



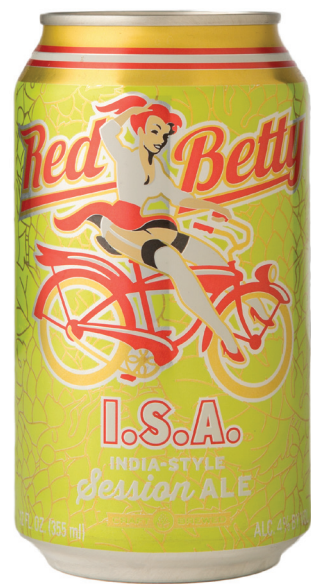
BOTTLES UP

Seattle magazine's trio of beverage experts—cocktail columnist **A.J. Rathbun**, wine writer **Paul Zitarelli** and beer guru **Kendall Jones**—cherry-pick the hottest new locally made spirits, wines and beers, along with perfectly paired bites

BEST NEW BREWS

WHAT'S TRENDING: SUPER-HOPPED SESSION ALES

Beer lovers around the Pacific Northwest continue to crave India pale ale (IPA) above all other styles of brew, but another hop-forward style is emerging as a new favorite. It's still so new that the beer world has yet to settle on a single name, but whether they call it session IPA, India session ale (ISA) or Northwest session ale, they're talking about the same thing: a low-alcohol beer—below 5 percent alcohol by volume (ABV)—brewed with gobs of hops. These beers offer the hopped-up character of an IPA, but don't pack the same high alcohol punch, offering beer drinkers the best of both worlds, inviting imbibers to order a second or third beer and responsibly enjoy a “session” of beer drinking.



RED BETTY ISA
Central City Brewers + Distillers
From just north of the border (Surrey, British Columbia) comes this exceptionally light and refreshing ale (4.0 percent ABV), unexpectedly riding the north wind like a breath of fresh tropical air, landing softly on your palate with a citrusy blend of orange and grapefruit. It goes down easy

and effervescent, almost like a hop-flavored sparkling water. **Pair with** light crackers and a mild Brie.
Available in 12-ounce cans (\$1.50 each) at bottle shops such as Chuck's Hop Shop in Greenwood. More info: centralcitybeer.com

THE ENABLER ISA
Triplehorn Brewing
A complex bouquet of fruit and forest aromas, including mango, pine and sweet berries, waft from the glass, and those impressions carry over into the flavor of this award-winning 4.9 percent ABV brew (which earned a gold medal at the 2014 Washington Beer Awards). It's so popular that Triplehorn cannot afford to ship any of it off site for fear of running out at the brewery's Woodinville tasting room. **Pair with** an arugula salad to discover the peppery notes that you might not have noticed otherwise. *Available at the brewery*



tasting room by the pint (\$5) and growler (\$11); triplehornbrewing.com

STOUP SESSION IPA
Stoup Brewing
Vibrantly golden, with a slightly ganja-like aroma, this Ballard-born brew offers sturdy, robust hop flavors reminiscent of flowers and grapefruit, and finishes moderately dry, with a mild but crisp bitterness lingering. At the 2014 Washington Beer Awards, this 5 percent ABV beer took home the silver medal in the Session Ales category. **Pair with** fresh ceviche and chips to amplify the citrus and spice of the ceviche. *Available at the brewery tasting room by the 12-ounce schooner (\$4), pint (\$5) and growler (\$12); stoupbrewing.com*

LIFE JACKET SESSION IPA
7 Seas Brewing Company
Previously offered only as a summer seasonal beer, Life

Jacket (not pictured) is now part of the brewery's year-round lineup. Like many hop-forward beers, this 4.7 percent ABV version offers an unmistakable citrus quality that, in this case, presents itself like grapefruit on the nose and tangerines on the tongue. Unlike many other beers of this style, which focus entirely on the floral aspects of the hops, this beer offers a noticeable malty, sweet backbone to add balance. **Pair with** a spicy barbecue sauce or a fiery Thai curry to further amplify the hop character. *Not pictured. Available in 12-ounce cans (\$1.70 each) at bottle shops such as The Beer Junction in West Seattle; pints and growler fills at the brewery's tasting room in Gig Harbor, 7seasbrewing.com*

BONUS! Read about the fruity, piney Off Leash Northwest Session Ale from Portland's Crux Fermentation Project (shown on page 114), at seattlemag.com

ALL BOTTLES SHOT BY CHUSTINE MINODA AND SARAH PITTS ROBINSON