

# SMOKE MOUNTAIN BREWERY

## Beer Club Line Up:

**Anniversary Estate Ale (Barleywine):** Our first fully Estate Smoke Mountain Bottle! All of the barley and hops that went into this beer were grown and harvested by our team; it is a true farm-to-bottle beer, showcasing the terroir of the California Central Coast. This dark Barleywine was aged in a Rincon Mtn French Oak barrel. 10% ABV.

**The Juice:** This IPA style beer marries a complex and boisterous hop profile with a substantial, structured malt base. A refined chaos, if you will. Azacca hops provides hefty servings of tropical fruit goodness which are complicated and balanced by the herbal and floral hop, Loral.

**Hibiscus IPA:** The New Stone Fruit hop variety and 007: The Golden Hop (previously called Idaho 7) in addition to Hibiscus calyxes (seedpod casings) were used to create this red-tinted, slightly tart, tropical, ultra-hydrating IPA.



## 2018 Hop and Barley Harvests

We've had our "agricultural hiccups" with our barley in the past, but this year (knock on wood) went pretty smoothly. 6,500 pounds of barley and 1,000 pounds of wheat were harvested in June. The addition of wheat will allow us to expand our brewing profile and create a variety of beer styles. Our barley and wheat were shipped to Colorado Malting Company this week for malting and roasting.

One of the more difficult things for us to decide is which roasts we want for our malt. The Colorado Malting Company can kiln specialty malts from a Vienna (very light) up to a chocolate roast. This forces us to plan which estate beers we want to brew for the entire 2019 year so we can have the right amount of each type of roasted malt on hand.

Our 2018 hops are currently being harvested. They will all be dried, vacuumed sealed, and nestled in our freezer by next week. We even had the luxury of brewing a Wet Hop IPA this week. Wet hop= brewing with freshly picked hops (within 24-48 hours) vs. dried hops. We're excited to taste the difference!



## Don't forget ya'll, we got wine too!

As a beer club member you get to enjoy the perks of receiving 10% off our wines! If you love our beers, you really need to try our wine. If you didn't already know, we launched our winery, Rincon Mountain Winery, in Spring. It's our very first vintage featuring two white wines (Sauvignon Blanc and Viognier) and five reds (Field Blend, Tempranillo, GSM, Zinfandel, and Barbera).

To order wine: Email [jill@smokemtn.com](mailto:jill@smokemtn.com) or give us a ring at 805-804-7954. You can pick up bottles at the Pick Up Party too!

Cheers!

## 2019 Club Membership

2019 will be another year filled with delicious Estate Beers. We're inching closer and closer to our goal of being a fully Estate Brewery. Next year, we'll have at least one bottle in each shipment (if not more) that's fully estate. Estate= all the ingredients in that beer were farmed by us on our ranches. The remaining beers will have some element of estate in them, whether that's Meyer lemons or Macadamia nuts.

To clarify, we grow our hops, barley, and grapes on our Creston Ranch in Paso Robles. The second ranch is here on Rincon Mountain with the brewery, in Ventura. The Rincon Mountain Ranch produces a variety of perennial crops: Meyer lemons, macadamia nuts, avocados, figs, citrus, apples, pears, and much more. We want to use both of these ranches to bring you delicious estate beers that showcase not only what we can produce from the bounty of our ranches, but the bounty of the Central Coast as well. So, sit back and enjoy what's to come.

