

→ HOW TO STOCK YOUR HOME BAR → 7 DOG-FRIENDLY WINERIES TO TOUR

# SIP NORTHWEST®

## Spring Fizz

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CELEBRATING WINES, BEERS, SPIRITS & CIDERS



## TASTE THE PACIFIC NORTHWEST

Try **DE GARDE'S THE LUCY** for a taste of ocean-breeze-kissed wild yeast from Tillamook and late harvest Oregon muscal grapes.

» [degardebrewing.com](http://degardebrewing.com)

**BAD FAIRY** and **NIMUE** from **DRAGON'S GATE BREWERY** are brewed with Walla Walla Valley wild yeast.

» [dragonsgatebrewery.com](http://dragonsgatebrewery.com)

**OLD TOWN BREWING'S MUSHROOM ALE** gets its maple flavor from Oregon candy cap mushrooms.

» [otbrewing.com](http://otbrewing.com)

For a bit of surf and turf in a glass try **ATWOOD ALES'S MO'S SAISON** brewed with seasonal herbs from their farm and **DARK HARBOR OYSTER STOUT**.

» [atwoodales.com](http://atwoodales.com)

**PFRIEM FAMILY BREWERS** line of fruit beers uses fruit from Columbia Valley growers. Try the **PÊCHE**, apricot-infused **ABRIKOOS** and blueberry-forward **BOSBESSEN**.

» [pfriembeer.com](http://pfriembeer.com)

Umami-inducing kelp is the star of **TOFINO BREWING CO.'S KELP STOUT**.

» [tofinobrewingco.com](http://tofinobrewingco.com)

**FINNRIVER'S HONEY MEADOW CIDER** brings the tastes of spring with dandelion and lemon balm. Their botanical ciders sing the songs of each seasons.

» [finnriver.com](http://finnriver.com)

Foraged apples take center-stage in **WILDCRAFT CIDER WORKS**. Try their **STRAWBERRY SPRUCE TIP**, **PISGAH HERITAGE** and **FOR THE LOVE OF LILAC**.

» [wildcraftciderworks.com](http://wildcraftciderworks.com)

"It's a really fun way of orchestrating a raw material," says Kelly, who began WildCraft in 2013. "Just being able to have the community kind of feel it's a part of something, that it's more of a currency, a flow, a real connected way of producing a product."

Farther north, Hood River's **PFRIEM FAMILY BREWERS** source the fruit used in their Lambic-inspired line of beers from farmers along the Columbia Valley. Head brewer Gavin Lord created the fruit beers as a sort of love letter to the Columbia River Gorge. He has a personal connection to most of the growers who provide the fresh peaches, plums, cherries and other fruits they use, often chatting with them about the upcoming growing season over the phone or a meal. The brewery plans to use wild huckleberries from across the river in Washington's Trout Lake this summer.

What about vegetables? When Walla Walla, Washington, brewer Michael Rossi was asked to supply beer for the Washington Young Farmers Coalition he thought of incorporating farm produce. The result was **WATER BUFFALO BREWERY'S 24 Carrots Golden Ale**, made with 24 pounds of local Hayshaker Farms carrots. "The effect the carrots had on the beer was unexpected," says Rossi, who plans to make it again this harvest season. "They lent a silky texture to the beer, kind of like a cream ale poured on nitro. Most of the carrot flavor fermented away."

In Washington's northwestern-most corner, **ATWOOD ALES** in Blaine has made beers with potatoes, sweet potatoes, carrots and rhubarb from its farm, all brewed feet away in the 100-year-old barn.

Additional produce, like those of the fungi family, is also finding its way into local ferments. Portland's **OLD TOWN BREWING** discovered that the candy cap mushroom added a maple flavor to its beer. First brewed for the 2015 Oregon Brewers Festival, it was so popular they now brew the Mushroom Ale every year with locally sourced Oregon candy cap mushrooms. Owner Adam Milne says people have likened the beer to drinking pancakes and waffles.