

Smoke Mountain Brewery

We are very excited about this quarter's shipment! All the beers feature delicious estate ingredients grown by the Smoke Mountain Team: figs and honey from Rincon Mountain and hops, barley, and Grenache grapes from Paso Robles. Two of the three beers are 100% estate. So sit back, relax, and enjoy these unique Central Coast beers.

Estate Fig Leaf:

This fully estate pale ale features honey and fig leaves from Rincon Mountain as well as our barley and hops. Fig leaves provide interesting earthy notes of almond and coconut that pair beautifully with the honey collected from our bee boxes here on the mountain.

Estate Harvest Blend:

This is our third year making a Harvest Blend but this is our first fully estate Harvest Blend! Each year, we pair a different grape varietal with a style of beer. This year's Blend is an estate Saison, co-fermented with our Grenache grapes.

The Imperial Fig:

An Imperial Oatmeal Stout with 110 pounds of fresh Rincon Mountain figs. This big beer really pushed our system to its limits! The result is a full-bodied, rich, roasty, and mildly spicy stout.



If you live in Santa Barbara or Ventura, you may have seen our beers on tap locally. This year, we are launching *Farm To Face*: a new series of estate grown beers that we will be distributing locally. This series will feature estate beers of classic styles, to showcase the terroir of our malt and hops.

We hope the Farm to Face series will excite beer consumers about tasting the potential of the Central Coast in beer form! We want beer consumers to start asking the question, "where do the barley and hops in my beer come from?" and ideally, learn to distinguish the terroir of our region and others. This to us, is an ode to historical beer-making, when a brewer would often grow and malt their own ingredients.