

STANDING STONE BREWING COMPANY

Standing Stone Brewing Co Selected to be SAVORed at Beer and Food Event in Washington, D.C. for Second Straight Year

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(Ashland, OR) For the second year in a row, Standing Stone Brewing Company has been chosen to showcase their beer at ([SAVOR](#)): An American Craft Beer and Food Experience. Organized by the Brewers Association, which describes the gathering as the nation's premier beer and food pairing event, SAVOR will be held June 8-9 at the National Building Museum in Washington D.C.



A total of 160 craft brewers entered a lottery to participate in this year's prestigious event, and Standing Stone is one of just 74 breweries chosen for the fifth annual edition of this coveted affair. Standing Stone will be joined by fellow brewers representing Oregon's thriving craft beer industry, including Oakshire Brewing and Ninkasi Brewing Company of Eugene, and Deschutes Brewery of Bend.

SAVOR propels our nation's finest small, independent craft breweries to the national stage, and typically sells out quickly. Guests sample craft beer makers' prized ales and lagers paired with sweet and savory fare, with opportunities to attend educational classes and private tasting salons.

Standing Stone brewmaster, Larry Chase, will pour two ales to be accompanied by culinary creations from Chef Adam Dulye of The Monk's Kettle and The Abbot's Cellar in San Francisco.

Double India Pale Ale: This customer favorite boasts light copper color and a medium body. Unfiltered and dry hopped twice, this ale has an intense floral and fruity aroma, spicy flavor and bitterness. 7.7% abv. This hoppy, dry ale is slated for pairing with Asparagus and Mushroom Tart with Fontina.

Noble Coffee Stout: Brewed with 100 pounds of oats to provide a silky smooth mouthfeel, then hit with a healthy dose of Noble Coffee Roaster's Mokha Java Blend (Ashland, OR), this is a rich, black beer with great local flavor. Its espresso and chocolate nuances complement the Butterscotch Cheesecake matched for its pairing.

This year, Standing Stone has the additional honor of being hand-picked to serve brews for one of the event's private hour-long tasting salons, which gives select ticket holders the opportunity to meet and interact with brewmasters in a more intimate setting. Just for the occasion, Standing Stone created a new specialty beer made entirely with ingredients from Oregon – Backyard Brew. Chase will present at the salon along with Matt Van Wyk, Oakshire head brewer, and both will talk about the beer flavor, ingredients, and how to create perfect pairings with cheeses from Rogue Creamery of Central Point, OR.

"This is a great opportunity to showcase Oregon's quality craft beer and artisan food purveyors," says Chase. "Last year, our beers were incredibly well-received and the most frequent question people asked me was 'Where can I get your beer?' My reply was, 'Come visit us in Southern Oregon.' Our region has a lot of great flavor to offer and people are certainly noticing."

For information on Standing Stone Brewing Co. beers, see <http://www.standingstonebrewing.com>.

For information on SAVOR see <http://www.savorcraftbeer.com/> #

About Standing Stone Brewing Company (SSBC):

This family-owned, full-service brewpub in Ashland, OR is committed to craft beers, fine food, a positive dining experience, employees, community and sustainability. SSBC offers its own freshly brewed handcrafted ales and lagers, including seasonal and other specialty brews. All Standing Stone beers are made at the brewery in ten-barrel batches using over 90% organic malts. Local and organic foods are the focus of the menu, and the Standing Stone farm raises livestock to provide the restaurant's meat and egg needs. SSBC has been recognized widely for its accomplishments in environmental sustainability, employee practices and support of the community.

About the Brewers Association:

The Brewers Association is the not-for-profit trade association dedicated to small and independent American brewers, their craft beers and the community of brewing enthusiasts. The Brewers Association (BA) represents more than 70 percent of the brewing industry, and its members make more than 99 percent of the beer brewed in the U.S. The BA organizes events including the [World Beer Cup®](#), [Great American Beer Festival®](#), [Craft Brewers Conference and BrewExpo America®](#), [SAVORSM: An American Craft Beer & Food Experience](#) and [American Craft Beer Week](#). The BA publishes [The New Brewer](#) magazine and its [Brewers Publications](#) division is the largest publisher of contemporary and relevant brewing literature for today's craft brewers and homebrewers.