

# STANDING STONE BREWING COMPANY

## Standing Stone Brewing Company Selected for SAVOR, National Craft Beer and Food Tasting in the Nation's Capital

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(Ashland, Ore.) Though President Obama had to fly to Ireland to enjoy a fresh pint of Guinness recently, he won't have to travel far to imbibe Standing Stone Brewing Co's exceptional offerings, with other leading American craft beers. Luckily for the President, Standing Stone Brewing Company is one of 72 craft breweries chosen to participate in SAVOR: An American Craft Beer & Food Experience, held June 3-4 in Washington, D.C.



Standing Stone was selected from 140 breweries vying for a spot in this prestigious happening. It's one of only eight craft brewers representing Oregon, and will be joined in Washington, DC by another Rogue Valley favorite, Caldera Brewing Company. Standing Stone will sample two beers, with food pairings designed by top chefs Adam Dulye of Monk's Kettle, San Francisco and Teddy Folkman of Granville Moore's, D.C.

*Milk & Honey:* A favorite limited edition microbrew, this polished copper color ale offers a silky, smooth, medium body and nuances of honey. The milk part of the name comes from the addition of lactose, an unfermentable milk sugar that provides smoothness and an enhanced mouthfeel. The honey moniker refers to honey malt, which imparts a honey flavor with residual sweetness. 5.5% ABV. The beer will be paired with goat-cheese potato croquettes. Its sweetness complements the goat cheese's tanginess, dancing back and forth on the palate to a light honey finish

*Pilot Rock Pale:* This pale ale from the brewery's standard lineup offers a delicate fruit-like aroma and a spicy flavor reminiscent of cinnamon. It's refreshingly crisp and easy drinking. This beer is dry hopped with organic, local Cascade hops from Alpha Beta Hop Farm in Ashland OR. 5.5% abv. Paired with crispy tuna rolls with cabbage and chipotle pumpkin seed butter, its spicy finish lends a new flavor that enhances the experience.

Organized by the Brewers Association, SAVOR is open to the public and combines craft beer and fine food pairings, educational sessions and private tasting salons. SAVOR has become the benchmark of beer and food affairs, and a must-attend for lovers of fine food and quality microbrews. The 2010 event sold out in just one day. An extra day was added in 2011, which quickly sold out as well.

Larry Chase, Standing Stone brew master, will personally sample Standing Stone's offerings, allowing attendees to learn about the fine points of each beer and the ingredients, care and creativity that go into each batch. "We're thrilled that Standing Stone was chosen for this highly-regarded event," says Larry. "I'm honored to represent our brewery, and the quality and innovation that Southern Oregon craft brewers bring to the industry," he remarks. For information on Standing Stone Brewing Co. and its beers, see <http://www.standingstonebrewing.com>. For information on SAVOR see <http://www.savorcraftbeer.com/> #