

2014 EASTERN OREGON BEER FESTIVAL TASTING NOTES

HOP HEADS UNITE!

Pallet Jack (Barley Brown's, Baker City, OR) GABF Award winning brewer and emerging brewing force Eli Dickison's ultra tasty elixir, with Columbus, Citra, Amarillo and Simcoe hops producing citrus, tropical fruit and pine aromas and flavors. Barley Brown's top selling beer. 7% ABV **2013 Great American Beer Festival Gold Medal**

Breakside IPA (Breakside Brewing, Portland, OR) Ben Edmunds has graciously sent his signature IPA, with Citra and Chinook hops leading to citrus and tropical aromas and flavors. 6.8% ABV. **2014 North American Beer Awards Gold Medal**

Sculpin (Ballast Point Brewing, San Diego, CA) A truly inspired use of hops (five separate hop additions) creates hints of apricot, peach, mango and lemon flavors, but still packs a bit of a sting, just like a Sculpin fish. **2014 World Beer Cup Gold Medal**

Superpower IPA (Comrade Brewing, Denver CO) Huge pine and grapefruit aroma, with flavors of citrus, balanced bitterness with a light malt character. 7.9% ABV

S.A.M. (10 Barrel, Boise ID) Brewed by "Big Daddy" Shawn Kelso, this Northwest style IPA features Simcoe, Amarillo and Mosaic hops. 7.5% ABV

Leafdropper IPA (1188 Brewing, John Day, OR) This beer warms the soul and slaps the taste buds silly with its hoppiness! ? ABV

Bald Mountain (Bull Ridge Brewpub, Baker City, OR) A Session IPA. ?% ABV

DARKNESS, DARKNESS

Turmoil (Barley Brown's, Baker City, OR) The quintessential example of the Cascadian Dark Ale style is an opaque hop monster that will change what you think about dark beers. Dank and delicious. 7.8% ABV **2014 World Beer Cup Gold Medal**

Crotch Grabber (Melvin Brewing, Jackson, WY/Comrade Brewing, Denver, CO) A collaboration between Comrade Kirk McHale of Melvin Brewing and Comrade Supreme Commander Marks Lanham, GABF Gold Medal winning brewer in 2013 while at Barley Brown's. A touch of dark malt and a mountain of hops lead to a revolutionary beer. 6.6% ABV. **2014 North American Beer Awards Gold Medal**

Bruce/Lee Porter (Prodigal Son Brewing, Pendleton, OR) Tim and Jennifer Gunther of Prodigal Son signature beer is rich and chocolate-y with a strong coffee flavor. This is a robust porter not for the faint of heart. 7.8% ABV

29er Brown Ale (Good Life Brewing, Bend, OR) Curt Plants presents a classic brown with a hoppy roasted nose to balance a nutty, strong malt body that finishes with smooth chocolate and coffee undertones. 6% ABV

NOT FOR AMATEURS

Black Flag Imperial Stout (Beer Valley, Ontario, OR) Their 1st first beer, brewed for beer enthusiasts who want to test the boundaries of sensory perception. Brewed with 8 different malts & 4 different hop varieties to give it depth and complexity. 11% ABV **2014 World Beer Cup Gold Medal**

Bourbon Barrel Aztec (Breakside Brewing, Portland OR) A barrel aged version of Breakside's Aztec, their American Strong Ale brewed with chocolate and chiles, featuring rich oak and coconut flavors, and a mellow, though present heat. 12% ABV

Green Mammoth (Laurelwood Brewing, Portland OR) Vasili Gletsos Imperial IPA has huge amounts of American Citrusy, Piney and tropical-fruit hops added in the kettle, hop back and fermentation vessel to give this beer its tasty kick. 10% ABV

XXX (Good Life Brewing, Bend, OR) Brewmaster Curt Plants presents this ode to hopheads everywhere. The Eastern Oregon Beer Festival is the world premiere of this triple IPA! 10.4% ABV

VERY SPECIAL TREATS

Beer Week (Hair of the Dog Brewing, Portland OR) Legendary brewer Alan Sprints has graciously provided this Strong Pale Lager brewed with organic Pilsner malt and Amarillo Hops. I. This is the first time any Hair of the Dog beer has been poured in Eastern Oregon. Thanks, Alan! 9.0% ABV **2 TOKENS**

Live: Lemondrop (Cascade Barrel House, Portland OR) This NW style strong blond quad was barrel aged for 18 months in Heaven Hill Bourbon and pinot barrels and additionally aged with lemon peel. Aromas of sweet Bourbon and citrus are noticed up front. Soft, sweet lemon peel and Bourbon notes dance on the palate and give way to a crisp, lemon tart finish with a lingering lemon vanillin note. **3 TOKENS**

EOBF Beer Steward Jeff Dense would like to give a special thanks to: Tyler and Corrina Brown for hosting the Friday night brewers gathering and allowing me to be part of the Barley Brown's family; Art Larrance, the godfather of Oregon beer festivals, for his friendship and sage advice; Eastern Oregon brewers for providing the inspiration to hold this festival; The out-of town brewers in attendance (Marks, Vasili, Sean, Josh, Kyle, Mike) for their help in brewing and compiling this phenomenal beer list; Ted Rice of Marble Brewing for sharing his amazing Pilsner with EOBF attendees; LGMSD Coordinator Saira Siddiqui for her boundless energy and leadership; Graybeal Distributing for their technical assistance; EOBF volunteers for their time and energy; and most of all, my much better half, Emily Hodgson, for her patience and understanding. And most of all, YOU, for bringing your passion and thirst for craft beer to the inaugural Eastern Oregon Beer Festival!

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EASY DRINKING

Mother Lode Golden Ale (Laurelwood Brewing, Portland, OR) A subtle, easy drinking ale, crisp, dry and refreshing. 5.1% ABV **2014 World Beer Cup Gold Medal**

Hand Truck (Barley Brown's, Baker City, OR) Centennial, Citra, Simcoe and Mosaic hops give this International Pale Ale a fresh citrus aroma, with hints of grapefruit and pine. 5.5% ABV **2013 Great American Beer Festival Gold Medal**

Wheatstock Hefeweizen (Prodigal Son, Pendleton, OR) An American Pale Wheat Ale brewed with 60% wheat malt. named in honor of the infamous music festival in the nearby town of Helix. Try it with a slice of pink grapefruit. 5.7% ABV

A Beer Named Sue (Prodigal Son, Pendleton, OR) A Kolsch-style ale brewed with 2-row and Vienna Malts and Crystal Hops, clean and refreshing. 4.8% ABV

ESG (Terminal Gravity Brewing, Enterprise, OR) This American "Extra Special" Golden Ale has a bit of a spicy kick from rye malt, and is one of this scenic brewery's most popular beers. 5.7% ABV

Pale (Terminal Gravity Brewing, Enterprise, OR) The hops and malt in this British style copper colored ale are well balanced, leading to a clean, dry finish. 6.1% ABV

Oregonberry Wheat Ale (Beer Valley, Ontario, OR) A light, refreshing, tart summer beer brewed with cherries, blueberries, and plums. 4% ABV

Belgian Wit with Apricot (Dragon's Gate, Milton-Freewater, OR) Northwest twist on a Belgian favorite, orange peel & coriander notes with stonefruit notes. 5.5% ABV

Box Canyon Pale Ale (1188 Brewing, John Day, OR) A slightly crisp mouth feel, malty in the middle and finishes with a hint of Cascade and Crystal hop goodness. 5% ABV

GERMAN STYLE

Pilsner (Marble Brewery, Albuquerque, NM) A light, crisp, traditional German-style Pilsner brewed with imported malt and hops. A special treat for EOBF attendees! 4.7% ABV **2014 World Beer Cup Gold Medal 2 TOKENS**

Ludwig (Bend Brewing, Bend, OR) Brewed with Weyermann Malt and Tettnanger and Hallertau Hops. Clean, Crisp and Refreshing. A great summer sipper with a nice hoppy finish. 5% ABV **2014 North American Beer Awards Gold Medal**

Red Alt (White Bluffs Brewing, Richland, WA) Brewmaster Mike Sutherland's creative take on a classic style, Tettnanger and Perle hops highlight Eastern WA contribution to the brewing scene. 5.2% ABV **2014 Washington Beer Awards Silver Medal**

SOUR POWER!

Cucumber Crush (10 Barrel, Bend, OR) This Tonya Cornett creation is a Berliner Weisse featuring cucumber aromas & a lemon zest flavor profile. Highly carbonated, refreshing with a dry finish. 4.0% ABV **2014 World Beer Cup Gold Medal**

Ching Ching (Bend Brewing, Bend, OR) Ian Larkin has kindly provided a whimsical take on a Berliner Weisse, brewed with Pomegranate and Hibiscus, thirst quenching with a sweet tart tanginess. **2013 Great American Beer Festival Gold Medal**

Citrus Royale (The Commons, Portland, OR) A sister to Bier Royale, this sour spelt (hulled wheat) based beer is brewed with Navel Orange, Murcott Mandarin, Meyer Lemon peel and orange and lime juice. 5.8% ABV

Passionfruit Sour (Breakside Brewing, Portland, OR) A Berliner Weisse with a unique, tropical twist. This tasty beer is light in body, extremely refreshing on a hot summer day and quite tart. The addition of passion fruit in the lagering tanks gives this beer an alluring stonefruit aroma. 4.4% ABV

FARMHOUSE/SAISON

Urban Farmhouse (The Commons, Portland, OR) A simple, refreshing farmhouse ale, pours golden with a floral nose and a soft underlying hop bitterness with a crisp finish 5.3% ABV **2014 World Beer Cup Bronze Medal**

Fleur de Blanc (The Commons, Portland, OR) White Farmhouse Ale with rose and elderflowers balanced by zesty lemon notes and a dry finish 5.0% ABV

Saison (The Commons, Portland, OR) Brewmaster Sean Burke presents a fruity modern Saison with a new yeast strain. 5.0 ABV

Lemongrass Saison (Upright Brewing, Portland, OR) Formulated around the famous Dupont yeast strain, producing wonderful tropical notes to showcase the lemongrass aromas. Upright Brewmaster Alex Ganum's tasty creation drinks with a pleasant bite and tartness, finishing quite dry despite the sweet impression of the aroma. 7%

Biere de Mars (White Bluff Brewing, Richland, WA) A special version of the French farmhouse ale Biere de Garde, This beer combines the same malty character, but with a higher dose of Pearle hops with Hallertau hops for flavor and aroma. 6.8% ABV

Le Petit Dragon (Dragon's Gate, Milton-Freewater, OR) An unfiltered farmhouse ale brewed with local honey and estate grown hops, quite refreshing with hints of spice and fruit with a bit of tartness. 6.7% ABV