

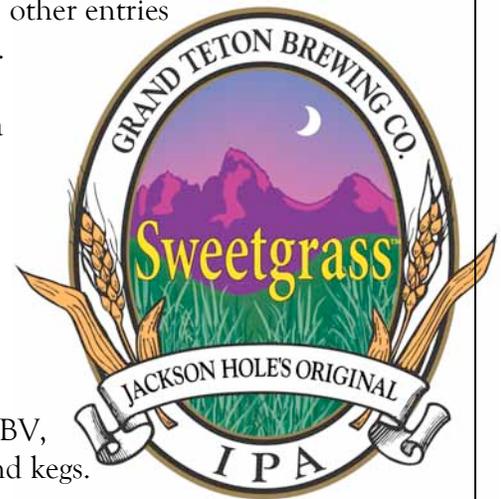


Grand Teton Brew News

Winter 2009 – at the base of the Teton Mountains,
Official News from the Grand Teton Brewing Co.
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Sweetgrass IPA Wins Gold at GABF!

Sweetgrass IPA won its first Great American Beer Festival gold medal against 107 other entries in the American Pale Ale category, one of the most popular styles in competition. Originally brewed in 2002, Sweetgrass IPA quickly became the brewery favorite. Even though this beer has a significant following it has never before medaled in a major competition. Beer judges have loved and praised the Sweetgrass IPA for its aroma, balance and flavor, but have stated it was not hoppy enough when entered in IPA competitions. When previously entered in pale ale categories, it was considered too hoppy. As the pale ale style has evolved over the last few years to more hoppy brews, Sweetgrass IPA was due to find its place on the podium. Sweetgrass IPA is crisp and fragrant with a generous, yet smooth hop character. The sweet bouquet and spicy flavor come from the combination of five hops and Idaho grown barley. Bottle conditioned with 58 IBUs and 6.5% ABV, it is a durable beer with a long shelf life. Sweetgrass IPA is available in 6 packs and kegs.



Denver's annual Great American Beer Festival remains the largest commercial beer competition in the world with 3,308 entries this year. The competition attracted 132 international beer judges from ten countries. Award-winning brewers received prestigious gold, silver and bronze medals in 78 beer categories, establishing the best examples of each style in the U.S.



Sheep Eater Scotch Ale

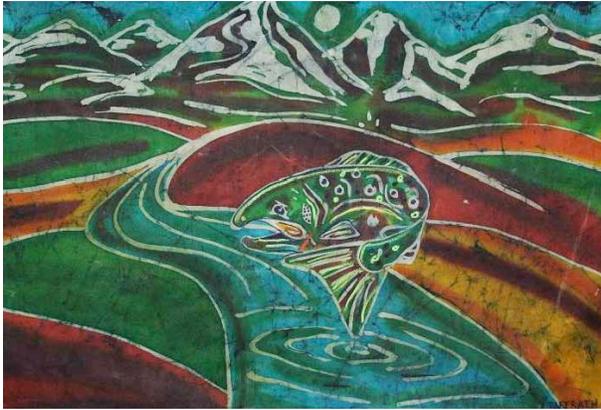


Our Scotch Ale is named after the Tukudika, or Sheepeaters, a Mountain Shoshone band that lived in the Yellowstone wilderness for hundreds of years before white settlers drove them out. Our Sheep Eater label features a variety of Tukudika petroglyphs, which are some of the most diverse collections in the world.

Sheep Eater Scotch Ale is the Winter Release in our 2009 dedication to the Reinheitsgebot. Scotch Ales are some of the world's most flavorful beers. Scotland's cold, blustery climate lends itself to the growing of barley and oats, but not to the production of hops, which are almost always added sparingly. The yeast must work at cooler temperature than is customary for ales, resulting in maltier, cleaner, less fruity or estery, beers. The color often comes from black roasted malt, which imparts some dryness, but because of the lower attenuation and hopping rates, Scottish ales are almost always slightly sweet and incredibly drinkable. Ours was brewed with black roasted barley, biscuit and peat-smoked malt. It was gently hopped, fermented cool and aged cold for weeks for smoothness. It is copper-brown in color, with some sweet maltiness and plenty of body. Try it with ham, roast pork or chicken, roasted vegetables or venison, crème brûlée or, most traditionally, Scottish butter shortbread cookies.

**Sheep Eater Scotch Ale will be available in unique 1-liter flip-top bottles
and 1/2 & 1/6 Bbl kegs in January 2010.**

Grand Teton Brewing Company and the Teton Arts Council are pleased to present the winners from the Art of Beer label art competition. Twenty-three artists submitted 73 pieces of work to be considered for the 2010 Cellar Reserve label art. The four final pieces were selected on how each displayed different facets of the contest theme, “Life in the Tetons”. To learn more about the Teton Arts Council, visit their website at www.tetonartscouncil.com.



Clockwise from upper left: *Cutthroat Country* by Abby Paffrath, *Tailgaters* by Sara Lott, *Almost Home* by Kelly Sullivan, and *Pass* by Megan Hanson Powers.

Meet Our Quality Manager Kristen Waatti

Kristen Waatti, originally from Troy, MI, joined the team at Grand Teton Brewing Co. in 2004 and took over quality duties full time in April 2009.

A few of Kristen’s daily tasks include microbiological examination of all beer in fermenters, brite tanks and packaging to ensure there are no bacteria or wild yeast contamination. She conducts sensory analysis of our beers as well as checking quality of beer and packaging from the bottling line. Kristen also performs yeast cell counts and viability, monitors CO₂ levels in bottle-conditioned beers, and is always performing various experiments to gather data for best practices or new techniques.

“I’ve always enjoyed craft beer,” Kristen says. “The brewery provides lots of opportunities for learning and expanding. It’s a neat niche for a biologist and a fun working environment.”

“Grand Teton Brewing Co. is incredibly lucky to have Kristen as part of our team,” said Brewmaster Rob Mullin. “I don’t know of any other brewery our size with a full-time Quality Manager, and we have one of the best.”



Winter Events

Dec. 2nd - 6th - Holiday Ale Festival, Portland, OR

Jan. 9th - Big Beers, Belgians & Barleywines, Vail, CO

Jan 9th - Sheep Eater Scotch Ale Release Party and the Burning of the Clavie, at the Brewery, Victor, ID

Feb 12th - 13th - KLCC Microbrew Festival, Eugene, OR

If there is an event that we should attend or one we’ve simply missed, please contact us and we’ll add it to the schedule!