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The Washington Beer Commission announces
Belgianfest Beer List!
February 2, 2013 • Bell Harbor International Conference Center, Seattle, WA

The Washington Beer Commission is proud to announce the beer list for the 4th Annual Belgianfest beer tasting festival at the Bell Harbor International Conference Center (Pier 66) on Seattle's waterfront. The event will feature 34 Washington Breweries pouring more than 80 unique, innovative and delicious Belgian style, Washington brewed beers.

Belgianfest will have two sessions on Saturday, February 2, beginning with a Noon - 4:00pm session, and followed by 5:30pm - 9:30pm session on Saturday evening.

The Bell Harbor International Conference Center is located at 2211 Alaskan Way, Pier 66, Seattle, WA 98121. Tickets are available now at [Brown Paper Tickets](#) and are \$35 in advance or \$40 at the door (per session). This event sold out the last three years and overall ticket sales to date are 66% sold (78% sold for the afternoon session!).

Tickets are also available at Full Throttle Bottles for \$35 while supply lasts:

[Full Throttle Bottles](#)
5909 Airport Way South
Seattle, WA 98108
(206) 763-2079

Belgian style beer is perhaps the most unique of all of the beer styles. As you look over the list of Washington Breweries and their Belgian style names imagine beers with flavors of orange zest, vanilla, toffee, cherries, chocolate, raspberries, citrus, apricot, or peppercorns, just to name a handful of the flavors infused in these amazing brews. We will also be serving Belgian waffles at the event! Complete event info is available at:

<http://www.washingtonbeer.com/belgianfest/>

2013 Belgianfest Beer List

American Brewing
Edmonds

1) Peloton Saison

A Northwest interpretation of a Belgian-Style Saison. Classic Farmhouse characteristics are complimented with Northwest grown hops. Very tart with a dry finish. 7% ABV

2) Stupid Sexy Flanders

A Brown Ale fermented with our Sour Yeast on locally grown raspberries and aged to perfection in red wine barrels.

8% ABV

Anacortes Brewery

Anacortes

1) Peppercorn Saison

Belgian style saison brewed with green, black and pink peppercorns. OG 1.044, 3.3% ABV

2) Trippel

Belgian style trippel made with 30% wheat. OG 1.085, ABV 8%

3) Cabernet Barrel Dubbel

Belgian style dubbel soured with brett in a cab sauvignon barrel with raspberries. OG 1.083, 7.8% ABV

4) Bourbon Barrel Dubbel

Belgian style dubbel soured with brett in a bourbon barrel. OG 1.083, 7.8% ABV

Big Al Brewing

Seattle

1) Sauvignon Blanc

A hoppy, easy drinking saison, brewed with Pilsner, Wheat and a touch of Vienna malt. Hopped with Nelson Sauvignon throughout the boil and fermented with a very special blend of Belgian Saison yeasts. 40 IBU, 5.8% ABV

2) Sourlicious

Inspired by the wild beers of Belgium. Sourlicious is a blend of barrel-aged red beer and tank-aged wheat beer. Sourlicious shows warm vanilla flavors from the wood and firm tangy fruit through the finish. 18 IBU, 6.5% ABV

3) Gouden Rat

A warming, lightly spicy interpretation of the Belgian Pale Ale style with soft caramel malt flavors, firm bitterness and a long lasting hop character. Op uw gezondheid! 71 IBU, 7.5% ABV

Big Time Brewery

Seattle

1) Saison Grisette

Grisette is a Belgian Ale that was brewed in the Hainaut Province of Belgium to quench the thirst of the miners who extracted cobblestone from the quarries, just as Saison was brewed to quench the thirst of Belgian farmers. The name Grisette is derived from the French word for 'grey' which was the color of the frocks worn by the young women who presented the miners with their top fermenting ale as they exited the mines. Our Saison Grisette is the perfect thirst quencher for Gentlemen Farmer / Miners. Brewed with barley, wheat and oats, and lightly hopped with Galina, Golding and Fuggle hops, this 20 IBU fruity ale weighs in at 6.55% ABV.

2) Cherry Bomb Saison Grisette

Our Saison Grisette with the addition of Cherry Purée and served through a Cherry Pack R.F.E. ~ Randall Flavor Enhancer (tm).

Black Raven Brewing Redmond

1) Pour Les Oiseaux

Pour Les Oiseaux is a blend of complex earthy, fruity and light tannic flavors with a crisp and refreshing finish. Brewed with barley, wheat, rye and oats for a golden color and lightly spiced malt flavor. Earthy hay and wild yeast aromas mingle with notes of Washington wine grapes. Pour Les Oiseaux is aged in French oak white wine barrels with the addition of brettanomyces. Winner – Gold Medal 2011 NABA [Experimental Category]. 7.6% ABV

2) La Mort Rouge

We have aged our 2012 Belgian inspired strong dark ale, La Petite Mort, in Red Wine Barrels with Yakima sourced Chelan Cherries. The use of Red Wine Barrels has added a level of tannins which linger with the soft overtones of terroir from these pristine farm direct cherries. Note the play of deep caramel, vanilla, cherries, plum, French oak, and tannins. The wine notes linger deep and rich against the forefront of malt and background of a subtle woodiness. 9.0% ABV

Boundary Bay Brewery Bellingham

1) Belgian Style Tripel

Strong in alcohol, our Belgian Style Tripel is golden in color, medium bodied and moderately hopped. The flavor and aroma are both dominated by alcohol and Belgian yeast. It has a nice malt backbone, is slightly earthy and finishes dry. Enjoy responsibly. Hops: Tettnang, Saaz Malts: Pilsner, Belgian Aromatic, Caravienne, Munich, Special B, Vienna
Original Gravity: 1.082 9.5% ABV

Diamond Knot Brewing Mukilteo

1) Diamond Knot 5

A Trappist Style Blonde, light golden in color with a hint of caramel sweetness, finishing with a fruity hoppiness from a healthy dose of Chinook and Cascade hops. 35 IBU 5.6% ABV

2) Diamond Knot 10

A Belgian Quad utilizing flaked rice to lighten the body of this strong dark ale, with house made dark candi syrup to provide a light rummy character. 35 IBU, 9.9% ABV

Dicks Brewing Centralia

1)Dicks Grand Cru

Intensely fruity and complex Belgian-style strong ale. A classic strain of Belgian yeast is pitched to the long fermentation as the flavors develop, and then aged extensively before being kegged and bottled. 9.9% ABV

2)Dicks Belgian Tripel

Golden colored, crisp, high alcohol Belgian-style ale. Light sugars are added during the boil in the Belgian tradition to achieve a higher alcohol and unique fermentation flavor. We ferment this beer with a classic Belgian yeast strain which results in a crisp, golden champagne-like ale with perceivable fruity overtones and warming alcohol undertones. 8% ABV

**Duval Springs Brewing
Duvall**

1) Bos Bruut Belgian Strong Ale

Bos Bruut translates to Forest Monster in English. Strange calls and movement have been seen and heard surrounding the Duvall Springs Brewery. We needed a strong Belgian to quell our fears as we brewed late into the night. Enjoy this Belgian, and you too may soon forget the things that go bump in the night. ABV 10.5%

2) Red Beast Tripel

Its origins are deeply entrenched in the birth of the Bos Bruut, but the Red Beast Tripel stands on its own with mysterious and complex flavors. Starting out as a Rauch Belgian Tripel, it was infused with a hint of cherry bourbon soaked oak chips to bring out the nuances of wood and fruit. It finishes with a smoky vanilla flavor and a light mouth feel. Belgian triple. ABV 9%

**Elliott Bay Brewing
Burien & Seattle**

1) Nit Wit Imperial Wheat Ale

A refreshing, tasty, full strength wheat based ale. Pleasant sweetness and a zesty, orange citrusy fruitiness from Belgian yeast. Low hop bitterness. IBU 14 ABV 8%

2) Fuerte Brandy barrel-aged Strong Ale

Our take on the classic barley wine style, this ale is fermented with our house Von Boorian Belgian ale yeast. Aged for 16 months in a brandy barrel. IBU 137 ABV 8.29%

3) Gooseberry Beer

Complex, rich malty sweetness; malt with hints of chocolate, caramel and toast. Raisiny and dried fruit flavors; Balance is toward the malt. A deep reddish, moderately strong, malty, complex Belgian ale. IBU 22 ABV 7.55%

**Elysian Brewing
Seattle**

1) Nibiru-Yerba Maté Tripel

The Elysian / Fantagraphics Nibiru is a Belgian-style Tripel flavored with an infusion of yerba maté. Combining the tasty esters of Belgian yeast and the compelling tea-like flavors of the South American herb mixture, the beer weighs in at around 7.6% alcohol by volume. A mixture of German Northern Brewer, Czech Saaz and American Amarillo hops round out the uniqueness of this first beer of the Apocalypse.

2) Wasteland - Elderflower Saison

We've managed to forage some delicious ingredients for this beer--elderflowers and a saison yeast for a fragrant and delicious provision. OG 16; 25 IBUs; 6.8% ABV

3) Bête Blanche - Deceptive and delicious Belgian-style Tripel

Bête Blanche is extremely drinkable, blonde and somewhat treacherous. Brewed entirely from Pale malt and augmented in the boil with clear Belgian candy sugar. Bittered with German Northern Brewer and finished with Styrian Goldings hops. Fermented with Belgian ale yeast. Starting gravity 18.4° Plato (1.075 SG), alcohol 5.75% by weight, 6.9% by volume, 31 IBU.

4) Krokus - Saffron Sour Wheat Ale

Brewed with pale, malted wheat, flaked wheat and wheat flour and hopped with Hallertauer and U.K. Fuggles. Infused with American saffron and fermented with the 4th generation sour tank collection of yeasts and bacteria. 6% ABV

5) Saison Poivre-A Belgian farmhouse - style ale with a fiery and aromatic touch

Brewed with Pale, Munich, Cara-Munich and wheat malts, bittered with German Northern Brewer and finished with Czech Saaz hops. Ground black, white, green and pink peppercorns are added to the end of the boil, with more pink added to the whirlpool and in the bright tank. Starting gravity 15.8° Plato (1.065), alcohol 5.5% by weight, 7% by volume.

6) Mortis-Sour Persimmon Ale

Ripe Fuyu persimmons bringing the slightest blush to a pale ale fermented entirely with *Brettanomyces bruxellensis*. German and Northwest wheat, pale and acidulated barley malt and a touch of C-45 Crystal combine with Fuggles hops to wrap things up dry, tight and tart, refreshing and satisfying. 6% ABV

7) Strawberry Rhubarbarella

A tart and saucy space-vixen of a beer. The malt bill was fairly simple, with pale, biscuit and wheat, and Palisade was added to bitter. The beer was isothermally fermented and then warm-conditioned with 100% *Brettanomyces* to a freshly aromatic rhubarb T. This iteration comes to you aged in an oak barrel for 15 months upon 30 lbs of fresh strawberries. It was also inoculated with the famous Tangle town slurry of *Lactobacillus* and *Pediococcus* in addition to *Brettanomyces*. Starting gravity 11.5° P (1.046) finishing gravity .5° P (1.002!!) 5.5% ABV

8) Backhanded Compliment

Brewed with organic pale, Munich, Cara-Hell and Cara-Vienne malts and bittered with Chinook and finished with Amarillo and Citra hops. Fermented with Westmalle yeast. 6.2% ABV

Engine House No 9 Brewery
Tacoma

1) Barrel A Batch 3

Barrel A Batch 3-4.7 ABV a brilliantly clear, sexy golden Belgian inspired Sour Ale. Subtle notes peaches and citrus wrapped in a clean, mellow lingering tartness.

2) Cabernet Barrel BDS

Belgian Dark Strong 8.8% pre-barrel ABV Dark and rich, abundant flavors of plum, raisin, toffee and fig. We then divided the batch into three separate barrels. Cabernet Barrel- aged 7 months. Cabernet aroma and flavors are lush and very intense.

3) Belgian Pale Ale

Easy-drinking medium body copper colored ale subtle malt and citrusy flavors, that finishes clean and dry.

Flyers Brewery

Oak Harbor

1) Low Visibility White IPA

Cloudy with a chance of Hops this beer is a hybrid Belgian style Wit with big American Hop character. Hazy straw color with a white foam head, Low Visibility has a Wit beer drinkability with an American IPA attitude. 6.5 % ABV

Fremont Brewing

Seattle

1)Cokolado Fortika

An aggressive but restrained Belgian oatmeal stout brewed with chocolate "juice" from our good friends at Theo Chocolate. This beer pays homage to Esperanto, the world language. 10% ABV

2) Belga Pala Ala

Uste kiel la bela lingvo de Esperanto ali as al multaj landoj en unu, i tiu Belga IPA kombinas la elegantecon kaj ekvilibro de bone form Belga Biero kun la superreganta salteto karaktero se Usona IPA! 8% ABV

Georgetown Brewing

Seattle

1) Sonia's Belgian Blonde

Northern Brewer and Sterling hops lend a medium bitterness to this beer's spicy undertones. Don't let the light body and subtle malt flavor deceive you. Pilsner, 2-Row, Munich and Cara-Vienna malts. IBUs 24; ABV 6.6%

2) Waldman: Decidedly Belgian twists on an English Ordinary Bitter. Belgian Candi Sugar and Northern Brewer hops are fermented with a Belgian ale yeast then finished with dry hops and Brettanomyces "Wild" yeast strain. Further complex flavors develop in bottle conditioning. 35 IBUs: 6.1% ABV

**Hale's Ales
Seattle**

1) Hot & Nasty! Saison

We honor the temperature and sometimes unruly fermentations of Saison yeasts by offering our H&N Saison, fermented in a French Merlot barrel. 5.9% ABV

2) Muscles from Brussels

Inspired by Europe's biggest superstar and a classic food/beer pairing we combined oyster stout with belgian yeast to create a beer Jean-Claude would surely Drink. Next time you wonder, "WWJCD?" you'll know it's Muscles From Brussels. "It's sure to pack a punch!" OG 21.5

**Hilliard's Beer
Seattle**

1) Saison

No cork or wire cage here. Well we're getting back to the spirit of a Saison as a beer you can drink every day, not just special occasions. Refreshing and complex, the high fermentation temperature used with the Belgian yeast strain allows it to add its unique characteristics to the flavor without the addition of spices. Saisons are a great style that can be appreciated by both the informed and informal beer drinker. 20 IBU; 6.6% ABV

2) E.S.B.

Originally brewed as a one-off batch, we soon realized we'd have to make more and it's become a year-round draft beer for us. We start it as a typical Extra Special Bitter (ESB), but ferment it with our Saison yeast. From the nose, you'd expect it to finish up sweet like many Belgian beers, but instead it stays dry and bitter. 40 IBU; 7.3% ABV

**Issaquah Brewery
Issaquah**

1) Meacutenage Agrave Frog Belgian Style Tripel Ale

Brilliant golden amber color. Inviting aromas of toasty baguette, orange blossom honey, and delicate bubblegum spice follow through on a round entry to a fruity-yet-dry medium-to-full body with caramel pear and peach custard tart notes. Finishes in a bold peppery spice, delicate grassy herbal and citrusy hops, and toffee fade with lingering warming alcohol. 30 IBU, 10.2% ABV

2) White Frog Belgian Style Witbier

Aromas of coriander and orange spice dominate the nose. A very light mouthfeel is countered with sweet orange peel, coriander and subtle notes of chamomile. It finishes with delicate banana and clove spices. Surprisingly light and immediately quaffable. 13 IBU, 5.5% ABV

**Justice Brewing
Everett**

1) White and Nerdy

Northwest take on a Belgian Classic. Belgian Wit with Citra hops. An award winning recipe, recipient of the Best of Show award at the 2012 Evergreen State Fair. 32 IBU; 6% ABV

2) Stout Hearted

A dry Belgian stout. 40 IBU; 6% ABV

3) Brewer's Choice

TBA

**Lazy Boy Brewing
Everett**

1) Belgian Golden Ale

Belgian ale uses traditional malts and hops combined with our unique Belgian yeast, creating a flavor packed experience.

20 IBU; 8.7% ABV

2) Belgian Dubbel

This is a well-rounded, rich, malty beer with some spicy/phenolic notes from the Trappist yeast. 22 IBU; 7.8% ABV

**McMenamins Pubs & Breweries
Seattle**

1) Reinhold's Flying Armadillo

A nice, full-bodied Dark Strong with a subtle hop presence, flavorful malt characteristics, and mild chocolate finish. 9.68% ABV

2) The Tripple Effect

This light, golden colored Belgian ale has mild hop bitterness with spicy and fruity aromas. Don't let the light dry finish and fruity characteristics fool you though, this easy drinking ale is deceptively strong.

**Naked City Brewery
Seattle**

1) Saison de La Vigne

This Belgian Style Saison is brewed with fresh grated ginger root and peach puree. Named after one of Naked City's original and beloved staff members, Saison de La Vigne is as refreshing as it is crisp, light in body, with a touch of grassy earth. Perfect for a cold winter day or a warm spring afternoon. 7.5% ABV

2) Oude Houten Kop

Naked City "Oude Houten Kop" Belgian Style Strong Golden has hints of apricot and a perfect balance of hop bitterness and bready malt character. "Houten kop" is a term used for a hangover in Belgium. It translates as "wooden head" At 10.8% ABV, this beer definitely could have you waking up the next morning with a real houten kop!

**Paradise Creek Brewery
Pullman**

1) Paradise Hoe Belgian Wit

Our tailor-made take on the quintessential Wit, Hoegaarden. We bumped up the spices a bit, used pungent, vegetal hops and let the Belgian yeast work it's magic. 17 IBU; 5.25% ABV

2) Bad Dawg Belgian Red

Soft, malty, sweetness & pear like fruitiness. 22 IBU; 6% ABV

**Pike Brewing
Seattle**

1) Pike Triple Kriek

Blend of Pike Monks Uncle Triple and 60 pounds of Washington grown Bing Cherries then re-fermented with Brett in two used Bordeaux French Oak wine barrels for over a year. 10% ABV

2) Pike Honeymoon Suite

6.4% ABV

**Ram Brewery
Seattle**

1) BBL aged Sour #1

BBI fermented brown ale

2) BBL aged Sour #2

BBL fermented blonde ale

**Ramblin' Road Brewery
Spokane**

1) Sour Strong Ale

We took our golden strong ale, spiked it with wild yeast cultures and aged it on fresh oak and 20 pounds of yellow plums per keg hand-picked from our garden in Hangman Valley, WA. Savor the sour blend of spiced plum and subtle vanilla oak flavors before swallowing this deceptively strong Belgian. 1.080 OG; 40 IBU; 9.5% ABV

2) Lavender Tripel

We add a touch of lavender and a hefty dose of honey malt to this pale, complex abbey ale. Whether you're sitting in front of a fire on a cold winter night or enjoying a star-filled sky in the middle of July, this sophisticated ale will suit you any time of year. 1.080 OG; 32 IBU; 8.5% ABV

3) I.F.A. (India Farmhouse Ale)

We take pleasure in helping you depart from the monotony of the familiar IPA style through our fusion of rustic Belgian farmhouse and Northwest craft brewing techniques. Zesty farmhouse yeast and earthy, herbal hoppiness are balanced against a solid caramel malt backbone. 1.065 OG; 85 IBU; 6.5% ABV

4) Back-Country Bourbon

Here in the Northwest we live winter out-of-bounds. Warm up with this big Belgian Quad after a day of making fresh tracks through the deep Northwest powder! The combination of dark caramel and chocolate malts aged in bourbon barrels from Woodinville Distillery will warm your chest over the winter months. 55 IBU 10% ABV

Redhook Brewery **Woodinville**

1) Before Sunset

A Belgian IPA, brewed with a kiss of rye in the malt bill. This beer offers tons of fruity aromas from the hops and yeast, reminiscent of mango and pear. 50 IBU 5.75% ABV

2) After Midnight

A Belgian dark ale, medium in body offering hints of chocolate, roast, and caramel malt. The hops are kept at bay while the phenols and esters derived from the Belgian yeast shine through. 27 BU 6% ABV,

Reuben's Brews **Seattle**

1) Belgian Pale Ale

An easy drinking copper colored brew. A fruity aroma with notes of orange zest, a little spice, and a crisp dry finish. 27 IBUs 5.7% ABV,

Silver City Brewery **Bremerton**

1) B-Town Sour Red

B-Town Sour Red is your local interpretation of the traditional Red Ales of West Flanders. These Belgian biers are a result of extended fermentation in large wooden tuns by many strains of wild yeast and bacteria. It is this journey that transforms a malty beer, to a tart, wild ale alive with fruity aroma and flavor. 6.3% ABV

2) Downtown Abbey Ale

This Belgian Style Amber Bier combines the pleasant grainy malt sweetness of Vienna Malt with the classic floral hop aroma of Czech Saaz. Typical Abbey style yeast character is further changed by its secondary fermentation with *Brettanomyces Bruxellensis*. 6% ABV

Snipes Mountain Brewing

Sunnyside

1) Terror Provincial Stout

13 different malts of 5 grains, with Glacier, Palisade and Strisslespalt hops then fermented with Saison yeast. Finishing additions of molasses, local honey, apples and blackberries round out this Provincial Stout. 45 IBUs 10.6% ABV

2) Vallée De Poire (Pear Valley)

Beneath a thick creamy head and a strong fruity pear aroma lies a cloudy golden concoction born of Saison yeast, a healthy percentage of white wheat malt and 50 gallons of fresh local pear juice that come together beautifully in a celebration of the local harvest as crisp as Fall air. 24 IBU 7.2 % ABV

Snoqualmie Falls Brewing Snoqualmie

1) Spring Fever

Orange hues, rich malt flavors, spicy coriander overtones and fruity, tropical aromas make this one beautiful beer for fans of Belgian styles. Spring Fever is crafted from the finest Two-Row, Munich, Carastan and Belgian Aromatic malts, Columbus and Czech Saaz hops, spiced with coriander and fermented with authentic Belgian ale yeast. 32 IBU 7.0% ABV

2) Rose Hip and Hibiscus Specialty Belgian Ale

We start with a grist of 100% Munich malt. This produces a very malty wort with a beautiful orange color. We then use a lb each of Rose hips and Hibiscus per keg during the last stage of the boil. This gives the wort a flavor that is reminiscent of red wine, and also imparts a reddish color. Hops are only used for the bittering addition, and even then very sparingly. The character of the Rose Hips and Hibiscus come through in the aroma, flavor, and aftertaste and are much as one tastes in tea made from this. Even though this is a high gravity fermentation, the sweetness is understated and the finish is somewhat dry. 20 IBUs 6.5% ABV

Sound Brewery Poulsbo

1) Tripel Entendre

Complexity and balance from a simple recipe of the finest ingredients obtainable. Clear and light in color, this strong Belgian ale drinks smooth and easy but has the complexity to complement the finest meals or to savor alone at the end of the evening. 9.9% ABV 2012 US Beer Open Gold Medal Winner. 2012 NABA Silver Medal Winner.

2) Dubbel Entendre

Comforting aromas of chocolate malt and dark toffee, with a hint of banana and stone fruits. A dark abbey style ale with a subtle rich maltiness and a dry, spicy finish. 2012 NABA Silver Medal Winner. 8.0% ABV

3) Ursus Spelaeus

Belgian Style Imperial Stout

Named for a long extinct Russian Cave Bear, Ursus Spelaeus is as deep and dark as the caves it once inhabited. Blends of rich maltiness, notes of chocolate, coffee, toffee & subtle licorice with a perfect balance of hops. The Belgian yeast strain adds touches of fruit, herbs, and spices. 9.9% ABV

Wingman Brewers

Tacoma

1) Sour Ale Blend

A blend of multiple sour beers aged in Wine and Bourbon barrels

2) Wine infused Stratofortress

Our Stratofortress Belgian Specialty Ale through a randallizer full of Red Wine soaked oak chips.

Yakima Craft Brewery

Yakima

1) Bad Monk

Bad Monk is a spicy, Belgian-style dark ale good for keeping you warm on cold nights 8.89% ABV, Est. IBU: 22.7

2) Good Monk

A Belgian-style golden ale that tastes of pepper, banana and a pleasant warmth, Good Monk will make you happy.

19.7 IBU 8.20% ABV

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