



January 24, 2012
For immediate release

| |
|---|
| <p>Contact: Eric Radovich Washington Beer Commission Phone: (206) 795-5072 Email: eric@washingtonbeer.com URL: www.washingtonbeer.com</p> |
|---|

The Washington Beer Commission announces
Belgianfest Beer List!
February 4, 2012 • Bell Harbor International Conference Center, Seattle, WA

The Washington Beer Commission is proud to announce the beer list for the 3rd Annual Belgianfest beer tasting festival at the Bell Harbor International Conference Center (Pier 66) on Seattle's waterfront. The event will feature 32 Washington Breweries pouring more than 70 unique, creative and amazingly tasty Belgian style, Washington brewed beers.

Belgianfest will have two sessions on Saturday, February 4, beginning with a Noon - 4:00pm session, followed by 5:30pm - 9:30pm 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 \$30 in advance or \$35 at the door per session. This event sold out the last two years so don't wait!

Tickets are also available at the following three ticket outlets for \$30 while supply lasts:

[Full Throttle Bottles](#)

5909 Airport Way South
Seattle, WA 98108
(206) 763-2079

[Big Time Brewery](#)

4133 University Way NE
Seattle, WA 98105
(206) 545-4509

[Black Raven Brewing](#)

14679 NE 95th St
Redmond, WA 98052
(425) 881-3020

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 flavors of orange peel, honey, coriander, rum, figs, cocoa nibs, clove and bananas just to name a few of the flavors infused.

We will also be serving Belgian waffles at the event! Complete event info is available at

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

2012 Belgianfest Beer List

7 Seas Brewing

Gig Harbor

1) Le Havre Belgian Winter Ale

This seasonal offering is fashioned with reverence towards the long-standing tradition of Trappist Abbey-style beers of Belgium. Brewed with Pale Ale malt, oats, and dark crystal malts, hopped with Fuggles, and fermented with authentic Belgian Abbey yeast, the ale reveals intricate layers of spice, fig, bitter chocolate. ABV: 8.0%

American Brewing Company

Edmonds

1) Big Pucker

Wood Barrel aged Sour Beer. Double Flanders Sour Ale aged in a used, oak Cabernet Franc Barrel.

Anacortes Brewery

Anacortes

1) Peppercorn Saison

A lighter 4.5% ABV Belgian farmhouse style made with several varieties of fresh cracked peppercorn.

2) Dubbel

A strong dark ale made with demerara sugar, honey and chocolate wheat.

3) Trippel

A strong 8.5% ABV light colored ale hopped for balance with saaz and styrian golding varieties.

4) Sour Red

Red ale soured with lactobacillis and brettanomyces aged in a bourbon barrel passed between multiple breweries.

Big Time

Seattle

1) Jack Candy Grand Cru

Jack Candy is a pale Belgian style strong ale fermented with both Westmalle and Achouffe yeast strains. Saaz hops lend bitterness and spiciness. The name was inspired by a Walkabouts Song. 9.3% ABV

2) Black Jack Candy

Black Jack Candy is our Belgian style Grand Cru with aseptic Blackberry puree added.
9.3% ABV

3) Trombipulator Belgian Tripel

A nearly 1-year-old 1/4 bbl keg of our Trombipulator Belgian style Tripel features Fuggle hops, and Westmalle yeast. This was original brew #666 1st brewed in 1994 - named after the Parliament Album Trombipulation.
9.0% ABV

Black Raven Brewing

Redmond

1) Belgian Style IPA

Northwest IPA that has been through a secondary fermentation with brettanomyces. Dry hopped with calypso, nugget, citra and Chinook. 7.3% ABV

2) Bourbon Barrel Aged La Petite Mort

Belgian style strong abbey brown aged in bourbon barrels. 8.8% ABV

3) Cask Saison

Four grain saison with brettanomyces. 6.6% 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 spicy, slightly earthy and finishes dry. Hops: Tettnang, Saaz. Malts: Pilsner, Belgian Aromatic, Caravienne, Munich, Special B, Vienna Original Gravity: 1.082 ABV: 8.9%

Diamond Knot Brewing Co.

Mukilteo

1) Strong Belgian IPA

Crisp golden in color with a complex yet delicate flavor with a big hop-forward aroma, that gives away to citrus and floral tones. This will leave you begging for another. IBU: 40 ABV: 7.3%

Elliott Bay Brewing Co.

Burien

1) Batch 1000 Sour Blend

2) Long Black Veil

3) Nitwit Imperial Wheat (cask)

4) Brandy-barrel-aged Fuerte Strong Ale

5) Saison de la Chance Redux

Elysian Brewing Co.

Seattle

1) Yuzu's Belgian-style Golden Ale

Yuzu's is made with 100% pale malt, Turbinado sugar and Belgian Golden ale yeast. Bittered with Magnum and finished with Styrian Goldings hops. Organic dried lemon peel is added at the end of the boil, and yuzu juice is added both pre- and post-fermentation. 4.5% ABV

2) Bete Noel Belgian-style Ale

Brewed with Pale, Munich, Castle Aromatic and roasted barley and black malts, with amber Turbinado sugar added to the kettle. Bittered with German Northern Brewer, finished with Hallertauer hops and fermented with Belgian Golden Ale yeast. 8.5% ABV

3) 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

4) Ferme noire Cascadian Dark Sasion

Our dark and hoppy ale fermented with a Saison yeast. The resulting beer adds a bone-dry, barnyard twang to an already slightly roasty and moderately hoppy beverage. Malts: pale, dark Munich, aromatic, and Carafa III Sugar: 50 lbs of Demerara Hops: Chinook, Amarillo, Cascade 8.2% ABV

5) Backhanded Compliment Belgian IPA CASK

Backhanded Compliment Cask version dry-hopped with Citra. 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

6) Bete Blanche Belgian-style Tripel

A twist on the French expression "Bête Noire." 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. 41 IBU. 6.9% ABV

7) Nibiru Belgian-style Tripel

Infused with Yerba Mate

Combining the tasty esters of Belgian yeast and the compelling tea-like flavors of the South American herb mixture. A mixture of German Northern Brewer, Czech Saaz and American Amarillo hops round out the uniqueness of this first beer of the Apocalypse. 7.65% ABV

8) The Prefessor

With plums and brettanomyces, Marris-Otter pale, Munich and wheat, and East Kent Goldings to bitter and finish, at the Tangletoen brewery. 4.65% ABV

Engine House No 9 Brewery

Tacoma

1) Love child Kriek

5.9% ABV Ruby in color with a pink head. Aromas of cherries and oak. With a cherry and slight sour flavor finishes bright and clean.

2) Bourbon Saison

7.8% ABV Traditionally brewed saison, aged in bourbon barrel. With aromas of oak, bourbon, vanilla, clove and hints of sour. Giving way to flavors of banana, cloves bourbon and hints of sour finishing clean and dry.

3) Belgian White

5.0% ABV Grainy spicy wheat aromatics with hints of coriander and orange. Pleasant malt sweetness with zesty citrus, coriander and subtle spicy hop flavors. Finishes with a slight wheat tartness

Fish Brewing Company

Olympia

1) Monkfish Belgian Style Tripel Ale

A cracking fine example of the classic style, Monkfish Belgian Style Tripel Ale is the color of nectar, with a sweet malty flavor and subtle hop aroma. Mingling in its character, fruity and spicy esters impart a heavenly complexity to this medium-bodied delight. Brewed using Pale malt, Honey malt, aromatic malt, Belgian candy sugar, Styrian Golding hops and, of course, Belgian Abbey yeast, Monkfish stands firmly in the Belgian triple tradition. 32 IBUs 9.0% ABV

Fremont Brewing Co.

Seattle

1) The Lamb

Saison aged in French Oak wine barrels with brettanomyces lambicus.

2) Return of Blood Funnel

Gallaghers Where U Brew

Edmonds

1) The Monk

A delicious Belgium Triple with a smooth 8.5% fruity bite. Coriander and orange peel add to the decadence of this ale. The use of Orange peel during the dry hop adds to the amazing aromatics of this popular brew.

2) Black Imperial Belgium

The use of our Belgium yeast allows the fruity character of this beer to stand out. Its dark color compliments the full body mouth feel and is enjoyed by all.

Georgetown Brewing Co.

Seattle

1) Frosty "The Waldman"

In the Winter Warmer tradition, this dark ale is brewed strong with Pale, Pilsner, Special B, Crystal, and Chocolate malts, and 10 lbs/bbl of rich molasses boost the holiday cheer. Northern Brewer hops contribute the bulk of the

bitterness, while Sterling hops, cinnamon sticks, and nutmeg add a spicy nose. Fermented with a Belgian ale yeast strain to lend a smooth and complex character. ABV 7.6%, IBUs 40

2) Waldman

Modeled after an English Ordinary Bitter with a few decidedly Belgian stylings, Waldman is brewed with Northern Brewer hops and 36 lbs of Belgian Candi Sugar then fermented with a Belgian ale yeast. We finish with Brettanomyces "Wild" yeast strain and a heavy dose of dry hops. The Brett is carried over to the bottles where Waldman continues to develop complex flavors throughout the bottle conditioning. ABV 6.1%, IBUs 35

Hale's Ales

Seattle

1) Hale's "25" Belgian Dubbel

The first edition of this beer was brewed to celebrate Hale's Ales 25th anniversary in 2008. True to style, Hale's "25" Belgian Dubbel is moderately strong, very malty and possesses the unique flavor characteristics imparted by Belgian yeast. 7.3% ABV, 20 IBUs

2) Hale's Bourbon Barrel Aged Belgian Gold

Hale's Belgian Gold is made with Pilsner, C-40 and Carapils Malts with a blend of various sugars. The beer is hopped with Goldings. This delicious beer has been aged in bourbon oak barrels for most of 2011. The combination of the wood and whiskey overtones combined with the Belgian beer flavors makes this beer a true delight. 9% ABV, 15 IBUs

3) Hale's Belgian Wit

A classic, unadulterated Belgian Wit brewed with no spices. Crisp, refreshing and slightly tart. 4.8% ABV, 5 IBUs

Hilliard's Beer

Seattle

1) Hilliard's Saison

Simple beer, complex taste and aroma. A special yeast and unique fermentation profile give this beer hints of coriander, orange peel, and maybe a bit of pepper. Castle Malting Pilsner Malt and Golding Hops, no spices added. 7.4% ABV

Issaquah Brewery

Issaquah

1) White Frog Ale

Belgian Style Ale: Summer Wit Beer. 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. ABV: 5.2%

2) Menage A Frog Belgian Trippel

Menage A Frog has a 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.

ABV: 9%

Lazy Boy Brewing Co.

Everett

1) Belgian Golden Ale

2) Belgian Dubbel

McMenamins Pubs & Breweries

Seattle

1) Reinhold's Flying Armadillo Dark Belgian Strong

A nice, full bodied Dark Belgian with a mild hop presence and a flavorful malty character. Made with Wyeast Belgian Abbey II yeast. 7.75% ABV

2) Girl Next Door Belgian Blonde

This is a light bodied, smooth tasting and highly carbonated Belgian Blonde Ale. It is made with Pilsner, Wheat and Aromatic malts and hopped with US Golding hops. Brewed using Wyeast Belgian Abbey II yeast. 6.0% ABV.

Naked City Brewery

Seattle

- 1) La Touche De Mal
Belgian Strong Golden Ale

New Belgium

Seattle

- 1) Belgo
Belgian style IPA made with an authentic Trappist yeast strain and 4 varieties of hops. 7.0% ABV and 60 IBU's

2) Trip 11 Farmhouse Ale

Farmhouse ale brewed with Rosemary and Sage. 8.5% ABV

Odin Brewing Co.

Seattle

- 1) Thor's Equinox
this Belgian Dark Strong Ale is a brew that is big in flavor without the chewy body holding you back from finishing the whole glass. We have showcased malt and a unique woody note from Angelica spice, creating a beer that is still Belgian, yet can satisfy stout and strong porter lovers as well. Aroma– dark fruits and portlike notes, Top note– strong maltiness, some molasses, Middle note- malt sweetness, banana, End note– light tartness, woody, Color– dark nut brown. 9% ABV, 20 IBUs

Paradise Creek Brewery

Pullman

- 1) Paradise Hoe
A refreshing and traditional Belgian Wit with a nose that offers you wonderful orange, subtle banana, clove and other sweet fruit. One taste of this cloudy straw colored ale confirms what you smell and opens up notes of coriander and just a dash of pepper. The white wheat and a little oats give this beer a nice medium bodied mouth feel. ABV 5.8%

Pike Brewing Company

Seattle

- 1) Saison
- 2) Pike Monk's Uncle
Big, full-bodied and complex with a yeasty nose, fruity esters and malty dryness. Hints of honey, spice and exotic fruit play with the senses. Powerful, yet gentle. ABV 9%

Ram Restaurant & Brewery

Seattle

- 1) Barrel #1
Light, tart and refreshing - a blonde ale fermented in a barrel by many a mysterious critter - 4.5% ABV
- 2) Barrel #2
An intensely flavored dark ale, fermented in an old wine barrel with a couple of Brett strains and hints of lactobacilius. 6.5% ABV
- 3) BBlage-a-trois
A blend of 3 wildly fermented bbls made exclusively for this year's Belgian Fest.

Redhook Brewery

Woodinville

1) Allocation

Allocation is a super drinkable Belgian Session Ale. Medium in body and amber hued with ample handfuls of wheat malt to keep the beer's finish light and dry. Mild phenolic notes from the Trappist yeast offer up mild hints of spiciness and banana. It is tradition for the Monastic brewers in Belgium to get a daily allocation of the lightest (session) beer they produce after their work is done.

Schooner EXACT Brewing Co.

Seattle

1) Schoon White

Belgian-style wheat ale brewed with Pilsner malt, wheat malt, unmalted wheat and oats. Fermented with a traditional Belgian Wit beer strain. Hallertauer hops and a subtle addition of spices including citrus zest and hibiscus make this a thirst quenching and refreshing beverage. 5.2 % ABV
22 IBU's

2) Biere de SODO

A hoppy Belgian-style pale ale brewed with Pilsner malt, sugar and a generous helping of Styrian Golding hops. Fermented with a blend of a unique Belgian yeast and a special strain of brettanomyces, this beer is easy drinking with an ever so slight funkiness.
6.4% ABV, 38 IBU's

3) Abbaye de Schooner Dubbel

A Belgian-style ale brewed with a complex and distinctive blend of German and Belgian malts. Hallertauer hops, Belgian candi sugar and organic flame raisins complement the rich, toasted, caramel malt and yeast finish.
6.9% ABV, 20 IBU's

4) Saison Goélette

A traditional Belgian farmhouse ale brewed with Pilsner malt, rye malt, turbinado sugar and Hallertauer hops.
5.8% ABV, 24 IBU's

Silver City Brewery

Bremerton

1) The Giant Made Of Shadows

This Dark Strong Ale is rich in big malt character, candy like sweetness, and warming alcohol. Suggestions of chocolate and dried fruits pair well with oak and vinous notes from extended aging in Tempranillo wine barrels.
9.5% ABV

2) Nutcracker 2005 Special Brown Ale

A festive beer (8.6 % ABV), Nutcracker rings in the Holiday Season with a medley of dark roasted malt, fruit and spice. Some hints of fruit (plum, cherry, peach) come from a wonderful and distinctive Belgian yeast strain. Additionally, ginger, orange and tangerine peel was added to spice things up.

3) La Fat 2007

La Fat is Silver City Fat Scotch Ale fermented with a Belgian yeast noted for creating big, spicy phenol character. La Fat goes through a secondary fermentation on French Oak. La Fat combines classic Belgian characteristics with Scotch like toffee and caramel notes with hints of oak and peat. ABV 9.2%

4) Whitecap Wit

A Belgian witbeir (white beer) brewed by award winning Seattle homebrewer Nick Ladd in collaboration with Silver City Brewmaster Don Spencer for entry in the 2011 Great American Beer Festival Pro-Am competition. Wheat and oats are mixed with malted barley to make a light and hazy (white) beer. Coriander, Fresh Tangelo and Valencia orange peel are added for a vibrant citrusy appeal. 5.5% ABV

Snipes Mountain Brewing

Sunnyside

1) Golden Ale

Belgian-style Golden Strong made with Belgian pilsner malt, clear candi syrup and NW beet sugar. Fermented with an authentic Belgian golden strain. 9.5% ABV, 27 IBU's

2) Darkstrong

Belgian-style Dark Strong made with three types of rye malt, dark candi syrup and aged for a year with Lactobacillus. 8.5% ABV, 28 IBU's

Snoqualmie Falls Brewing Company

Snoqualmie

1) Triskaidekaphobia

Reminiscent of the Millennial Madness we created 12 years ago, Triskaidekaphobia is a great balance of crisp clean malt, lemony hops and spice. Unfiltered but clear to the eye, Trisky is made from 100% German pilsner malt, Belgian candi sugar, 100% Czech Saaz hops and Belgian ale yeast. 8.6% ABV

2) 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 Belgian ale yeast. 7.0% ABV

Sound Brewery

Poulsbo

1) 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. 8.0% ABV

2) 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

3) Koperen Ketel

Biscuity Belgian malt balanced with the finest Slovenian Styrian Goldings hops, Koperen Ketel has a delicate herbal, fruity aroma and a clean dry finish making for a refreshing, easy drinking copper color ale. 5.0% ABV

Wingman Brewers

Tacoma

1) Black Widow

A dark Belgian strong ale aged in a Pont21 Cabernet Sauvignon barrel from 21 Cellars. A Cab Sav nose is followed by the familiar Belgian flavors of ripe fruit and figs. 11.4% ABV

2) Cerise Noire

A light lambic influenced sour ale. Featuring pediococcus, lactobasillus, brettanomyces, and black cherry tea. 6% ABV

###