

Here's a glimpse into a few of the Footprint small batch stately brews:

South Dakota –

Jeff Doyle, Odell Brewer from Spearfish, SD crafted the SoDak pilot brew. He used South Dakota honey and hops...it was sticky business!



Arizona –

JR Wheeler, our AZ Brewery Rep came out with some of our friends from Golden Eagle Distributing to help with their state's brew. They used organic prickly pear nectar from the Grand Canyon State, and had a blast brewing.

"It was a great experience to be a part of a craft beer made with ingredients from a cactus grown in the Arizona area," said RC, a team leader at Golden Eagle Distributing. "I learned more of the brewing processes that truly make a great beer, and special thanks to ODELL BREWERY for leading the way to another great craft beer in Arizona."



Idaho –

Pilot brew manager, Brent and our ID Brewery rep, Derek, along with some distributor partners and our friend Dave Krick from Bittercreek Alehouse in Boise joined in brewing "Idaho Mild."

Dave had this to say about his experience, "Our goal was to produce a lower alcohol pale mild with big flavor & balanced character, and the 5 bbl system at Odell is such a great set-up for

experimentation. Brent is a talented pro and it was a treat for us to learn from him both about the beer we were making and the entire program at Odell. Your team is amazing in their commitment to quality and the spirit of innovation, a reflection of the success you are having in markets like ours in Boise!”



New Mexico –

Being a NM native, I had the pleasure of joining our brewer Jake Bailey (another NM native) for the New Mexico brew. Naturally, we used green chilies from the Land of Enchantment which gave the beer a slight bite and just a hint of green chili flavor. This was just my 3rd brew on our Pilot System, and it was so much fun!



In the end, this was by far our most collaborative brewing project to date. With so many friends and flavors involved, we're looking forward to a big group toast at our Tap Room release on Feb. 11th!

Colorado – Hops and Barley (and of course some CO snow melt)

Arizona – Prickly Pear

Idaho – Barley, and Hops

Kansas – Wheat

Minnesota – Wild Rice

Missouri – Oak Barrels

Nebraska – Corn

New Mexico – Green Chilies

South Dakota – Barley and Honey

Wyoming – Wheat (we also use wind power...pretty sure that wind came from WY too)

The final Footprint blend marries a variety of unique yet delicate flavors. The various ingredients don't compete or clash, but rather they mingle, giving the beer complexity. A golden honey hue gives way to a crisp white head. The aroma offers hints of oak and pitted fruit. A slight sweetness from the honey and prickly pear is balanced by a peppery dry and slightly spicy finish.

We recommend pairing Footprint RegionAle with grilled Halibut and peach chutney, or French onion soup with melted gruyere cheese.



Cheers,

Amanda