

# Smoke Mountain Newsletter

## Beer Line Up:

### 2017 Harvest Blend

This year's Harvest Blend is a 80% Belgian Quad and 20% Barbera wine, co-fermented. The finished hybrid comes through as an ideal blend of these two ingredients. Reddish brown in color, full of dark fruit character, and a roasted malt backbone. All balanced by a slight hop bitterness and elevated acidity from the Barbera.

### Sai-Sauv

Our Sai-Sauv is an additional Harvest Blend that you'll find in your shipment. This beer showcases a lighter palate comprised of 80% Saison and 20% Sauvignon Blanc grapes, also co-fermented. After fermentation, we aged this beer in one of our oak wine barrels for increased depth of flavor.

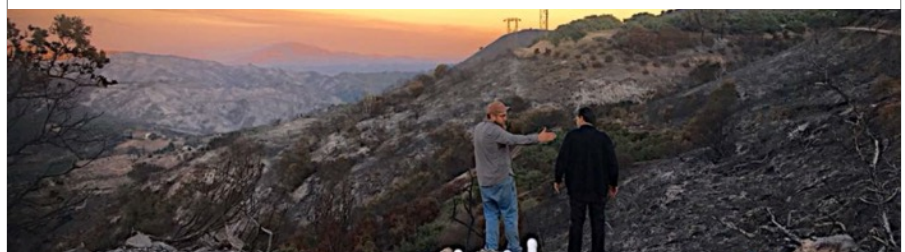
### VC Fire Crew

Originally named Biere de Noel, this Biere de Garde style beer w/ cacao nibs was intended to be released for the holidays. Obviously, due to the fires, we weren't able to release this beer in time. Instead, we decided to dedicate this beer to the Ventura County Fire Crew and first responders who saved our brewery.



## Roaring Thomas Fire

The Thomas Fire has been recorded as the largest fire in CA history! On Dec 5-9th the Fire made it's way through Rincon Mountain causing a bit of damage. We left our property not knowing whether we would have a brewery or winery to come back to. Thankfully, although we lost 40% of our avocado crop, the brewery and winery were still standing upon our return. We know that not everyone was as lucky as us and we hope your friends and families are all okay. If you're attending the pick up party on **Feb 24th**, you can check out the fire damage. We'd love to hear your Thomas Fire stories while sipping SM beer.





## Rincon Mountain- Wine Club Launch!

Finally, after 5+ years of blood, sweat, and just a few tears, we are launching our first Rincon Mountain Wine vintage! Our 2015 vintage of red wines consist of thirteen barrels of the following Estate wines: *Barbera*, *Zinfandel*, *GSM Blend*, *Estate Tempranillo*, *Field Blend* (blend of Barbera, Tempranillo, and Grenache).

All of the above wines are sourced from our Estate vineyard in Paso Robles (where we grow our hops and barley). We'll also be releasing two white wines from our 2016 vintage: *Estate Sauvignon Blanc*, and *Viognier* (sourced from the Plum Orchard Vineyard in the Templeton GAP).

We'll be accepting wine club memberships in the next month. If you're interested in joining, an email will be sent out to all beer club members once we've officially launched the club.

As beer club members, you have access to a 10% discount on all wine bottles. You can buy bottles online through our website, via email to [jill@smokemtn.com](mailto:jill@smokemtn.com), or at the pick up parties at any time.

## 2017 Estate Beers

We're currently brewing R&D batches on our 2017 *fully estate beers!* Our dream for Smoke Mountain is to become a fully estate brewery, meaning all the ingredients used in our beers are grown by us, truly "farm to glass". These beers are the first step towards this dream and we're beyond excited to share them with you in the spring and upcoming shipments.

The 2017 release of estate beers include an Estate Pale Ale and a Barleywine. We choose to keep the first release simple and focused on the two main ingredients we want to showcase: barley and hops. The Estate Pale Ale will allow you to taste the quality of our hops without the barley overshadowing their presence. In addition, our barley wine has the opposite purpose. This beer will have a heavy barley malt profile and a light hop profile so you can really taste the quality of the barley.

For our upcoming 2018 barley crop, we've planted 12 acres of barley, plus five acres of wheat to allow us to expand into a larger spectrum of beer styles. To give you some perspective, depending on weather and other farming variables, this should provide us with roughly 250 x 50 pound bags of barley & wheat. Fully estate brewery here we come!

