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Kevin Osborne

Photo Credit: Brian Feinzimer

Kevin and Sara Osborne opened their passion project, Cellador Ales, a mere three years ago. Located in a small industrial space in North Hills, just a Cody Bellinger stone's throw from the Anheuser Busch corporate compound off the 405 in Van Nuys, Cellador exemplifies the stark contrast in this ongoing beer battle between Good and Evil, between 100% oak barrel-fermented small-batch ales and, well, ten million gallons per hour of Bud Light. Cellador is all about farm to barrel flavors featuring locally-sourced organic ingredients. AB InBev is all about Shock Top to shareholder profits. (full cover story on page 12)

By Daniel Drennon

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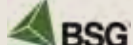


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OKTOBERFEST

CELEBRATE THE LAGER RENAISSANCE THIS OKTOBERFEST

by Trevor Hagstrom and Maggie Rosenberg



Enegren Edel-Pils

Photo Credit: Maggie Rosenberg

It was hot when we tasted around the kickoff party for L.A. Beer Week. We were thirsty, and could only drink so many high-impact ales. Memories of beer festivals of the last few decades didn't give us much hope for finding beers with low bitterness and high refreshment. Luckily, we're in the midst of the lager renaissance, so tasty, thirst-quenching beer was abundant up and down the gala. It's about time too, because freshness is key for lager styles that are below "export strength," so it's especially important to drink local.

The lager taboo came from decades of industrial lager being the only domestic choice for beer drinkers. Craft beer started with English ale styles, so it became assumed that lager meant mass-produced and boring and that ales meant artisan and exciting. Even now that we know better, craft brewers still lead with ales, which sell faster, and can be brewed with shorter conditioning time. However, since many craft brewers are becoming more inspired by the technical challenge

of brewing excellent beer than the bottom-line, lager-styles are growing in popularity, and the quality of craft lager has vastly improved. Craft brewers, having successfully challenged the hegemony of the big brewers, now feel comfortable beating them at their own game, and brewing with the precision that traditional Central European lager styles require. Lager is no longer for the louts, it's for all of us.

Because they are a German-style brewery, we expected stellar lager from Enegren Brewery. However, we didn't expect to find a cask of Franconian Zwickelbier resting on their table. Enegren began siphoning some of their fresh Helles Lager, "The Lightest One," straight into casks unfiltered. Drinking fresh, unfiltered, unpasteurized lager that isn't force carbonated is a great reminder of how naturally flavorful and expressive these beers can be, and how urgent freshness is for the style. It's a reminder of how unfortunately used to semi-skunky mediocre beer drinkers of mainstream imported green-bottle lagers have become. Check their social media to see when the next casks of Zwickel are being filled.

Stumbling upon a Zwickelbier on cask at craft brew festival was a surprise, but seeing another casked lager around the corner felt like more than just a coincidence. Green Cheek Beer Co. was pouring a fresh filtered Helles Lager from gravity cask. Helles is a style that rarely gets the cask treatment anymore, and we hadn't tasted anything like it since visiting Augustiner in Munich, one of the kellers in Germany where they still pour it from barrels on the bar. In cans, they were serving their "Italian-style" Pilsner, "Local Import," which takes a craft approach to freshen up those green-bottle Euro-macros. Both beers were hopeful signs for the future of craft lager.

Brouwerij West has made their name with creative riffs on Belgian-style



Green Cheek casked Helles Lager

Photo Credit: Maggie Rosenberg

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(OKTOBERFEST continued on page 6)

(OKTOBERFEST continued)

brews, but one of our favorite beers that they brew is the Popfuji Pilsner, an unfiltered golden lager with aromatic hop character and a lingering bitterness. On that hot day at the beer week kick-off, they offered a special dry-hopped lager brewed especially for the event, the “Flying Beasts,” which was a collaboration brew made in cahoots with Highland Park Brewery and Mumford Brewing. This perky, slightly rustic brew was just right for the occasion. It was something like a summer festbier.

Now that we are on the cusp of Oktoberfest, lager hasn’t left our minds. In fact, now is the best time to celebrate the beer cultures that revolve around bottom-fermented beers. If we can stand the crowds, we may even have some at the Fairplex in Pomona next month during their fashionably late observance of the Bavarian welcome to the Fall. For those that want to celebrate in late September, when the Munich Oktoberfest begins, you can always haul out to Big Bear Lake for their festival, which occurs every weekend in September and October and comes complete with Alpine scenery and stein holding

challenges. We recommend going to Big Bear in September, and not just because that’s when the Germans celebrate. In October, ticket prices and crowds go up, and temperatures up in the mountains go down.

This season we turn to more flavorful examples of lager, those with darker colors, higher alcohol, and robust malt character. Festbier, being a free-form style, is Bavarian lager at its least rigid. They are simply special, seasonal lagers brewed for celebrations and beer festivals -- the best known being Munich Oktoberfest. There aren’t hard definitions, but only conventions. These are drinkable beers that aren’t quite as thick and stout as most bock styles. The goal is to make a beer that you can session, but that contains a festive extra touch of alcohol and flavor.

The typical fall festbier is a maltier variation on the Vienna Lager style that influenced the original Oktoberfest Marzen (brewed by Spaten). These amber lagers are well represented in North America, with mainstream beers like Yuengling Lager and Modelo’s Victoria being the most famous examples. These beers are quaffable year round but lack the backbone of their Bavarian counterparts, so they



Brouwerij West's Flying Beasts

Photo Credit: Maggie Rosenberg

simply won’t do for Fall festivities.

Some local examples of festbier worth seeking out include L.A. Ale Works “Superstein,” and Firestone Walker’s “Oaktoberfest,” which adds the warm touch of French oak to the Marzen style by using the traditional practice of barrel aging lager. For a very classic Oktoberfestbier, we return to Enegren, their seasonal Oktoberfest lager has just the right orange glow and bready finish and is ready to party. There are dozens of Southland brewers scheming fresh fall lager seasonals, so try one brewery-fresh at the nearest craft

brewery. There’s never been a better time to celebrate fresh, local lager.

Trevor Hagstrom and Maggie Rosenberg are food, beverage, and travel content creators who specialize in local foodways. Trevor writes and Maggie takes photos. Their combined experience has seen them organizing beer festivals, designing beverage menus, and exploring some of Europe’s oldest breweries. Examples of their work can be found at www.tandmworks.com or @tandm_works.

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WISHFUL DRINKING

BEER, BORIS AND BREXIT WHY THE UK & US SHOULD MAKE A GREAT TRADE DEAL

by Tomm Carroll



A toast to US beer in the UK: The US Beer Tasting panel and the attendees at GBBF. From left, Doug Odell, Jamil Zainishiff, Adam Dulye, Jeff Beagle and Lotte Peplow

Photo Credit: Nic Crilly-Hargrave/Brewers Association

As Brexit looms heavily (less than two months now), new British Prime Minister Boris Johnson is trying desperately to forge trade deals with other countries before the United Kingdom departs the European Union come Halloween. The United States, obviously, is one such country he has been courting. “In my experience, the Americans are very tough negotiators indeed,” Johnson has said. “The US market is growing very fast for the UK,” he added, “but they still ban haggis, for heaven’s sake.”

The aforementioned Scottish, ahem, delicacy aside, our respective nations do get along fabulously when it comes to all things beer. Perhaps Boris should consider using this sudsy symbiosis as an example of a Brexited Britain’s relationship with its most famous former colony.

* * *

Just as the Brits took our rockabilly, soul and country music in the 1950s

and ’60s — and remade, remodeled, revamped and sold it back to us, we Yanks adopted their classic beer styles in the 1990s and 2000s — and amped, hopped, soured, hazed and double dry-hopped them up and sold the new styles back to our friends across the pond. And, like we did with the music, they are now brewing our Americanized versions themselves. Nearly 20 years into our new millennium, Great Britain — and London in particular — is awash in US-style craft beer and experimental brewing.

US Influence in Winners Circle

Recently back from a fortnight in the British capital, where I was among the judges for the CAMRA Great British Beer Festival’s Champion Beer of Britain competition and the World Beer Awards, I can attest that US-inspired beers not only made their way to the final rounds of judging, but indeed into the winners circle.

on to score a Bronze in the Champion Beer final.

Similarly, the super-citrus-heavy entry in the World Beer Awards’ Specialty IPA category (a catch-all including Fruit, Brut, New England and Smoothie IPAs) that our table near-unanimously chose as the best of the lot turned out to be Twisted Grapefruit IPA, from Scotland’s 300-year-old Belhaven Brewery. Hopped with both Chinook and Mandarina Bavaria, and including hand-chopped grapefruit in the mix, the 5.3% zesty, just-this-side-of-fruit-juice quencher has a pithy finish.

The Real Deal

While almost all British brewers are now making at least some US-style beers, there is still an appetite for the genuine article. And to feed that need, our own Brewers Association, which has had a presence at GBBF for some time now, was back at the Olympia London Exhibition Centre again last month again with some 95 beers from 26 breweries — all of which were served at the fest’s Papazian International Bottle & Can Bar (named for the BA’s founder and former president Charlie Papazian). Among the California breweries represented were FiftyFifty, Green Flash, Heretic, Karl Strauss, Sierra Nevada, the OC’s Bootlegger’s and LA’s Three Weavers.

Also, one of GBBF’s many “Tutored

For GBBF, I was assigned to judge Golden Ales. The most distinctive ones utilized American and New World hops, and many were dry-hopped. Our winner was Citra by Oakham Ales in East Anglia. The brewery labels it a Session IPA, and it certainly drinks like a very good one with citrus and tropical notes at 4.2%, but that’s not a category at GBBF. Citra even went

(WISHFUL DRINKING continued on page 8)

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(WISHFUL DRINKING continued)



The author, left, receives the very first pint tapped of Yorkshire Square's Bend #1 cask ale from CAMRA volunteer Dave Sanders at GBBF

Photo Credit: Danise Delgado

Tastings" was a US Beer Tasting masterclass, moderated by the BA's UK/Europe rep, beer sommelier "Hoppy" Lotte Peplow. The talk-and-tasting, held on the opening evening of the five-day event, was packed with festivalgoers, almost all of them Brits. The panelists included BA executive chef Adam Dulye, Jeff Beagle of Georgetown, Kentucky's Country Boy Brewing, Doug Odell of Fort Collins, Colorado's Odell Brewing and Jamil Zainisheff of Elk Grove, California's Heretic Brewing. They all discussed the work of the Brewers Association and walked the audience through the tastings.

Beers sampled were Three Weavers' Sun Trap Session Sour, Country Boy's Survive Pilsner, Left Hand's Flaming Dreams Nitro Fruited Blonde, Heretic's Juicier Than Thou NEIPA, Odell's Mycenary DIPa, Epic's Big Bad Baptist and, straight outta Alabama, Straight to Ale's Brother Joseph's Belgian Dubbel. The crowd faves were the Heretic and the Odell's — what can I say, the Brits do fancy those tropical hop flavours (sic)!

Real Ale by Air Mail

GBBF veterans know that breweries across the US also send over cask-conditioned beers to complement the British real ales that make up most of the offerings poured at the fest. Seventy-two stateside breweries provided around 90 cask brews, ranging from the traditional (Brown Ale, Porter) to the exotic (Strawberry Basil Gose, Watermelon Habanero Blonde) and were available at the fest's International Cask Bar. California breweries that forwarded firkins included AleSmith, Pizza Port, Port Brewing/Lost Abbey, Ritual, Stone and LA's own Yorkshire Square.

It's always a bit of a crap shoot as to which cask beers make the trans-Atlantic trek and still taste

as intended, with the ones travelling the farthest the most at risk. I only managed to try two casks from the Golden State (admittedly, I didn't travel over 3,000 miles to drink local beer). Port's Hop 15 survived the journey okay, but at 11% abv all those rich, resinous hops, coupled with the sheer booziness of the beer, it was difficult to enjoy without forced carbonation, as it would be in a keg. Sometimes, CO₂ is the answer.

On the other hand, this festival is one of the prime showcases for a beer from Torrance's cask-forward Yorkshire Square Brewing. Andy Black and Gary Croft's one-off, GBBF-exclusive blend of roughly three-quarters Wuthering (oatmeal) Stout and one-quarter six-month-barrel-aged T'Ould Lad Old Ale was called Bend #1 (5.6% abv). I managed to get the first pint of the beer; it exhibited no travel flaws, and poured like jet-black engine oil with a slight off-white head, which quickly dissipated.

Malty, chocolaty and roasty in the nose, the beer's taste followed suit, adding a vinous yet viscous mouthfeel, slightly syrupy with definite aged notes, and a nice, long, not-too-sweet finish. Smooth, clean, grainy flavors emerged as it warmed, along with some tannins and woody/tart notes from the barrel. Throughout it all, qualities of both beer styles in the blend were evident. I only talked to one Brit who was drinking it, and he thought it was brilliant.

From the Vaults

For the last several years, the 42-year-old GBBF has run in tandem with the London Craft Beer Festival, a three-day event that highlights keg beer, mostly from the UK, but with several international breweries participating — including from the US. This year, those included Oregon's Alesong and Cascade,



Firestone Walker's Adrian Walker, left, and Matt Brynildson flank the BA's Lotte Peplow at the Firestone Beer Talk held at the London Craft Beer Festival

Photo Credit: Tomm Carroll

Chicago's Half Acre and California's Sierra Nevada, Stillwater Artisanal, Stone and Firestone Walker.

The fest was held in a unique setting — the historic Tobacco Dock in East London, part of the London Docks, and dates back to 1812. Beneath the docks are vaults resembling those of a Gothic cathedral; centuries ago they were used for the storage of wines and spirits. For the LBCF, the vaults were inhabited by some of the larger participating breweries, which turned them into taprooms.

Of the several breakout "Beer Talks" scheduled over the three days, Firestone Walker was the only American brewery to present one; it was during the first session of opening day. The BA's Peplow was on hand again, along with Adrian Walker (David's brother), the brewery's London-based export manager, and special guest Matt Brynildson, Firestone's brewmaster, who flew in for the event. The trio discussed the 23-year history of the brand, and poured some core classics plus beers otherwise unavailable in the UK, including Wild Ales from FW's Barrelworks facility in Buellton, and Stickee Monkee, the Central Coast

Quad, for the attendees.

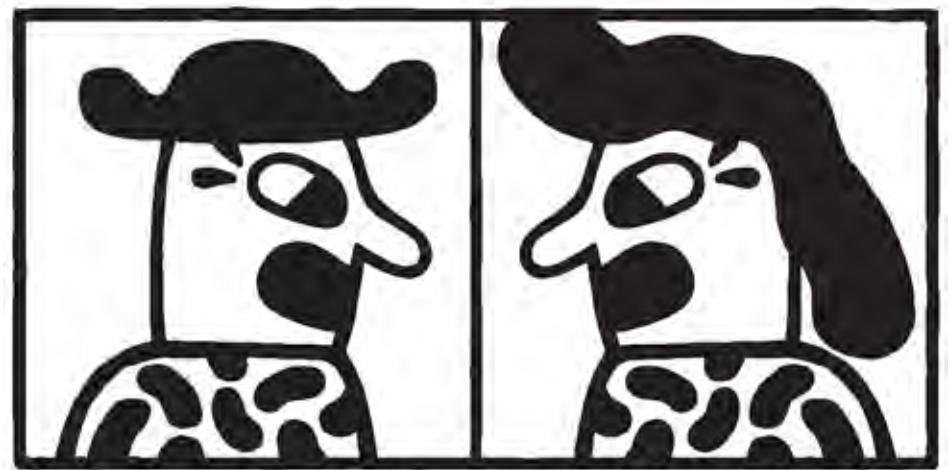
And it's not just the beer festivals and competitions; from the tied- and free-house pubs in West Kensington to the railroad arch taprooms in Bermondsey to the micropubs in Sidcup, the Brits in London are in love with American-influenced craft beer. That's certainly inspiration to strike a good trade deal with the US, innit?

* * *

But what about that haggis issue, for heaven's sake?

Boris, baby, get some Scottish craft brewer to make a lamb's lung and calf heart Smoothie IPA, fermented with mince and aged in a sheep's stomach. If it's a hit, Britain can sell that crazy craft beer to the US beer drinkers — simultaneously circumventing the haggis issue and starting the whole influence process all over again! Problems solved!!

Tomm Carroll has apparently spent too much time in Britain recently. He has Brexit on the brain. And beer on his mind. And on his breath. Okay, he may be suspected of WUI (Writing Under the Influence). Contact him at beerscribe@earthlink.net.



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TEMECULA

IRONFIRE BREWING

BOLD FLAVORS, BOLD IMAGE & SUPER FRIENDLY

by Andrew Smith



John Maino and Greg Webb met at Ballast Point Photo Credit: Ironfire Brewing

When John Maino and Greg Webb quit their jobs at Ballast Point to open Ironfire, Black Market was the only other brewery in Temecula. Now, Garage, Aftershock, Refuge, Relentless, and Wiens have followed, while the surrounding Temecula Valley has 14 breweries. I'm not suggesting the area is becoming saturated, but the need to stand out is imperative. With noticeable attitude and brashness, it's something Ironfire seems to have embraced. Their labels and merchandise feature extreme artwork. Their logo is a mean-ass looking skull and cross-pistols. And their flagship IPA is named 51/50!

I sat down with Ironfire co-owner, Greg Webb, over a couple of beers, as he offered his thoughts on the brewery, its image, and the current state of the market.

"Whether it's beer, beer names, or artwork, we enjoy pushing the boundaries. When you see our cans, you know it's Ironfire. We're trying to make bold beers, and we're not afraid to push some of the limits." Some people don't want to carry their beer because of the guns in the logo. It's a humorous, devilish illustration

rather than any political statement and based on the notion of Temecula being an old western town as well as Maino's affinity for westerns and zombie movies. "We have a lot of fun with it. For every person that might not like the logo, there are many more that think it's the coolest thing." The tagline "all killer no filler," extends that mentality to the beer: "no adjuncts, no extracts, real ingredients."

"Our beers are aggressive and not for everybody," added Webb. It starts with flagships like 51/50, an exceptional 93-IBU west coast IPA. Then there's 6 Killer Stout, brewed with 6 malts, 6 hops, and hazelnut coffee beans. During our visit, they had Thin Mint, a batch of 6 Killer infused over Girl Scout cookies, that tasted just like its name. The barrel program has always been a priority, but they've dropped the monthly reserve program for better tap availability. "We didn't like having to release a beer on schedule, but rather when we felt it was ready. We also didn't like telling some customers that they couldn't have a certain beer." With an extensive inventory and multiple vintages in the cellar, they now do all-inclusive barrel-aged tap takeovers with a limited amount of

bottles for sale. They also have rotating sour and barrel-aged handles at the taproom. I especially enjoyed Les Incompetents, a barrel-aged Belgian Quad and All Oak Everything, an imperial stout aged in tequila barrels with ancho, gochugaru, and chipotle peppers.

Although not available during my visit, Webb mentioned Last Rites as one of their pinnacle beers. It's a 16% barrel-aged "triple" chocolate stout, triple hit with cacao nibs in the mash, in the boil, and in the fermenter. There have been many awards, which Webb appreciates, but his greatest pride is 51/50. "It's been our biggest seller ever since we opened. With so many IPA's to choose from, the fact it's stayed relevant and stood the test of time, I think that's pretty cool."

The market has changed immensely since Webb's years at Ballast Point. Back then they just made a few beers and it worked. "Social media - Instagram and Untappd - are a big part of the change. In a fast-paced world where everyone is looking for something new, people want their check-in's. If you don't embrace that, you're going to get lost in the shuffle. You have to stay relevant and unique."

They added the Old Town taproom in 2018, which draws a more diverse clientele. "If you want to visit the brewery, you have to know it's here. In Old Town we get a lot of foot traffic, people up for a day of wine tasting or just passing by." Wheat Dealer, a mango wheat, is the most popular beer there, a clear reflection of the more casual crowd it attracts.

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Co-Founder John Maino

Photo Credit: Ironfire Brewing

“We have to play to consumer trends, keeping people happy, while all the time trying to make the best beer that we possibly can.” One trend Webb wasn’t crazy about, but brewed in response to demand, was the hazy IPA. It’s a quirky style for him: “We’ll brew a new one, get a rush, and it sells out. By the time we rebrew, it loses momentum. So, we keep switching the flavors.” There’s a clear correlation between the modern style and the modern consumer.

When Ironfire opened in 2012, everyone had business models based on distribution. Today’s preference is towards small and local. Ironfire hasn’t really faltered. Pre-opening, they set a goal of 800 barrels with space to grow to 1,500. Now they’re hitting about 2,000 barrels. Things have progressed, but in a different direction. They distribute up to Northern California and across to Arizona, but the emphasis is on “hyper-local,” especially their own taproom. They

self-distribute locally, so the margins are obviously much better.

Beyond the beer and the image, the Ironfire guys are serious about the relationship with their customers. One example is Maino’s monthly “Beat the Brewer” pool challenge. “Some nights when he’s had a few beers and not playing so well, we end up giving away a lot of beer,” joked Webb, adding, “It gives us a way to engage with our customers and break that barrier of everything being a business transaction beyond ‘I give you beer, you pay me money.’ There’s a level of humanity where you can connect.”

While referencing “big beer,” but also inferring old ties to Ballast Point, there’s a noticeable pride in independence. “There’s great camaraderie in the industry. As independent brewers, we band together. I think that’s what appeals to customers. It’s something they can connect to and it feels inclusive.” It also applies to Ironfire’s bold approach to brewing and the way they portray themselves. “We have to watch the numbers, but we’re not controlled by them. We can afford to push boundaries, experiment, and not get

into a certain kind of monotony.” And, monotony is certainly something you could never say about Ironfire.

Andrew Smith has been a craft beer employee and advocate for the past 20 years. Raised in England, he “thought” he knew everything about beer before moving to the United States. He runs a local Coachella Valley blog at CVBeerScene.com



Greg and Aubree Webb

Photo Credit: Ironfire Brewing

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COVER STORY

THE WIZARD OF OS

by Daniel Drennon

Kevin and Sara Osborne opened their passion project, Cellador Ales, a mere three years ago. Located in a small industrial space in North Hills, just a Cody Bellinger stone's throw from the Anheuser Busch corporate compound off the 405 in Van Nuys, Cellador exemplifies the stark contrast in this ongoing beer battle between Good and Evil, between 100% oak barrel-fermented small-batch ales and, well, ten million gallons per hour of Bud Light. Cellador is all about farm to barrel flavors featuring locally-sourced organic ingredients. AB InBev is all about Shock Top to shareholder profits.

The California Craft Brewers Association Summit is being held in Long Beach this month so I thought it was the perfect time to feature a small independent brewery. Here is my interview with Cellador brewmaster Kevin Osborne in which he shares what is great about being small and

independent: experimentation, pushing boundaries and being self-reliant.

DRENNON: *What was your training and path to be a brewer?*

OSBORNE: I started home brewing about six years ago, and instantly became obsessed. I quickly transitioned to only making sour beers and, with the intent of getting some experience to open my own place, worked short stints on the packaging line at Golden Road and as an assistant brewer at Stone Escondido. I also won the Bruery's home-brew competition and made a Brett beer called Batch 1731 with them just before we signed the lease for our location almost four years ago.

DRENNON: *Do you have a brewing philosophy?*

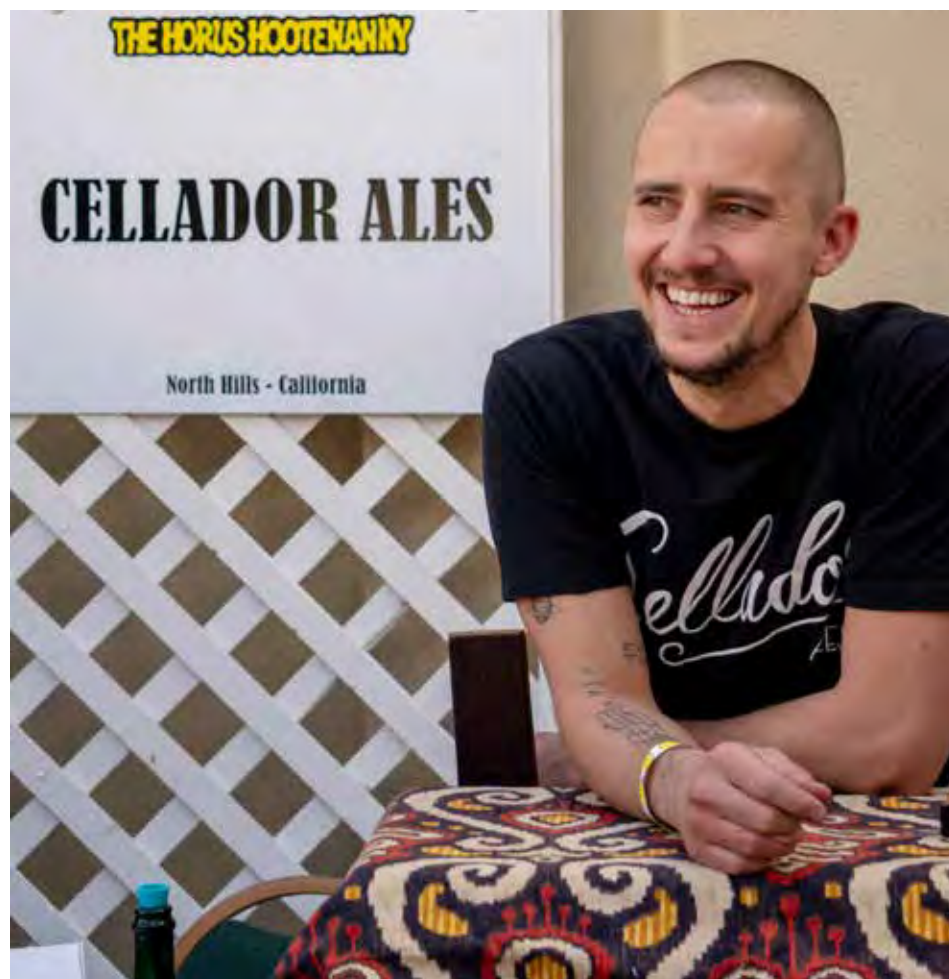
OSBORNE: I have a simple philosophy that guides how we make

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Kevin Osborne

Photo Credit: Matthew Garcia @MomentsInBeer

beer, which is that everything is primary fermented in oak barrels with our house mixed cultures and aged a minimum of four months. We also bottle condition everything with local orange blossom honey. Outside of that anything goes, and we make a lot of beers that strive to be simple and traditional, and many beers that sound fucking ridiculous on paper.

DRENNON: *What have been your most important lessons learned as a brewer?*

OSBORNE: To trust my pallet and to have patience. I worried myself and lost a lot of sleep early in our brewing days from sampling these slow sour beers too often in the beginning stages of the process. These beers can taste very weird for a while, and you have to trust that they'll come around in their own time. I've also done away with almost all sensory evaluation equipment and rely solely on my tasting abilities for determining when a beer is ready and for blending barrels together.

DRENNON: *Have you had mentors? Who are they and what did they teach you?*

Strangely I don't have mentors in any aspect of my life; I'm very self-reliant. But I think that the camaraderie with other local sour brewers such as Bob Kunz of Highland Park, Matt Garcia from Homage, Eric Drew from Casa Agria, and Ryan Fields formerly of Beachwood Blendery (now Wild Fields Brewhouse) has been extremely important to the success that we've had.

DRENNON: *How do you feel about experimentation in new styles or doing twists on existing styles?*

OSBORNE: Experimentation and pushing boundaries is my main focus at Cellador. My goal is often to create something totally unique without using cheap gimmicks or unnatural ingredients. I think we're the only brewery in the word regularly using non-traditional sugar sources for bottle conditioning such as honey, cider,

(COVER STORY continued)

blend with Homage, which is coming back for the third time very soon.

I also love industry adjacent collaborations such as the beers we've made with Trystero Coffee, Ragamuffin Coffee Roasters, Boneyard Bistro (A Buried Lover), and Chef

Eduardo Ruiz from Chicas Tacos and (formerly) Public Wine Beer Shop. Our collaboration with Hop Culture Magazine, The Carrot King, is my favorite beer we've made and definitely the most idiosyncratic; It uses carrot juice as the bottle conditioning sugar.

DRENNON: *Where do you see Cellador ten years from now?*

OSBORNE: Feel like I can barely imagine what we'll be two years from now. But I hope to keep our team pretty small. We'll probably expand into a bigger space eventually and hopefully do food. We also dream about opening a cheese and beer shop with our sales manager Alex who used to run Vagabond Cheese Company.



Sara Osborne and her Omakase flight
Photo Credit: Alex Ourieff



Kevin Osborne & Sara Osborne with Chris Quiroga from Woodshop and Mas Masumoto from Masumoto Family Farms
Photo Credit: Matt Garcia from Homage



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Many members from the community came out to the court hearing to open the Cellador Ales tasting room
Photo Credit: Matthew Garcia @MomentsInBeer



Cellador Tasting Room
Photo Credit: Matthew Garcia @MomentsInBeer



Cellador Ales

Photo Credit: Matthew Garcia @MomentsInBeer

You'll never see hazy IPAs from us, but I have a dream to eventually make some barrel fermented pilsners. Though our main focus will always be barrel-aged mixed-culture wild curated ales.

DRENNON: *What three beers would you take to the proverbial desert island?*

OSBORNE: Jolly Pumpkin Oro de Calabaza. El Segundo Mayberry IPA. Brouwerij West Popfuji.

DRENNON: *Between talent and work ethic, which is more important?*

OSBORNE: Both are indispensable in this industry, unless you have tons of money to throw at one or the other problem. Sara and I started this company and ran it by ourselves for the first three years by working ourselves into the ground. The two of us still hand bottle (with a little help) every single beer that we make. And if we didn't have the talent to make the quality of beers that we do, we would not have survived the first year.

DRENNON: *If you weren't a brewer, what would you be?*

OSBORNE: I'm obsessed with the film industry and if I could go back in time and do anything else, I'd probably strive to be a director or cinematographer. But in reality, if we didn't start the brewery I'd probably still be producing and directing audiobooks.

DRENNON: *If you had to describe yourself in one word or phrase, what would it be?*

OSBORNE: Iconoclastic.

Cellador Ales will celebrate their third anniversary on Saturday, October 12. Check www.celladorales.com for details.



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23RD ANNIVERSARY

A NIGHT OF CELLARED BEERS AND RARITIES AS STONE TURNS 23

by Andrew Smith

It was an idyllic Saturday evening as the sun set on Escondido. We were at Stone Brewing’s World Bistro & Gardens for the Rare Beer Festival, part of the brewery’s 23rd anniversary weekend long celebration.

It was a new format for Stone. In recent years they’d staged an invitational beer festival at Cal State San Marcos, with a premium ticket Rare Beer section at the same event. This year they expanded the festival and split it over multiple locations. Friday evening saw special tap takeovers at all Stone taprooms, while Sunday saw the main festival moved further south to Liberty Station. And, of course, Saturday saw the Rare Beer event, hosted at the brewery in Escondido.

PR Manager Lizzie Younkin said:

“We made the switch to keep it fresh and new. There are a lot of beer festivals out there now. While ours was one of the first, the largest, and raised the most money for local charities, we figured it was time for us to evaluate the format.” She went onto explain that the Rare Beer and Grand Celebration had been split across two days and two venues to, “remind people of how cool our Stone Brewing World Bistros & Gardens are and create a more intimate experience for each.”

True to the promise, the Escondido location with its impressive gardens, main bar and dining room, as well as the mezzanine, does make for a versatile layout. The outdoor temperature was perfect, and with an 800-ticket sellout, it was busy without feeling overcrowded.



Patio at Stone’s Escondido brewery

Photo Credit: Shelley Smith

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Greg Koch (Stone co-founder) talking to attendees

Photo Credits: Shelley Smith

There were over a hundred beers on offer, with all but a handful being special releases, barrel-aged variations, or archived vintages. With a 3-hour window, tasting glasses and a beer list in hand, we spent the first half of the festival hopping from one line to another. The lines moved a little slower than we'd have liked but we did get our hands on quite a few exclusives.

There was some great stuff on offer, especially the barrel-aged variations from breweries like Beachwood, AleSmith, Firestone, Crooked Stave, Pure Project and Lost Abbey. We also got to try the last cases of Stone Vertical Epic 03.03.03 and Stone Imperial Russian Stout 2004. Highlights for me included Lost Abbey Sinners Blend, AleSmith Figments of Newton, Smog City Is Ticking Clock, Beachwood Vanilla Fudge, Crooked Stave Framboise, and Rip Current/Nickel Beer BBA Stone Cuvee.

After an hour or so of lines, we decided to post up at the main bar, where there were no lines and instant service. They had 34 beers there, the majority being Stone with a few guest taps. It also allowed us the opportunity to snack down on BBQ Sliders, Cheese Brats, Fried Olives, and Mac & Cheese.

Greg Koch was in high demand as he walked around the grounds but we managed to get a few quick words: "It seems like we have these anniversaries every year," he joked, referring to the anniversary as, "just another landmark that's part of the journey rather than a destination." When asked about the event and the venue he added, "Normal people don't understand what we do. This is a chance for likeminded people who are interested in geeking out

with us among all these special beers. It's awesome to be hosting it. The brewery makes for such a nice atmosphere and the weather is ideal."

There were many positives to be enjoyed, most notable being the wide variety of exclusives being served. The brewery and gardens made for a perfect location with its ample seating, perfect facilities, and outdoor ambience. That said, it wasn't without some opportunity for improvement. The rare beer lines did move a little too slowly which could be expedited in future with a better layout. At one point, a Stone rep passed by one of the lines pouring past vintages of Woot Stout – a little more of that would have been nice too.

We walked away with plenty to drink and there were no complaints at what we tasted. There were many small batch IPA's, that I'd never tasted, being freely poured at the main bar. But we did make some compromises and there were certainly several other rare beers that I'd have liked to have tried but didn't have the time to. Overall, there were no complaints about what I did taste, but there were a few enforced sacrifices too. An enjoyable treat of an evening, but there are a few tweaks necessary if they're to continue this format.

All in all, it's awesome to see Stone celebrating another anniversary. We were glad to be present for part of it. Here's looking forward to next year.

Andrew Smith has been a craft beer employee and advocate for the past 20 years. Raised in England, he "thought" he knew everything about beer before moving to the United States. He runs a local Coachella Valley blog at CVBeerScene.com

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PROFILE

ON TOP OF LA

by Sean Inman



Enjoying a Mumford IPA and a view at Skyspace LA Photo Credits: Sean Inman

My fear of heights kicks in and I decide to not ride the 45 foot skyslide that hugs the side of the US Bank Tower in Downtown L.A. but oddly, when I stand outside with a beer nearly 1,000 feet up on what is billed as “California’s tallest open-air observation rooftop deck” that feeling of wanting to get back to terra firma evaporates.

You start to point out sights. There’s Dodger Stadium, there’s Union Station, is that the fountain in the middle of Echo Park lake? Basically, all of Los Angeles is spread out in front of you. You can order up an IPA from Mumford and then start to look for approximately where their brewery is below you.

Skyspace LA recently opened their Garden Bar serving beers and wine from all over California. This is not your regular beer haunt. This will be your let’s impress the out of town guests, take your significant other out for a special night place, or to take that perfect Instagram shot. That is partially due to the price. You can’t just “go” up to the bar. You have to purchase tickets to the whole experience. It is a bit like the pre-ride, not really a line before a ride at Disneyland. You follow the prompts to an elevator that ominously has no buttons which shoots you to the 54th

floor. You walk through a locker room display of Los Angeles uniforms for Clippers, Dodgers, Galaxy. Then past pop culture and historical displays before heading up another 16 flights to the slide.

Now the slide portion of the journey will set you back another \$8, but I was mesmerized by the view from that vantage point. You are one floor above the Garden Bar and you are facing south towards Long Beach. On a clear day you would be able to see all the way to the sea and on a clear night, it is a cacophony of twinkling lights as the grid of the city is lit up. Taking the less scenic route down a flight of stairs lands you at the bar and another view of the city.

Usually in a space like this you would not find much on tap. The non-independent players lock up locations like this much like they do with stadiums and airports and give an illusion of choice. The Garden Bar did have Michelob but they also served up an admirable selection of beers such as Eagle Rock Amwolf, Brouwerij West Pop Fuji, The Bruery Or Xata, El Segundo Citra Pale Ale, Three Weavers Knotty DIPA to name drop a few.

Craftsman 1903 was also on tap and served as the perfect beer from

which to view the city. I scanned the horizon north and east to find the San Gabriel range where the beer was brewed and then started to move my field of vision to find the Los Angeles beer landmarks. Now, they were not nearly as visible as the Disney Concert Hall but you can pretty easily see the general area where craft beer started, where it grew up and where it went to the next level.

And now with spaces like this or the recently opened Alamo Drafthouse that marries Hollywood cinema to food and craft beer and The Fields where you can get a beer and bites before or after the LAFC take the field at

the Banc of California stadium, you have beer drinking opportunities that are not tied to a specific brewery or just a plain bar. This underscores the fact that independent beer is making inroads into areas where different sets of Angelenos congregate.

Maybe I am putting too much pressure on what is admittedly just a view. And maybe that \$25 entry fee is too steep and could be spent on a 4-pack of the latest hazy IPA. I would counter that to truly appreciate the Los Angeles beer scene, you need to really see “all of L.A.” and that is what you can do in style at the Garden Bar.



Taps at Skyspace LA

Photo Courtesy of OUE Skyspace LA

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BREWER'S CORNER**NEVER SAY NEVER**

by Owen Williams

I love the brewing industry because of the passion brewers have. I wrote a Brewer's Corner criticizing the hazy IPA style for Beer Paper last year and I got a huge response—not only from local people, but people I haven't had contact with for years. It was good to hear from them and their words of caution of how I should recant what I wrote. A local beer writer had me in a meme of Grandpa Simpson yelling at a beer! Thank you for sharing and caring, but sometimes people are just way too sensitive and you can't always take things personal.

I wrote the rant just to get a rise out of the reader and to vent a little guidance for the newer brewers. That advice was to not sell an inferior product; not dumb down the palate of the drinker. A lot of people buy the beer because of the label or it's said to be "good" by a pair of frogs or a talking lizard. We produce premium beer for the

premium beer consumer—if I won't drink it, then Ritual is definitely not going to let someone else drink it.

Does that mean "hazys" are 'bad'? No. I recently noted that a BJCP Style Categories for Hazy IPAs has been added. I was at recently at a party and noticed the host drinking a hazy from a can, so I had to ask: "What is it about that beer that you like?" Real simple, he said back: "I like the taste of it". Enough said. If you like the beer, then drink it. If you don't like it, don't force yourself to drink it—demand a refund or a different beer. Don't let someone tell you: "You don't know what's good!" You know what you like.

Just because someone finds the heat and flavor of a Scorpion Chili Beer quaffable doesn't mean you're gonna like it. Drink what you like and don't let someone pressure you into thinking



Owen Williams, Co-Owner & Brewmaster

Photo Courtesy of Ritual Brewing



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Owen Williams Photo Courtesy of Ritual Brewing

it's good. When I judge, I prefer not to judge Chili beer, field beer and/or experimental beer. The beer that I have tasted in those categories, fit the category, but I still don't like the beer and don't drink it all the time so I don't make a good judge for it. Only on certain days of the year I am able to smell and taste accurately—most the time, being that I live in a dry dusty valley, my smell and taste is way off. You ever get up and walk away at the beginning of a tasting of a series of Barrel-Aged Beers? I have—I couldn't smell or taste any of the beautiful aromas and flavors my co-tasters were experiencing—just a useless paper weight for that day!

Since the last time I wrote about hazies and putting fruit (as an adjunct) to 'liven-up' the beer, we at Ritual made a Glitter Beer (made with edible-food-grade glitter) for Easter and called it Unicorn Tears—it was bad-ass looking and sold out quick. We've canned our first beer: Art of Dankness a double IPA—4/20 release—we got a good canner that knew what they were doing and I don't think I could have run the machine any better. Believe it or not, Ritual is going to do a Hazy IPA as part of our Dank Goodness IPA Series. Once I learned the science behind hazies, it made sense. There are reasons why hops are added in fermentation and reasons why the flavors change.

Ritual's hazy will be as traditional of a Northeast IPA as we can get. We are also making a beer with real fruit in it and calling it GuavaMatic—it is our Hopomatic IPA with the infusion of organic, home grown guava. The fruit is grown in my backyard, picked ripe, quartered and readied for the mesh bag. If you like Guava, and you like IPAs then you're gonna like this. And guess what!?! We have it planned for canning and the only haze will be from the natural pectin in the fruit. Ritual also recently bought a 32 oz crowler machine with cans (currently

waiting on labels). It only took me two years to pull that trigger, but it's here now. Ritual will offer everything we have on tap to be filled into a crowler, even the specialties and curiosities.

Knowledge is power and the industry needs smart trained people. That's why I got involved with Cal Poly Pomona. I love seeing the lights come on (some dimmer than others, but still...) for people who are following a passion in life. With the help of the CEU's (College of Extended University) Beer Executive Educational Roundtable (B.E.E.R.) Cal Poly was able to put a complete three-barrel SMS system and four Brew Sculptures into a real working brewery that is supported by faculty that teaches in classrooms right next door. You may know how to mix grain with water, but do you know all of the details as to why? The program was designed with professional brewers in mind. You've done your time and got to the place where you want to be, but do you have quality people working for you? This is a program where one will learn everything from the basics to a reasonable depth of knowledge in order to perform effectively and safely as an "Extern" (like an Intern, but done in a brewery) and/or cellar person in a professional brewing environment.

"Styles mutate and change. Remember...and recall that even though we wouldn't dare to question the legitimacy of Munich's famous helles beer now, once a pale lager was so radical that the city's brewers nearly had a civil war over it. Today's abomination is tomorrow's treasured tradition" (The Beer Bible, J. Alworth, 2015, p.ix).

Brew what you like to drink, know why you do what you do and be good at it. Don't let people tell you what is good and what is bad—you be the judge for you! Oh and, never say never.

Owen Williams is the co-founder and brewmaster at Ritual Brewing in Redlands.



Owen Williams Photo Courtesy of Ritual Brewing

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monkishbrewing.com

Mt. Lowe Brewing
150 E St Joseph St, Arcadia
mtlowebrewing.com

Mumford Brewing
416 Boyd St, Los Angeles
mumfordbrewing.com

Ogopogo Brewing
864 Commercial Ave, San Gabriel
ogopogobrewco.com

Ohana Brewing Company
1756 E 23rd St, Los Angeles
ohanabrew.com

Over Town Brewing
227 W Maple Ave, Monrovia
overtownbrew.com

Pacific Plate Brewing
1999 S Myrtle Ave, Monrovia
pacificplatebrewing.com

Phantom Carriage Brewing
18525 S Main St, Carson
phantomcarriage.com

Pocock Brewing Company
24907 Tibbitts Ave, Santa Clarita
pocockbrewing.com

Progress Brewing
1822 Chico Ave, South El Monte
progress-brewing.com

Project Barley
2308 Pacific Coast Hwy, Lomita
projectbarley.com

REV Brewing Company
1580 W San Bernardino Ave, Ste H
& I, Covina
revbrewingco.com

San Fernando Brewing Company
425 Park Ave, San Fernando
sanfernandobrewingcompany.com

Sanctum Brewing Company
560 E Commercial St #21, Pomona
sanctumbrewing.com

Santa Monica Brew Works
1920 Colorado Ave, Santa Monica
santamonicabrewworks.com

Scholb Premium Ales
2964 Columbia St, Torrance
drinkscholb.com

Smog City Brewing Co.
1901 Del Amo Blvd #B, Torrance
smogcitybrewing.com

State Brewing Co.
1237 W 134th St, Gardena
statebrewingco.com

Steady Brew Beer Co
2936 Clark Ave, Long Beach
steadybrewing.com/

Strand Brewing Co
2201 Dominguez St, Torrance
strandbrewing.com

Ten Mile Brewing
1136 E Willow St, Signal Hill
tenmilebrewing.com

Three Weavers Brewing Co.
1031 W Manchester Blvd Unit A-B, Inglewood
threeweavers.la

Timeless Pints
3671 Industry Ave, Lakewood
timelesspints.com

Trademark Brewing
233 E Anaheim St, Long Beach
trademarkbrewing.com

Transplants Brewing Company
40242 La Quinta Ln Unit 101, Palmdale
transplantsbrewing.com

Trustworthy Brewing Co.
156 W Verdugo Ave, Burbank
trustworthybrewingco.com

Wingwalker Brewery
235 West Maple, Monrovia
wingwalkerbrewing.com

Wiretap Brewing
341b S Avenue 17, Los Angeles
wiretapbrewing.com

Ximix Craft Exploration
13723 1/2 Harvard Pl, Gardena
ximixcraft.com

Yorkshire Square Brewery
1109 Van Ness Ave, Torrance
yorkshiresquarebrewery.com

BREW PUBS

Beachwood BBQ & Brewing
210 E 3rd St, Long Beach
beachwoodbbq.com

Belmont Brewing Company
25 39th Pl, Long Beach
belmontbrewing.com

Bonaventure Brewing Co
404 S Figueroa St, Los Angeles
bonaventurebrewing.com

The Brewery at Abigaile
1301 Manhattan Ave, Hermosa Beach
abigailerestaurant.com

The Brewery at Simmzy's
3000 W Olive Ave, Burank
simmzys.com

Brewery Draconum
24407 Main St, Santa Clarita
facebook.com/brewerydraconum

Congregation Ales
Azusa Brewpub Chapter
619 N Azusa Ave, Azusa
congregationalehouse.com

Downey Brewing Company
10924 Paramount Blvd, Downey
thedowneybrewing.com

Dutch's Brewhouse
4244 Atlantic Ave, Long Beach
dutchsbrewhouse.com

Firestone Walker Propagator
3205 Washington Blvd, Marina Del Rey
firestonebeer.com

HopSaint Brewing Company
5160 W 190th St, Torrance
www.hopsaint.com

Innovation Brew Works
3650 W Temple Ave, Pomona
ibrewworks.com

Karl Strauss Brewing Company
600 Wilshire Blvd Ste 100, Los Angeles
www.karlstrauss.com

Karl Strauss Brewing Company
1000 Universal Studios Blvd, Universal City
www.karlstrauss.com

Ladyface Ale Companie
29281 Agoura Rd, Agoura Hills
ladyfaceale.com

Beachwood Brewing Taproom
7631 Woodwind Dr, Huntington
Beach

Lost Winds Brewing Company
924 Calle Negocio Suite C, San
Clemente lostwindsbrewing.com

Tustin Brewing Company
13011 Newport Ave #100, Tustin
tustinbrewery.com

Last Name Brewing
2120 Porterfield Way, Upland
lastnamebrewing.com

Red Car Brewery and Restaurant
1266 Sartori Ave, Torrance
redcarbrewery.com

Black Cock Brewing Company
1444 N Batavia St, Orange
blackcockbrewing.com

Network Brewery
824 Carnegie Ave, Santa Ana
networkbrewery.com



La Quinta Brewing Co.
77917 Wildcat Dr, Palm Desert
laquintabrewing.com

Rock Bottom Restaurant and
Brewery
1 Pine Ave, Long Beach
rockbottom.com

Bootlegger's Brewery
130 S Highland Ave, Fullerton
bootleggersbrewery.com

Noble Ale Works
1621 S Sinclair St #B, Anaheim
noblealeworks.com

BREWERIES

No Clue Brewing
9037 #170 Arrow Rt, Rancho
Cucamonga
nocluebrew.com

Sage Vegan Bistro & Brewery
1700 Sunset Blvd, Los Angeles
sageveganbistro.com

Bottle Logic Brewing
1072 N Armando St, Anaheim
bottlelogic.com

Phantom Ales
1211 Las Brisas St, Anaheim
phantomales.com

3 Iron Brewing Company
898 Via Lata Suite A, Colton
3ironbrewingco.com

Old Stump Brewing Co.
2896 Metropolitan Pl, Pomona
oldstumpbrewery.com

San Pedro Brewing Company
331 W 6th St, San Pedro
sanpedrobrewing.com

Brewery X
3191 E La Palma Ave, Anaheim.
brewery-x.com

Riip Beer Company
17214 Pacific Coast Hwy,
Huntington Beach
riipbeer.com

Area 51 Craft Brewery
7123 Arlington Ave #A, Riverside
Area51craftbrewery.com

Packinghouse Brewing Co.
6421 Central Ave #101-A, Riverside
pbbeer.com

The Lab Brewing Co.
30105 Agoura Rd, Agoura Hills
labbrewingco.com

Brewheim
1931 E Wright Cir, Anaheim
brewheim.com

Salty Bear Brewing
2948 Randolph Ave Unit C, Costa
Mesa
saltybearbrewing.com

Black Market Brewing Co.
41740 Enterprise Cir N #109,
Temecula
blackmarketbrew.com

Refuge Brewery
43040 Rancho Way, Temecula
refugebrew.com

Wolf Creek Restaurant &
Brewing
27746 McBean Pkwy, Santa
Clarita
wolfcreekbrewing.com

Brewing Reserve of California
2930 College Ave Suite D, Costa
Mesa
brcbeer.com

Santa Ana River Brewing
Company
3480 W Warner Ave unit B, Santa
Ana
www.santaanariverbrewing

Brew Crew Inc.
11626 Sterling Ave #G, Riverside
brewcrewinc.com

Ritual Brewing Co.
1315 Research Dr, Redlands
ritualbrewing.com

TASTING ROOMS

Chapman Crafted Beer
123 N Cypress St, Old Towne
Orange
chapmancrafted.beer

Stereo Brewing
950 S Via Rodeo, Placentia
stereobrewing.com

Brew Rebellion Brewing
13444 California St, Yucaipa
brewrebellion.com

Rök House Brewing Company
1939 W 11th St #A, Upland
rokhousebrewing.com

King Harbor Waterfront Tasting
Room
132 International Boardwalk,
Redondo Beach
kingharborbrewing.com

Cismontane Brewing Co. Tasting
Room
1409 E Warner Suite C, Santa Ana
cismontanebrewing.com

The Bruery
715 Dunn Way, Placentia
thebruery.com

Brewcaipa Brewing Company
35058 Yucaipa Blvd, Yucaipa
brewcaipa.com

Skyland Ale Works
1869 Pomona Rd Unit E/F, Corona
skylandaleworks.com

Smog City Steelcraft
3768 Long Beach Blvd #110, Long
Beach
steelcraftlb.com

Congregation Ale House Santa
Ana Chapter
201 N Broadway, Santa Ana
congregationalalehouse.com

The Good Beer Co.
309 W 4th St, Santa Ana
thegoodbeerco.com

Coachella Valley Brewing Co.
30-640 Gunther St, Thousand
Palms
cvbco.com

Solorio Brewing Company
9395 Feron Blvd Suite K, Rancho
Cucamonga
soloriobrewing.com



Docent Brewing
33049 Calle Aviador Suite C, San
Juan Capistrano
docentbrewing.com

Towne Park Brewery
1566 W Lincoln Ave, Anaheim
towneparkbrew.com

Dragon's Tale Brewery
8920 Vernon Ave #122, Montclair
www.dragonstalebrewery.com

Sour Cellars Brewery
9495 E 9th St Unit B, Rancho
Cucamonga
www.sourcellars.com

BREWERIES

Four Sons Brewing
18421 Gothard St, Huntington
Beach
foursonsbrewing.com

Unsung Brewing Company
500 S Anaheim Blvd, Anaheim
unsungbrewing.com

Escape Craft Brewery
721 Nevada St #401, Redlands
escapecraftbrewery.com

Stone Church Brewing
2785 Cabot Dr Suite 160, Corona
stonechurchbrewing.com

All-American Brew Works
5120 E. La Palma Ave, #103,
Anaheim
allamericanbrewworks.com

GameCraft Brewing
23301 Avenida De La Carlota St C,
Laguna Hills
gamecraftbrewing.com

Huntington Beach Beer Company
201 Main St, Huntington Beach
hbbeerco.com

Euryale Brewing Co
2060 Chicago Ave #A-17,
Riverside
euryalebrewing.com

Strum Brewing
235 S Campus Ave, Ontario
www.strumbrewing.com

Anaheim Brewery
336 S Anaheim Blvd, Anaheim
anaheimbrew.com

Green Cheek Beer Company
2294 N Batavia St #C, Orange
greencheekbeer.com

Pizza Port San Clemente
301 N El Camino Real, San
Clemente
pizzaport.com

Garage Brewing Co
29095 Old Towne Front St,
Temecula
garagebrewco.com

Thompson Brewing
9900 Indiana Ave Suite 7,
Riverside
thompsonbrewing.com

Archaic Craft Brewery
140 E Main St, Tustin
archaicbrewing.com

Gunwhale Ales
2960 Randolph Ave a, Costa Mesa
gunwhaleales.com

Stadium Brewing
26738 Aliso Creek Rd, Aliso Viejo
stadiumbrewing.com

Hamilton Family Brewery
9757 Seventh St #802, Rancho
Cucamonga
hamiltonfamilybrewery.com

Wiens Brewing
27941 Diaz Rd, Temecula
Wiensbrewing.com

Artifex Brewing
919 Calle Amanacer, San
Clemente
artifexbrewing.com

Hoparazzi Brewing Co.
2910 E La Palma Ave, Anaheim
twitter.com/hoparazzibrew

TAPS Brewery & Barrel Room
15501 Red Hill Ave. #100, Tustin
tapsbrewery.com

Hangar 24 Brewery
1710 Sessums Dr, Redlands
hangar24brewery.com

BREW PUBS

Asylum Brewing
2970 La Palma, Suite D, Anaheim
asylumbrewingcompany.com

Laguna Beach Beer Co
29851 Aventura Ste C-E, Rancho
Santa Margarita
lagunabeer.com

TAPS Fish House & Brewery
101 E Imperial Hwy, Brea
tapsfishhouse.com

Inland Empire Brewing Company
1710 Palmyrita Ave #11, Riverside
iebrew.com

TAPS Fish House & Brewery
2745 Lakeshore Dr, Corona
tapsfishhouse.com

Back Street Brewery
1884 S Santa Cruz St, Anaheim
backstreetbrew.com

Left Coast Brewing Company
1245 Puerta Del Sol, San Clemente
leftcoastbrewing.com

TAPS Fish House & Brewery
13390 Jamboree Rd, Irvine
tapsfishhouse.com

Ironfire Brewing Co.
42095 Zevo Dr #1, Temecula
ironfirebrewing.com

Wicks Brewing Company
11620 Sterling Ave, Riverside
wicksbrewing.com



Rosalie

BEER



ROSÉ

It all started with a little brewery born on a California vineyard,
so you could say it was meant to be – an *All Natural* beer rosé named Rosalie.

FIRESTONE WALKER[®]
BREWING COMPANY

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