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 For immediate release

The Washington Beer Commission announces
3rd Annual Everett Craft Beer Festival
Fruit Beer Descriptions!
 Saturday, August 16 • Downtown Everett

The Washington Beer Commission is proud to announce the creative and delicious specialty fruit beer list for the 3rd Annual Everett Craft Beer Festival, Saturday, August 16, from noon - 7pm in downtown Everett. The event will feature 32 Washington Breweries pouring more than 90 seasonal brews and will also feature nearly 20 fruit infused beers that will be particularly satisfying on a summer day! (see the fruit infused beers in **RED** below).

Everett Craft Beer Festival tickets and complete event information are available now at washingtonbeer.com and are just \$20 in advance or \$25 at the door. Entry fee gets you a tasting cup and six tokens, each good for a 5 oz. taste. There will also be live music and delicious hot dogs available for purchase on site. Additional tasting tokens are just \$1.50 each or four for five dollars.

The event will take place on Hoyt Avenue with the entrance located at Hewitt Avenue in the recently renovated arts district.

This unique beer tasting event is presented by the Washington Beer Commission and a wonderful chance for beer lovers to sample some of the amazing creations from some of our state's finest craft brewers. Take a look at the amazing list of offerings from Washington Breweries for this special event:

192 Brewing Kenmore	Shticky Framboise A honey blonde, aged with raspberry. 6.25% ABV
Der Blokken Brewery Bremerton	Strawberry Pale Our Praetorian Pale aged on strawberries and dry hopped with Belma hops.
Diamond Knot Craft Brewing Mukilteo	Cask Conditioned Cherry Porter We infused our Possession Porter with fresh cherries and cask conditioned it. Sweet cherries are supported by black barley and chocolate malts, while Galena and Willamette lend a refreshing bitterness on the finish. 6% ABV, 45 IBUs
Dirty Bucket Brewing Woodinville	Summerlot Blonde A crisp blonde ale aged on Merlot grape skins sourced from Armstrong Family Winery. All ale with a crisp summer wine back end. 5% ABV, 23 IBU

Duvall Springs Brewing Duvall	Red Door Raspberry Hefeweizen Using raspberries and raspberry honey from our local farms, we've crafted a beer perfect for reminiscing about the summer. Balancing the tartness of the berries and the sweetness of the honey, we've found the middle of the road making an extremely drinkable brew.
Foggy Noggin Brewing Bothell	Huckleberry Hound Cream Ale Traditional English Cream Ale conditioned with Wild Huckleberries from the Fn Huckleberry Plantation. The smooth crispness of the Cream Ale is matched ever so delicately with the tartness of the wild red huckleberries. 5.2% ABV, 18 IBU
Fremont Brewing Seattle	Raspberry Infused Dark Star Our smooth, roasty, chocolatey Dark Star Imperial Oatmeal Stout infused with plump, juicy raspberries. Yes, please. 8.0%, 50 IBUs
Gallaghers' Where U brew Edmonds	Mowie Wowie An award-winning brew with Mango Orange Citrus notes. This will also be flowed through a Randall filled with mango and oranges. 6.5% ABV
McMenamin's Mill Creek	Purple Haze Cream Ale A light, creamy, fruit ale made with almost 100lbs. of boysenberries to give a nice subtle tartness. 5.2% ABV
North Sound Brewing Mount Vernon	Mango Hopsolute IPA Our "hop-bursting" Hopsolute IPA featuring Simcoe, Citra and Amarillo hops-infused with mango. 6.8% ABV
Northwest Brewing Pacific	Mango Weizen Mango-Weizen is an unfiltered Wheat beer that has components of both American and Bavarian styles. Fresh Mango puree is added during cold conditioning, which creates a subtle flavor in the background and keeps this beer from not being too sweet. Pairs well with BBQ. 5.3% ABV, 15 IBU
Peddler Brewing Seattle	Tangerine Wheat A refreshing German style wheat ale brewed with 100% natural tangerine juice. 5.0% ABV, 15 IBU
Rainy Daze Brewing Silverdale	Sod Slayer ISA A session IPA with a big dose of Citra and Centennial hops pouring this through a Randall filled with Pineapple, oranges, grapefruit, tangerines, limes and a little Habanero pepper. 4.5% ABV, 70 IBU
Ram Restaurant and Brewery Seattle	Berry White A special Belgian-style Wit beer featuring surprise fruit flavors 5.4% ABV Grapefruit IPA Our grapefruit-infused IPA poured through our "Ramdall" for extra grapefruit zest and hop deliciousness. 6.3% ABV
Snoqualmie Falls Brewing Snoqualmie	Zippy Lemon Ale Our Zippy Lemon Ale is as unique as its Zippy the Pinhead namesake. A Belgian Style brew, this beer starts with a high gravity wheat ale grist, and uses Czech Saaz hops for an herbal character. Fermented with genuine Abbey Yeast, Zippy has a fruity aroma and finishes with a lemon flavor. Slightly hazy, lemony and tart. 7.2% ABV, 25 IBU

<p>Two Beers Brewing Seattle</p>	<p>Evo IPA - infused w/ fruit via Randall Evo is a showcase Northwest IPA, hopped with Yakima Valley Simcoe, Amarillo and Centennial, then aggressively dry-hopped with Simcoe and Columbus. Enjoy this version infused with fruit through a Randall. 6.2% ABV, 70 IBU.</p>
<p>Valholl Brewing Poulsbo</p>	<p>Crimson Cove Smoked Cherry Rye Valholl Brewing's very first recipe made for our grand opening 4 years ago this weekend. Brewed with Crimson Cove Smoked grain with fresh cherries in the cask! 9.8% ABV</p>
<p>Whitewall Brewing Marysville</p>	<p>Rubus Robustus - Blackberry Stout Not your typical fruit beer; imagine a beer brewed by your favorite coffee company, only better. Locally sourced blackberries (grown in the brewers back yard) added at the end of the boil to impart slight berry flavor and a tart finish. Also added blackberry essence from Northwest Naturals to impart even more blackberry aroma. Wonderful roasty notes are complimented by slight blackberry aroma and flavor. 6.8% ABV</p>

For complete Everett Craft Beer Festival information visit washingtonbeer.com

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