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For immediate release
BrewFest – March 24 & 25!

NEW for 2018! BrewFest! March 24 & 25

Enjoy a self-guided tour of Beers at the new BrewFest party inside the Renaissance Festival! Hoist a toast of fine brew or a honey mead! Sample a selection of fine micro-brews and participate in RenFest Beer Games.

It's a medieval concept when adventurous costumed ladies join the Saucy Wench Costume Contest at 2pm each BrewFest day! Contestants are encouraged to flirtatiously & wittingly influence the judges' votes - all in good, clean fun of course! Prizes will be awarded.



BrewFest activities start at 12:00pm and last call at 3:45, at the Festival's Village Green located directly inside the Festival gates. BrewFest cost is \$12 for seven sample pours.

Below, find a *sample* menu of the tastes available at BrewFest!

MOTHER ROAD BREWERY

- **Kolsch Style Ale**

Mother Road Kölsch Style Ale is inspired by the winding 'Gold Road' stretch of Route 66. This lively, crisp ale is deep champagne in color and yields fresh orchard-like aromas with subtle pear and lemon flavors. At the final curve, discover mild biscuit malt and a dry finish - a perfect all-occasion beer.

FOUR PEAKS BREWERY

- **Kilt Lifter**

Kilt Lifter is our award-winning flagship brew, crafted in the tradition and honor of the great strong ales of Scotland. Take one sip and you'll swear it had been brewed by men in kilts – and maybe it was. It's a full bodied ale with pronounced flavors of caramel and roasted barley. Notice it's amber color, malty sweetness and a hint of smokiness with a clean dry finish? That's a true Scottish-style ale.

- **Hop Knot IPA**

Hop Knot IPA gets its name from weaving five different hops introduced at seven separate intervals during the brewing process, including inside our cavernous hop-back, which gets so stuffed with whole-leaf hops that we feel genuine guilt for its excess. Hop Knot is the color of a golden ale but has the bitterness of a fine pale ale and the hop of aroma of an IPA.

- **Pitchfork Pale Ale**

Four Peaks Pitchfork Pale Ale is our new take on the classic American-style pale ale. In traditional versions of the style, hops are usually added throughout a 90-minute boil to impart bitterness, flavor and aroma. For Pitchfork, we tried a new technique called hop-bursting, wherein the vast majority of the hop load is added within the last ten minutes of the boil. This produces a beer with enhanced hop flavor and aroma but a smoother, more approachable bitterness.

BARRIO BREWING COMPANY

- **Grapefruit IPA**

A symphony of sweet and tart flavors from three types of grapefruit in harmony with three classic American hops- Citra, Centennial & Amarillo hops.

MUDSHARK BREWERY

- **Candle Burner – Mohave Hazed India Pale Ale**

A prominent tropical hop aroma with a melon, citrus peel and resin character derived from late whirlpool hop additions and a unique dry-hopping technique that involves multiple dry-hopping, 1-during primary fermentation in hopes that the yeast will distribute more hop particulates throughout the beer and remain in suspension as well as the traditional dry-hopping after primary fermentation to lock in the juice hop aroma.

SANTAN BREWING

- **LimeLeaf – American Summer Ale**

Kaffir lime leaves are added to this traditional Cream Ale and provides a citrusy, herbal aroma. This refreshing brew is fermented at a colder temperature than a typical ale, giving a smooth flavor and clean finish.

GUINNESS

- **Guinness Blonde American Lager**

A light, crisp refreshing amber beer with a floral, hoppy aroma. Brewed with both Mosaic & Willamette Hops and the world famous 125yr old Guinness yeast. The flavor is light and hoppy on the nose with a long, biscuit malt finish.

REDSTONE MEADERY

- **Redstone Mead**

Traditional mead with the flavors of clover & wildflower honey.