

Smoke Mountain Newsletter

Beer Line Up:

This quarter we've got some some unique beers for you: a new cocktail beer series is in the mix, a Kölsch that'll brighten any picnic, and a wild lager using estate pears with a Japanese flair.

Nightcap: Old Fashioned

The first beer of our Nightcap Series: the Old Fashioned. A malty Strong Ale aged in a rye whiskey barrel. This boisterous ale had Luxardo Maraschino cherries and orange zest added at secondary. It's surprising how comparable this beer tastes to a good ol' Old Fashioned.

Picnic Kölsch

This Kölsch-style ale (a crisp classic style from Cologne, Germany) has a unique twist. It is a hybrid blend with 14% Rincon Mountain Syrah Saignier Rosé, making it a deliciously refreshing summer picnic beer with a subtle pink hue.

The Rare Pear

This wild lager was inspired by Japanese lagers and really good sake. Toasted rice, Estate Pears, and fresh ginger are some of the ingredients you will find in this crisp, refreshing, and very unique lager.



Winery launch

On April 28th, we hosted the Grand Opening Event for our winery. We poured our first seven wines (Sauvignon Blanc, Viognier, Field Blend, GSM Blend, Tempranillo, Zinfandel and Barbera) to beer club members and wine lovers. The event was more successful than we could have imagined and we want to thank all who attended! One of our favorite moments was watching beer club members arrive, coolers in hand, expecting our laid back Pick-Up Party vibe, to be met with the "fancier" set up of linen-clad tables decorated with flower bouquets. We loved it!

If you were unable to attend the Grand Opening, but still want to sample wines, we will be pouring wine at the pick up parties. If you would like to purchase bottles or join our wine club you can do so by emailing jill@smokemtn.com. All beer club members get a 10% discount.

Estate Ales



Our Estate Beers have been brewed and are awaiting their release. The Pale Ale will be included in your summer shipment and a Barleywine is aging in a RM Tempranillo French oak barrel to be released in Fall.

At our hop yard and barley field in Creston, the 2018 hops are humming along nicely. We're hoping to produce a wet hopped beer this year. Wet hopped = using freshly harvested (not dried, vacuum sealed, and frozen) hops. This requires careful planning as the hops need to be used promptly after harvest. We're excited to taste the difference. Hops will be harvested July-August.

The barley field is thriving. Last winter, we planted wheat in addition to our two-row barley to expand the possibilities for our Estate Beers. We will be harvesting grain in June.

Distribution Program

We have taken small steps in beer distribution. To share our beer with the local craft-beer-loving community, we will be brewing a different beer every month based on our past successful beers. We launched with our Coconut Macadamia Nut Milk Stout, followed by Saison de Citron (a Belgian Saison with Meyer Lemon) and this month's release will be Blue Gold (a blueberry Belgian Golden Ale that is actually blue). You can find these beers on tap at some of the following locations: Lama Dog, Two Trees, Yellowbelly, Loquita, Ojai Beverage Co., Bottle and Pint, The Food Liaison, Fluid State, and Wine + Beer.

We love collaborating with local restaurants to create custom beers for their bar menu. Currently, we're working with Loquita in Santa Barbara to create Loquita Lager- a malty lager with fresh Valencia Orange zest. It should be on tap in June, just in time for summer.

And since we don't have any cool pictures to represent our distribution program, here is a fun picture of Edward Darren tending to our grape vines with Monk and Lucy!

