

## 2016 EASTERN OREGON BEER FESTIVAL TASTING NOTES

### Barley Brown's (Baker City, OR)

**Pallet Jack IPA**-Awesome blend of Columbus, Citra, Amarillo and Simcoe hops bombard this IPA with flavors of citrus, tropical fruit, and a little bit of pine. **HOPPY Gold Medal, 2013 Great American Beer Festival.** 7.0% ABV

**Joan**- Red ale brewed with fresh ginger and fresh jalapenos. Joan was raised to be admired, and set her sights on something better: Chile beer respect. **SPECIALTY. Gold Medal, 2016 North American Beer Awards** 5.1% ABV

**Pvgmy Pale- SESSION BEER** A moderate, refreshing India Session Ale with noticeable hop aroma balanced by light malt flavor. **SESSION** 4.5% ABV

**Saison**- Brewed for the 16th anniversary of Barley Brown's Brewpub and the first anniversary of the tap room. This is refreshingly tart beer feature small additions of juniper berries and grains of paradise. **SPECIALTY** 6.3% ABV

**Zitrus Weizen**-Cloudy, Bavarian-Style Hefeweizen, banana and clove balanced by a healthy dose of Citrus hops. Tasty. **SESSION** 5.0% ABV

**Chaos-VIP BEER** Imperial Moxee Style Black Ale, this big brother to 2015 World Beer Cup Gold Medal winning Turmoil is dark as an Eastern Oregon winter's night and hopped to the nth degree. **HOPPY** 10.2% ABV

### 10 Barrel Brewing (Bend, Or)

**Mimosa- VIP BEER** World Beer Cup winning Brewmaster Tonya Cornett unleashes her award winning German Sparkle Party as the base for this refreshing Berliner Weisse-style beer, finished on orange peels, resulting in a sweet, tart refreshing summer sipper. Only three 1/6 bbls of this tasty treat were produced. Thanks, Tonya!!! **SOUR** 4.0% ABV

**Dark Hyde CDA**- Shawn "Big Daddy" Kelso send this dark, dank hop monster from Boise for EOBf patrons. Uber hoppy with a smooth, silky mouth feel. **HOPPY. Silver Medal, 2016 North American Beer Awards** 7.3% ABV

### 1188 Brewing (John Day, Or)

**It Gose Unnamed**- Wheat malt upfront fades to a slightly salty, tart citrus finish. **SOUR** 5.2% ABV

**PB & C Extra Stout**- Roasted malt character dominates with notes of chocolate in the finish with a hint of peanut. **SPECIALTY** 4.0% ABV

### 54-40 Brewing (Washougal, WA)

**River Road Pilsner**- Classic German-style pilsner with a nice hop bite. We brewed this beer with premium German malt and traditional noble hops that are true to style. The resulting beer is brilliantly bright and drinks crisp and clean with a light-medium body. **SESSION** 5.1% ABV

**Mama Tried**- This beer is a classic throwback to full flavored American lagers from the Nineteenth century. Brewed in tribute to country music legend Merle Haggard. **SESSION** 5.1% ABV

**Rye Table Beer**- Brewed in collaboration with Mt. Tabor Brewing, this lovely small beer has a lot of character with Simcoe, El Dorado, and Mandarina hops. Ridiculously drinkable and refreshing. **SESSION** 3.7% ABV

### Beer Valley (Ontario, OR)

**Chukar Cream Ale**- Spawned from the American light lager style, Cream Ales are brewed as an ale though sometimes finished with a lager yeast or lager beer mixed in. Minimal hops, well carbonated, crushable. **SESSION** 4.5% ABV

**Dark Dawg Porter**- Roasted malt dominates, coffee and cocoa notes, a bit of piney hops, a very drinkable Porter. **DARK** 5.5% ABV

### Bend Brewing (Bend, OR)

**Volkssekt Berliner Weisse** - Brewed with Pilsner malt and wheat, gently hopped with Hallertau and soured with Lactobacillus. The result is a light beer with very little bitterness, clean citrus-like tartness, and a refreshing yet soft finish. **SOUR Gold Medal, 2016 World Beer Cup; Gold Medal, 2016 North American Beer Awards; Silver Medal, 2015 Great American Beer Festival** 3.8% ABV

**Black Diamond- SESSION BEER** American Style Dark Lager, a bit of roasted malt and a slightly sweet, light finish make this an easy drinking beer. **SESSION Bronze Medal, 2015 Great American Beer Festival** 5.0% ABV

**Razz Tafari**- Bright pink hued American-style sour, this refreshing beer is as close as you will get to drinking Raspberry Sweet Tarts. **SOUR** 5.0% ABV

### Block 15 Brewing (Corvallis, OR)

**Sticky Hands- VIP BEER**- Enjoy a hop decrescendo that begins with an aromatic blast of tropical fruits, citrus and dank herbs, transitions into intense hop flavor and then ends with a balanced bitter finish balanced by pale malted barley. **HOPPY** 8.1% ABV

**Anthem of the Son- SPECIAL TAPPING** A dangerously drinkable sour golden ale, brewed with citrus peel and dry-hopped with Amarillo, Azacca and Citra. The result is refreshingly tart, with notes of tangerine and papaya and a crisp, thirst-quenching finish. **SOUR** 6.1% ABV

**Mango Son**- Nearly 600 pounds of mangos combine with an orchestrated array hops and carefully managed English Ale yeast to produce a burst of mango harmoniously blended with notes of grapefruit, resin, stone-fruit and hop spice results in a fruity, complex beer. **HOPPY** 7.2% ABV

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### Boneyard Brewing (Bend, OR)-

**PABO Pilsner-** Bavarian Style Pilsner brewed according to Boneyard's Reinheitsgebot purity law adopted in 2015. SESSION 5.5% ABV

**Notorious Triple IPA-** Huge grapefruit and pine aromas lead to flavors of citrus, tropical fruits and honey. HOPPY 11.5% ABV

### Breakside Brewery (Milwaukee, OR)

**Lunch Break ISA-SESSION BEER** A hop-forward session beer, Amarillo, Simcoe, Cascade and Centennial hops gives this easy quaffer aromas of orange marmalade, grapefruit and resin. HOPPY **Silver Medal, 2016 World Beer Cup** 4.7% ABV

**Fitzcarraldo 2016 Barrel Aged Reserve- VIP BEER** A special 'cuvee', a blend of Belgian dark strong ale that spent over 18 months in Bourbon barrels, a bourbon barrel aged stout and a dash of Toro Red. Notes of fig, date, and port, clove and red currant. Very complex and tasty. SPECIALTY 11.2% ABV

**India Golden Ale-** Light in body, lighter in color, and huge in citrus flavors and aromas. Mosaic and El Dorado hops and a simple malt bill lead to a stone fruit, tropical and piney taste profile. HOPPY 8.1% ABV

**Wanderlust-**Bright gold color, with pronounced tropical, dank and grapefruit notes driven by five different hops balanced by a light malt profile to let the hops shine. HOPPY Pairs well with pizza topped by anchovies. 6.0% ABV

### Buoy Brewing (Astoria, OR)

**Helles-** Buoy's flagship beer the palest, softest celebration of high quality German Pils Malt, balanced by Noble hops. SESSION 5.3% ABV

**Sorta Brunette Belgian-** The idea was to make something similar to a tasty Belgian Blond, but to ramp up the color a bit to give the beer a darker brown hue. Dry and floral with nice subtle clove notes. SPECIALTY 5.6% ABV

### Cascade Brewing (Portland, OR)

**Strawberry 2015- VIP BEER** This Northwest sour ale is a blend of wheat and blond ales aged in oak barrels for up to 14 months with Totem strawberries and vanilla beans, capturing the essence of fresh strawberries with subtle notes of oak, vanilla and fruit preserves. SOUR 7.1% ABV

**Honey Ginger Lime-** A spiced Rye base beer aged in oak wine barrels with candied ginger and lime peel followed by late additions of fresh ginger, lime and wildflower honey. Refreshing and Complex. SOUR 6.8% ABV

**Session Red-** An easy drinking American Red Ale. SESSION ??? ABV

### Comrade Brewing (Denver, CO)

**Superpower IPA- SPECIAL TAPPING** Huge pine and grapefruit hop aroma with flavors of citrus, balanced bitterness with a light malt character. Pours a brilliant gold with a dense white head. Widely considered one of the country's best IPAs, a special treat for EOBFF attendees. HOPPY 7.5% ABV

**Yellow Fever-** Crisp and refreshing blonde ale brewed with Citra Hops. Subtle notes of melon, passion fruit and lime in the aroma, and to give it a bit of extra kick, infused with fresh Colorado jalapenos. SPECIALTY 5.0% ABV **Gold Medal, 2016 World Beer Cup**

**El Nugarillo-** American Pale Ale brewed with Pilsener malt and El Dorado, Nugget and Amarillo Hops. Goes well with a good cigar. HOPPY 6.0% ABV

### Dragon's Gate (Milton Freewater, OR)

**The White Queen-** Two time EOBFF People's Choice winning brewery, brings us a White Peach Farmhouse Saison, brewed with Belgian Malts, chamomile flowers, jasmine, white peppercorn, & lavender. SPECIALTY 7.9% ABV

**Madness of Merlin-** Belgian Style IPA with Blueberries, brewed with Belgian Malts, Farmhouse Belgian yeast, Blueberries and dry-hopped with Mosaic hops. SPECIALTY. 8.3% ABV

### Ecliptic Brewing (Portland, OR)

**Spica Pilsner-** Brewed in the unfiltered Kellerbier style. Exclusive use of Pale malt gives this lager a pleasing malt body and light golden color. Sterling hops bring a rich herbal hop character and work with unfiltered yeast to end on a nice spicy flavor. SESSION 5.5% ABV

**Zenith Grapefruit Gose-** A traditional German-style sour ale with a touch of coriander and salt. Our interpretation of this style includes grapefruit for a refreshing beer, perfect for a summer afternoon. SOUR 4.5% ABV

### Hop Valley Brewing (Eugene, OR)

**Delicate Thunder Session Ale-** A bouquet of orange marmalade, and passionfruit with light cedar notes gently leads into a biscuity caramel backdrop in this easy drinking pale ale. SESSION. 4/5% ABV

**Citrus Mistress IPA-** Complimented with the addition of grapefruit peel, creating a potpourri of citrus, peach, and tropical fruits balanced by Munich malt. HOPPY **Bronze Medal, 2014 World Beer Cup** 6.5% ABV

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*"It's not about the beer, it's about the beer."*

*-Don Younger*

### Fat Head's Brewery (Portland, OR)

**Blitzkrieg Bock-** A good color with rich many flavor from caramel malt that complements the moderate level of hops that are used in this traditional German lager. Rye malt rounds this beauty with a dry, lightly spicy finish. SPECIALTY. **Gold Medal, 2015 Great American Beer Festival** 7.6% ABV

**IBUsive-** IPA featuring Mosaic hops, offering a unique and complex blend of mango, pine, citrus and other tropical fruit flavors. Dank. HOPPY 7.6% ABV

**Head Shrinker DIPA-** Robust and biscuit malt profile balanced by old school hop bill, grapefruit pith, piney, resinous, alcohol well hidden HOPPY. 9.2 % ABV

**Citraphonic IPA-** Brewed for Portland's Pints in the Pearl event, this single hop IPA featuring Citra hops results in a complex hop profile, passion fruit, lychee, peach and gooseberries. Light bodied, smooth. HOPPY. 6.4% ABV

### Hair of the Dog (Portland OR)

**Doggie Claws from the Stone- SPECIAL TAPPING** West Coast style Barleywine, featuring a big malt bill and an assertive hop profile. Aged in a concrete fermenter which have long used in the wine industry, adding a nice mineral profile to this legendary beer. SPECIALTY 11% ABV.

### Hermiston Brewing (Hermiston, OR)

**Oi! Porter-** This medium dark ale is complex with a rich chocolate caramel malt character, roasted coconut and Madagascar Vanilla beans soaked in bourbon, lightly hopped with Magnum and Saaz. SPECIALTY. 6.5% ABV

**BackNStyle-** A dash of roast barley and a pinch of other darker malts along with a generous hopping, this American Black Ale will leave your taste buds both reeling and calling for more. HOPPY 6.0% ABV

**Hermiston Hefe-** A German style Hefeweizen that represents the wheat all around us. Banana and clove notes, easy drinking. SESSION 5.3% ABV

### Ordinance Brewing (Boardman, OR)

**RX Pale Ale-** Pouring a light straw color, this ale gets its spicy flavor from a healthy dose of rye malt. The rye spice combines nicely with a Citra and Mosaic aroma present a beer that is perfect for day's end be it after work or a long day of outdoor pursuits. SPECIALTY 5.6% ABV

**Bloops-** Topped with a light pink head, this wheat beer has a lot to sav. Starting with a pleasant blueberry nose, you will be rewarded with even

more blueberry flavor. Mingle that with a hearty malt sweetness and this beer is reminiscent of blueberry pie. SESSION. 4.6% ABV

**Whiskey Craig-** An old style ale brewed with the addition of brown sugar which gives it a nice candy-like flavor, as well as the ability to warm your belly aged in whiskey barrels. SPECIALTY 8.7% ABV

### The Prodigal Son Brewery and Pub (Pendleton, OR)

**A Beer Named Sue- SESSION BEER** Crisp and refreshing, Sue is brewed with Pacific Northwest 2-row barley and Vienna malts and balanced with Mt. Hood hops. Easy drinking personified. SESSION 4.6% ABV

**Huckleberry Wheat-** This light ale uses white wheat, Vienna, and acidulated malt, with wild huckleberries added post-fermentation. SESSION 5.1% ABV

**Bruce/Lee Porter-** Rich & chocolatey with a strong coffee flavor, this robust porter is composed of five different specialty malts. SPECIALTY 7.4% ABV

**Max Power DIPA-** Seven hop additions throughout the brewing process, including dry-hopping with Belma, Chinook, and Cascades push the IBUs well into Imperial territory. HOPPY 9.5% ABV

### Reverend Nat's Hard Cider (Portland, OR)

**Revival Hard Apple:** This cider is made with a blend of apples to which is added piloncillo, and is then fermented to total dryness using two exotic yeast strains. It is brilliantly golden in color and deeply complex while remaining subtly familiar, with just the right amount of sweetness and acidity to be an everyday beverage. CIDER 6.0% ABV

**Sacrilege Sour Cherry: VIP CIDER** This cider was created using Granny Smith apples from the Pacific Northwest and is combined with tart cherries to create a tart, but semi-sweet cider that has a subtle kick from the addition of Ghost Chili Peppers. CIDER 7.4% ABV

**Hallelujah Hopricot:** This Belgian wit-style cider is made with classic American apples, steeped with coriander, bitter orange peel and paradise grains, and fermented with a French saison ale yeast. On top of that rich base, pure apricot juice and Oregon-grown Cascade hops are added. A fresh and fruity concoction not dulled by sweetness. CIDER 6.9% ABV

### Steens Mountain Brewing (Burns, OR)

**Whorehouse Meadows Wheat-** A yeasty, unfiltered wheat ale brewed with orange and grapefruit peel. Refreshing after a long day in the hot sun. SESSION 5.0% ABF

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**Harney Strong Ale-** A traditional English strong ale, bitter, malty and dark amber in color. SPECIALTY 6.0% ABV

### Salem Ale Works (Salem, OR)

**Hootenanny Honey Basil SESSION BEER** Pale blond in color, this tastu beer is only lightly hopped. The fresh basil takes over the aroma yet remains balanced and not over powering in the taste. Honey lends a touch of sweetness, with the finish being dry and crisp. SESSION 4.2% ABV

**Bridge Street Coffee Stout-** A deep rich stout made with coffee beans from Steel Bridge Coffee. The coffee is cold-brewed to extract maximum aroma and flavor without bitterness, leading to excellent coffee aroma and flavor, which meld with the hints of dark chocolate and caramel from the roasted malts. SPECIALTY 6.5% ABV

### Terminal Gravity Brewing (Enterprise, OR)

**Tap Out-** An American Strong Ale whose finely balanced blend of lightly kilned malts, crystal and cascade hops, with a bit of rye gives it a smooth drinkability. SPECIALTY 10.0% ABV

**Cross Eved Cricket-** With the perfect blend of Eureka, Simcoe, and Mosaic hops. Cross Eved Cricket IPA boasts huge pineapple and passion fruit aromas that will make your head spin. Gentle notes of piney citrus round out the generous hop profile. HOPPY 7.2% ABV

### The Commons Brewery (Portland, OR)

**Urban Farmhouse-** Farmhouse Ales, traditionally brewed on farms in the Flemish region of Belgium, were born out of necessity as most water was not potable and farmers needed a refreshing beverage to offer hardworking farmhands. The beer pours golden with a floral nose and a soft underlying hop bitterness with a crisp finish. SPECIALTY 5.3% ABV

**Fleur de Blanc-** A white farmhouse with rose hips, rose pedals and elder flowers. The addition of spelt provides a foundation for the delicate floral characters to build on. A wonderful summer quencher! SPECIALTY 5.2% ABV

**Keller Pils- SESSION BEER** Brewed in the Keller beer tradition, this unfiltered Pilsner features a light, crisp malt bill balanced by Noble Hops. Easy drinking for a hot Eastern Oregon Summer Afternoon. SESSION 5.0% ABV

### Upright Brewing (Portland, OR)

**Bazi 5<sup>th</sup> Anniversary Quad-** Brewed in the Belgian abbey style with notes of dark fruit and spice in the nose, followed by a series of other flavors on the palate including oak, wine, and spirit as the beer enjoyed a short maturation period in port-finish whiskey casks. A slight acidity on the finish maintains drinkability in this robust beer. SPECIALTY 10.0% ABV

### White Bluffs Brewing (Richland, WA)

**Red Alt- VIP BEER** Alt designates "old" which means an ale brewed and aged for extended conditioning to take on characteristics of a lager. Our take on alt bier is to amp up the hop profile to help celebrate the eastern Washington hop growing area. SPECIALTY Gold Medal, 2014 Great American Beer Festival 5.2% ABV

**Bluff Diver IPA-** This beer was brewed to strain your taste buds as you decipher how it's possible to get such a strong grapefruit flavor from the Simcoe, Cascade and Citra hops and still create such a delicious beer. HOPPY 7.3% ABV

**Miss Chevious-** Brewed in the tradition of a true French farmhouse Bier de Garde style, this is a nice malty, low hopped beer that is conditioned to show the characteristics of an aged lager. Hopped with Hallertauer and Fuggles hops. White Bluffs Brewing's flagship brew...enjoy! 6.7% ABV

### Very Special Beers

The Eastern Oregon Beer Festival is pleased to be able to pour a number of outstanding beers from breweries from around the world. Several of these beers are the benchmark for the style and are being poured for the first time in Eastern Oregon. Beers will be announced and released throughout the day. I hope you enjoy these extra special treats-Jeff Dense, EOBF Beer Steward

### 21<sup>st</sup> Amendment Brewing (San Francisco, CA)

**Hell or High Watermelon- SESSION BEER** A classic American wheat beer, which undergoes a traditional secondary fermentation using fresh watermelon. A straw-colored, refreshing beer with a kiss of watermelon aroma and flavor. SESSION. 4.9% ABV

### Alpine Brewing Company (Alpine, California)

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**Alpine Duet-** Located high in the mountains of eastern San Diego County, Alpine has established a reputation for tasty, hop forward beers. Duet is their original IPA using Simcoe and Amarillo hops in harmony. HOPPY 7% ABV

### Alesmith Brewing Company (San Diego, California)

**Alesmith IPA-**A San Diego classic showcasing the versatility of American hops. Aromas of grapefruit and tangerine lead into fresh pine and tropical fruit notes followed by a crisp, resinous bitterness. The complex hop profile is supported by a firm malt presence to create a flavorful and well-balanced IPA. A benchmark of the West Coast IPA style. HOPPY 7.25% ABV

**Alesmith Speedway Stout-** Ominous, pitch-black appearance, chocolate and roasted malts are supported by dark fruit, toffee, coffee and caramel notes. Despite its intensity, a fine carbonation and creamy mouthfeel make it very smooth and surprisingly easy to drink. DARK 12% ABV

### Bayerische Staatsbrauerei Weihenstephan (Freising, Germany)

**Weihenstephaner Hefeweizen-** SESSION BEER From the world's oldest brewery (est. 1040 AD). A golden-yellow wheat beer. pure white foam. smells of cloves and finishes with a clean, refreshing banana flavor. It is full bodied and with a smooth yeast taste. Especially refreshing! SESSION 5.4% ABV

### Brasserie Dupont (Tourpes, Belgium)

**Dupont Saison-** SPECIAL TAPPING Brewed every winter in the Wallonian countryside at Tourpes. West Hainaut. Belgium since 1844. Copper blond with a pronounced floral hop profile. One of the world best beers. pairs well with any food. Widely recognized as the world's best saison. SPECIALITY 6.5% ABV

### Klosterbrauerei Andechs (Andechs, Germany)

**Andecher Vollsbier Hell-** SESSION BEER Brewed at a Benedictine monastery in Bavaria, A product of traditional multiple mashing, this classic Helles Lager presents a clear, bright straw yellow, firm head and bold floral hop aroma balanced by soft bready maltiness. Its light and soft body leaves a pleasant, tangy taste in the mouth. A world classic. SESSION 4.8% ABV

### Sierra Nevada Brewing (Chico, CA)

**Kellerweis** SESSION BEER Inspired by traditional Bavarian techniques, brewed in open fermentation tank, the result is a hazy wheat ale—

untamed, raw and alive. With a full, fruity aroma and notes of spicy clove and banana bread, a truly unique brew. SESSION 4.9% ABV

### Trumer Brauerei (Berkeley, CA)

**Trumer Pils** SESSION BEER A German style Pilsner characterized by a distinct hops flavor, high carbonation and light body. A combination of Saaz and Austrian hops, malt mashing process and proprietary yeast make Trumer Pils unique among beers. SESSION 4.9% ABV

### Sunriver Brewing (Sunriver, OR)

**Fuzztail-** SESSION BEER Fuzztail is an American style hefeweizen that's light and easy drinking, yet compelling. A hand selected blend of NW hops give this hazy wheat beer a crisp citrus finish with notes of grapefruit and lemon. This brew can be summed up in one word....refreshing. SESSION Gold Medal, 2016 World Beer Cup 5% ABV

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Beer Steward Jeff Dense, Professor of Political Science and Craft Beer Studies at Eastern Oregon University, wishes to give a very special thanks to Tyler Brown and Art Larrance for their wisdom and guidance; My Barley Brown's family for hosting the brewer's gathering and their unwavering friendship and support; Josh Grgas from The Commons for helping facilitate shipment of many of our special beers; My Brother, Marks Lanham, for traveling from Denver to share his world-class beers; Lisa Morrison of Belmont Station, Geoff Phillips of Bailey's Taproom and My Boys at Brewery Branding for their generous contributions to our silent auction benefitting the Glen Hay Falconer Brewing Scholarship Fund; My friends throughout the Northwest craft beer community, your commitment to excellence is inspiring! EOBF organizers, especially Thomas Taylor and Suzannah Moore, for their diligent hard work in making EOBF a special community event; and most importantly, a huge hug to my much better half, Emily Hodgson, who has supported me every day on this craft beer journey. I sincerely hope you enjoy this list of **80+ craft beers and ciders**. Cheers!

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Beers subject to change due to availability and acts of God.

Not all beers will be poured at once. Check out the white boards by the hall entrances to see what's currently on-tap. New beers will be announced when they are tapped. Given limited space and jockey boxes, please be patient.

We have a limited quantity of some of our most special beers. Some of the listed beers may be poured as Session, VIP or as a Special Tapping. Please be respectful of your fellow EOBF patrons so the maximum number of attendees can sample these rare libations.

## 2016 EASTERN OREGON BEER FESTIVAL TASTING NOTES

PLEASE DRINK RESPONSIBLY.

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Please support our silent auction benefitting the Glen Hay Falconer Brewing Scholarship Fund. Our participating brewers have generously donated, merchandise, clothing, gift certificates, etc., for this important cause. Bidding will cease at 5pm sharp and you will have until 7pm to claim your winnings. Be sure to provide a cell phone # or check by to see if you won. **Cash only.**