;
360.813.1487; silvercitybrewery.com

SOUND BREWERY
Poulsbo, 650 NW Bovela Lane, Suite 3;
360.930.8696; soundbrewery.com

STOUP BREWING
Ballard, 1108 NW 52nd St.;
stoupbrewing.com

THE COLLECTIVE ON TAP
Woodinville, 17802 134th Ave. NE, Suite 6;
425.488.2795; collectiveontap.com

TRIPLEHORN BREWING COMPANY
Woodinville, 19510 144th Ave. NE, No. E6;
425.242.7979; triplehornbrewingco.com

TWELVE BAR BREWS
Woodinville, 12826 NE 178th St., Suite C;
425.482.1188; twelvebarbrews.com

TWO BEERS BREWING COMPANY
SoDo, 4700 Ohio Ave. S; 206.762.0490;
twobeersbrewery.com

URBAN FAMILY BREWING
Ballard, 5329 Ballard Ave. NW;
206.861.6769;
urbanfamilypublichouse.com