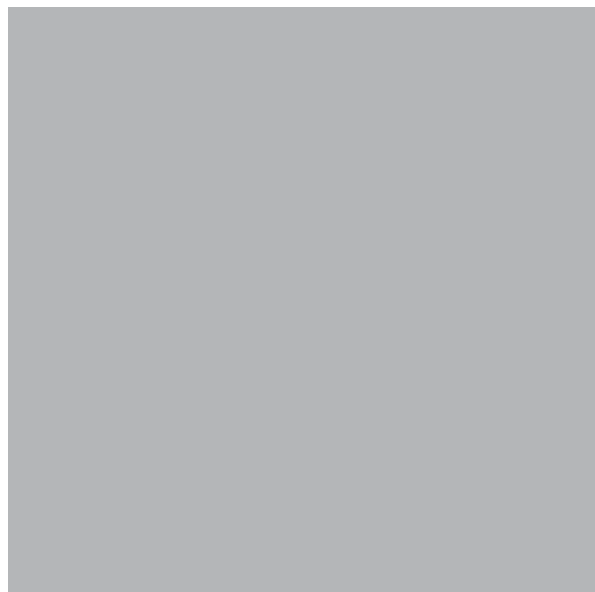


THE FOOD ESTABLISHMENT // BEVERAGE EDITION

Drink Up

Beer, wine, coffee, liquor, soft drinks—name a beverage and you'll find an epicenter of a foodie subculture here. Meet some of the local power players who are driving you to drink

By Amy Pennington, Kendall Jones, A.J. Rathbun and Paul Zitarelli



Just a few of the many movers and shakers (pardon the pun) in Seattle's beverage scene (clockwise this spread, from top right): Kathy Casey of Kathy Casey Food Studios-Liquid Kitchen; Sharelle Klaus of Dry Soda; Howard Schultz of Starbucks; The Pike Brewing Company's Charles and Rose Ann Finkel; Rick Small and his daughter Jordan Dunn-Small from Woodward Canyon winery.

Cofounders EMERSON LAMB (president) and MATT HOFMANN (master distiller), and STEVE HAWLEY (director of marketing), Westland Distillery Westland Distillery started distilling in 2010, but didn't release its first whiskey until the product was up to the founders' high standards, in October 2013. At that time, they also opened a SoDo distillery in the 13,000-square-foot space (where Safeco Field's roof was built), making it the biggest distillery west of the Mississippi. They've released award-winning flagship and peated single malt whiskeys, a number of memorable limited editions, and debuted a sherry-wood single malt, aged in Pedro Ximénez and oloroso sherry casks, last fall. Their spirits should soon be available in all 50 states, thanks to a distribution deal signed with Anchor Distilling Company, with international expansion to follow. westlanddistillery.com

ORLIN SORENSEN and BRETT CARLILE, owners and distillers, Woodinville Whiskey Co. These friends and partners had one goal in mind when opening their distillery in 2007—to create great whiskey. To reach that goal, early on, they enlisted David Pickerell, the former master distiller at Maker's Mark, as their mentor. Since then, they've released a micro-barrel collection, with bourbon and rye, to tremendous acclaim; a barrel-aged maple syrup; an Age Your Own whiskey kit; and a few limited-edition products. They opened a new distillery and event space in 2013, quadrupling their production capacity. This summer, after aging it for at least five years on the east side of the Cascades (the opti-

mum climate for maturing whiskey), they are releasing their anticipated flagship bourbon, to be followed soon by a flagship rye. woodinvillewhiskeyco.com

THE RETAILERS

The Big Box

Cofounders JIM SINEGAL (former president and CEO) and JEFF BROTMAN (board chair), Costco >>> Established in 1983, Costco is one of the world's largest retailers, with 671 warehouses; nearly 500 stores in the U.S. and Puerto Rico, and many more in Canada, the United Kingdom, Taiwan, Korea and beyond; more than 76 million customer-members and annual revenues exceeding \$100 billion. Wine, spirits and beer reportedly make up 3 percent of total sales and put Costco in a prime position of influencing the marketplace. In 2012, the company donated more than \$22 million to help pass Washington state Initiative 1183, which eliminated state-run liquor stores and opened the door to Costco. Its house brand, Kirkland Signature, around since 1995, offers less expensive versions of well-respected wines, spirits and beer (it sells 4 million cases of wine and spirits annually), and can be found in all of its U.S. stores and globally where laws allow. costco.com

The Independents

DAN MCCARTHY, founder and co-owner, and JAY SCHIERING, co-owner, McCarthy & Schiering (mccarthyandschiering.com) have been around for more than 30 years and carry an abundant collection of wine extending from Old World to New World grapes, with an eye for local gems. With locations on Queen Anne and in Ravenna, they were the first retailers to carry

the revered Quilceda Creek Cabernet Sauvignon and were early vendors for both Leonetti and Woodward Canyon wineries. >>>

MICHAEL TEER, owner, Pike & Western Wine Shop (pikeandwestern.com) has introduced French, Washington and Italian wines to many of the more than 10 million visitors who flood Pike Place Market annually. Teer had been a longtime employee at the shop (opened in 1975) when he purchased it in 1991. And while he loves Piedmontese wines, he has a deep knowledge of regional producers, making him the perfect guide for newcomers. >>> For more than 40 years, **CHUCK LEFEVRE, owner, Esquin Wine & Spirits** (esquin.com), has carried a huge selection of local and global wines, to which he recently added diverse spirits. With all that, plus weekly tastings and an educated staff (including David LeClaire, page 151), Esquin continues to charm. >>> In 2010, **CHUCK SHIN** turned a convenience store into the beer meccas that are **Chuck's Hop Shops** (chucks85th.com; chucksd.com), offering 30 beers (and some ciders) on tap at the Greenwood shop, and many more in bottles, most of which come from the Northwest or from small-scale craft brewers across the U.S. In 2014, Shin expanded with a larger shop in the Central District, which boasts even more brews on tap (50). Both spots feature scoops and pints of Full Tilt ice cream and a rotation of food trucks, so people bring their families (and dogs!) and stay awhile. With his dedication to building community and his keen sense for microbrews, Shin is equal parts one-man innovator and instant classic.

Beer

DICK CANTWELL, co-founder and head brewer, Elysian Brewing Company

The sale of Elysian Brewing Company, the beloved 19-year-old fixture on the Seattle beer scene, to Anheuser-Busch sparked a storm of controversy in January—especially since founder Dick Cantwell himself opposed the sale. But all the bad PR can't erase Cantwell's stellar record as a driving force on the local and national beer scene: He served as president of the Washington Brewers Guild and sat on the board of directors for the Brewers Association, representing the interests of the craft beer industry. Over the years, his brewery has created more than 400 different beers. Perhaps even better evidence of his creative, idiosyncratic spirit: Cantwell is responsible for conceiving the largest pumpkin-focused beer festival in the world: Seattle's Great Pumpkin Beer Festival celebrates its 11th anniversary this October. Until then, Cantwell is focused on ensuring that Elysian remains a creative and respected brewery under new ownership. elysianbrewing.com

MATT LINCECUM, founder and owner, Fremont Brewing Company

The brewery at the Center of the Universe is one of the fastest-growing breweries in the state, largely because of the vision and leadership of its founder and owner, Matt Lincecum. In a previous life, he worked as an attorney and spent plenty of time representing breweries as a transaction attorney, until he realized that he was on the



JOEL VANDENBRINK,
owner, **Two Beers Brewing Co. and Seattle Cider Co.**

Joel VandenBrink is fearless. He's backpacked solo on some of the most challenging trails in the western United States, such as the Wonderland Trail around Mount Rainier and the John Muir Trail in California. He approaches his business endeavors with the same intrepid abandon. He started Two Beers Brewing in his South Lake Union basement back in 2007, and it grew into one of the most popular breweries in the region. But, by 2013, boredom had set in and he added a second business to his portfolio: Seattle Cider Company, the city's first post-Prohibition cider producer. His beers are popular throughout the Pacific Northwest, but his cider products are available across the country. With its products currently available in seven states, Seattle Cider will find its way to at least five more states in 2015. twobeersbrewery.com, seattlecidercompany.com

wrong side of the table and turned his homebrew hobby into a profession. Fremont Brewing is building a new production facility, not far away from its existing brewery and ever-popular urban beer garden, which will allow the company to realize a sixfold increase in production and to become the largest independently owned brewery in the state. What endears Lincecum to other breweries and would-be breweries is his willingness to help, lending valuable (sometimes tough) advice and guidance, always asking those whom he

helps to continue the cycle of paying it forward. fremont-brewing.com

The Source
MIKE SMITH, owner, Loftus Ranches & Hopunion

The Yakima Valley produces about 75 percent of the nation's annual hops crop, and Loftus Ranches, located near Moxee, is one of the country's premier hops growers. A third-generation hops farmer, Mike Smith currently operates the family farm and is especially proud of, and revered for, the new hops he has developed at Loftus

for the nation's ever-growing craft beer industry, including some of the most sought-after hops varieties, such as Simcoe, Citra and Mosaic. His eldest son, Patrick, will take over the farm someday, while his other two children, Kevin and Meghann, own and operate Bale Breaker Brewing Company, which is built near the family farm amidst the hops fields. The family of active philanthropists has also spearheaded the Ales for ALS program, to help fund research for Lou Gehrig's disease.

ROGER BIALOUS and MANNY CHAO, owners, Georgetown Brewing Company

Thirteen years ago, Manny Chao, one of the original employees of Mac & Jack's Brewery, teamed up with his buddy Roger Bialous to start Georgetown Brewing Company, and within a year Manny Chao's eponymous pale ale was on tap at 80 Seattle bars. Today, Manny's pale ale is Seattle's most ubiquitous beer, flowing from taps at hundreds of bars and restaurants—more than any other locally brewed beer. A truly local product, the beer is not widely available beyond the greater Seattle area, which suits Chao and Bialous just fine. At the brewery's retail shop, they sell an average of 8,500 growlers

each month, and not just of Manny's pale ale, but Roger's pilsner, Lucile IPA and others. georgetownbeer.com

Seattle's Original Brewpub
Big Time Brewery and Alehouse

By 1988, Seattle had secured a reputation as one of the nation's first hotbeds for craft beer, but the city curiously lacked a brewpub (a pub that brews its own beer). This oversight inspired brothers John and Reid Martin, who owned a brewpub in Berkeley, California, to open one here: Big Time Brewery and Alehouse on University Avenue was Seattle's first post-Prohibition brewpub. Since that time, the venerable watering hole has witnessed a continuous cycle of matriculation and graduation, with patrons, staff and even the owners changing as the semesters and years rolled by. What remains immutable is the pub itself, which is now owned by Alfa Zinkus (who also owns Red Door in Fremont) and Rick McLaughlin (former Big Time manager, now co-owner/manager), where you can enjoy the same beer you drank back in grad school, including Prime Time pale ale and Atlas amber, which have been on the menu since the very beginning. bigtimebrewery.com



The Originals
CHARLES AND ROSE ANN FINKEL, owners, The Pike Brewing Company

It's hard to envision Seattle's beer skyline without its two most respected, recognizable pillars: Charles and Rose Ann Finkel. The Pike Brewing Company's founders are the omnipresent ambassadors of craft beer, and each year, approximately 350,000 people visit the company's brewery and pub, about 60 percent

of whom are out-of-towners. For 25 years, the tireless two have represented Seattle at local beer festivals, national and international brewers' conferences, charity fundraisers and countless other special events. The Finkels' Pike Place Market brewery fed the local beer industry a consistent diet of experienced brewers, with more than a dozen Pike graduates moving on to operate or own other local breweries. And they're still innovating: Pike plans to increase the size and scope of its barrel-aging program and recently finished construction of a large, temperature-controlled barrel room. pikebrewing.com