



THE BITE OF OREGON

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Presented by
Amica
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One Location Couldn't Contain The Brewing Excellence: The Bite Expands To Two Oregon Craft Beer Gardens

Portland, OR -- The Bite of Oregon 2011 will expand to two Oregon Craft Beer Gardens on the festival grounds in order to make room for an expanded lineup. Thirteen local breweries will serve more than two dozen unique brews from across the state during the three days of the festival, which runs August 12 - 14 in Portland's Waterfront Park.

In the early 1980s Oregon was the starting point of a national revival of handcrafted American beer. Nearly three decades later the state has the largest percentage of craft beer consumption in the nation at 11%. Across the state there are currently 81 brewing companies operating 113 brewing facilities in 48 cities. And there are still exciting new beers to be discovered.

Just about every Oregon craft brewer has a great story about how they got their start. Seven Brides Brewing is no exception. Returning for their second year to The Bite, the company was founded in Silverton by five microbrew enthusiasts who between them had seven daughters. They figured that making and selling beer would be a way to pay for seven weddings and so the brewery got its name. The name is not a reference to the 1954 film "Seven Brides For Seven Brothers," which was set in Oregon in the 1850s!

Each new beer the company has brewed has been named for one of the girls. Now in their third year of operation, they've expanded to a larger facility, which includes an attached brew pub. They typically brew ten to twelve flavors and so have had to name some of them with the

girls' middle names. At The Bite, Seven Brides will be pouring Lil's Pils, a Bohemian style pilsner, and Oatmeal Ellie, a light, British style stout.

The two Craft Beer Gardens at The Bite of Oregon presented by Amica will give visitors the chance to meet and taste the product of some of the state's finest breweries. Great food, live music, and a relaxed atmosphere all contribute to the perfect tasting environment. Admission to both gardens is included with a ticket to the festival, which runs August 12-14 in Portland's Waterfront Park.

Here is a quick rundown of the Oregon breweries who will be pouring:

BridgePort Brewing

BridgePort Brewing company is Oregon's oldest craft brewery. The specialty beer movement in the Pacific Northwest began in 1984 when Richard and Nancy Ponzi, a local wine making family, teamed up with brewer Karl Ockert to establish Columbia River Brewery in hundred-year-old building that formerly housed a rope factory. Today, BridgePort Brewing Company is one of the top specialty brewers in the state of Oregon, producing more than 100,000 barrels per year. Distribution has grown from Portland to 18 states.

Deschutes Brewery

Deschutes Brewery, located in Central Oregon along the banks of the wild and scenic Deschutes River, has brewed a family of handcrafted ales since 1988. Starting out as a small brewpub in the heart of downtown Bend, Deschutes' first beers were Black Butte Porter, Bachelor Bitter and Cascade Golden Ale. With a 50-barrel traditional gravity brew house and a new one-of-a-kind 131-barrel Huppmann brew system from Germany, Deschutes now creates and experiments with specialty batches of limited beers like The Abyss and Hop Trip while brewing large quantities of everyone's favorites like Mirror Pond Pale Ale.

Full Sail Brewing Co.

Full Sail is an independent, employee-owned brewery located in Hood River, Oregon. Founded in 1987, Full Sail is committed to brewing great beer while adhering to socially and environmentally sustainable practices. Full Sail was the first commercially successful craft brewery to bottle beer in the Pacific Northwest for retail sale, and one of Oregon's early microbreweries. The first beer packaged was Full Sail Golden Ale. Based upon beer sales volume, Full Sail is the ninth largest craft brewery in the United States and the second largest craft brewer in Oregon.

Hopworks Urban Brewery

Hopworks is Portland's first Eco-Brewpub to offer all organic handcrafted beers, fresh local ingredients. Brewmaster Christian Ettinger spent a year

and half constructing his “dream brewpub.” HUB incorporates all aspects of sustainability. From composting to rain barrels, and from pervious pavers to hand dryers, they have made every effort to protect “our” future with a thoughtful alternative. Their 20 barrel brewery produces 4500 barrels a year and provides their restaurant with ten different HUB organic beers on tap and two cask ales at all times.

Laurelwood Public House & Brewery

Laurelwood Brewing Co. was founded in 2001 by the husband and wife team of Mike De Kalb and Cathy Woo-De Kalb. In 2001 they opened the original Laurelwood Public House & Brewery in Portland's Hollywood district in a defunct pub location with a 7 barrel brewery. Within two years Laurelwood won the World Beer Cup World Champion Small Brewpub and World Champion Small Brewpub Brewmaster awards. The company now has multiple brew pub locations, but the original 7 barrel brewery is still very much in use. Laurelwood was the first to brew certified organic beers in Oregon.

New Old Lompoc

The New Old Lompoc brew pub opened in 2000. But the Old Lompoc Brewery has been producing hand crafted ales and lagers since 1996. The name originally came from the movie "The Bank Dick" starring W.C. Fields and Mae West. Most of the movie took place in the "Old Lompoc House, was was the local watering hole as well as a boarding house. The brewery has a variety of hand crafted beers from golden ale to a cream stout. Lompoc now has five brew pub locations.

Ninkasi

Located in Eugene, Ninkasi Brewing is a regional craft brewery making beers in the Northwest style. Named after the Sumerian goddess of fermentation, it traces its history to June 15th, 2006 when Jamie Floyd and Nikos Ridge spent 17 hours brewing their first batch of Total Domination IPA. The brewery now features a brand-new 60 barrel system, and since its inception has been able to anchor itself as Eugene's flagship brewery, enjoying great support throughout the region.

Oakshire

Oakshire Brewing is located next to the train yards in Northwest Eugene. Begun in October 2006 by brothers Jeff and Chris Althouse, the production brewery makes three year-round beers, available in 22oz bottles and on draft found throughout Oregon. Oakshire makes a rotating seasonal beer available in 22oz bottles and on draft as well. And the brewers at Oakshire craft a range of single batch beers only available on draft. The brewery aims to make clean, consistent, high quality beer – humble brewers of delicious beer.

Pelican Brewery

Located right on the beach at Pacific City, the Pelican Pub Brewery was begun in 1995 when Jeff Schons and Mary Jones purchased an old brick building on the oceanfront. They hired brewmaster Darron Welch, who began brewing test batches of beer down the street in mini-storage units while the Pelican was under construction. They now feature five award-winning beers available on tap and bottled year-round.

Cascade Brewing

Cascade Brewing in Portland is home to Gold and Silver medal GABF winning Sour and Wood aged beers produced by beer imagineer Ron Gansberg and crew. Rather than using hops as a primary flavor ingredient, Gansberg instead became interested in sour beers such as Flemish ales, which often acquire their tartness through aging in barrels with resident lactobacillus colonies. Cascade produces complex beers such as The Vine, Kriek, Apricot Ale (all made with hundreds of pounds of fresh fruit: grapes, cherries and apricots, respectively), Vlad the Imp Aler or Bourbonic Plague.

Rogue Ales

Rogue was founded in 1988 in Ashland and now has a second brewpub in Newport. The brewery has produced more than 60 different ales using a non-pasteurized process with no preservatives, all natural ingredients (many from the Pacific Northwest which includes all of their malts and hops) and a special proprietary yeast known as "Pacman". The company has done well in international competitions with Rogue Ales winning a history-making four out of 11 gold medals at the 2005 International Beer Competition, in May, in London, England. Rogue Ales also won the title of "Supreme Champion" for its Mocha Porter. The International Beer Competition (IBC).

Widmer Brothers Brewing Company

The brewery was founded in 1984 by brothers Rob and Karl Widmer after several years of studying beer making in Germany. Kurt would bring back a unique brewing yeast obtained from the world-renowned Brewing Research Institute in Weihenstephan, Bavaria. It's that extraordinary yeast that has been maintained at the brewery ever since and remains an integral part of the Widmer Brothers brewing process. Two years after founding the brewery the brothers pioneered the world's first American-style Hefeweizen. What is now affectionately known as the Widmer Hefeweizen has since grown in popularity and stands today as one of America's most popular wheat beers.



Seven Brides Brewing

Seven Brides began several years ago when five friends, two uncles and three dads, began home brewing in a garage. A salesman in the group said, "This stuff would be good enough to sell." And they started their brewery in Silverton. The name "Seven Brides" comes from the seven daughters belonging to the dads. Knowing the rising costs of weddings, they decided they needed to sell enough beer to pay for their daughters weddings. The brewery prides itself on using hops grown just two miles away. They get their grain from Vancouver, WA and their yeast from Odell, Oregon.

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