

Supporting Brewing Tradition and Innovation in the Southeast

SOUTHERN BREW NEWS

Feb/March
2023

Vol. 18,
No. 1



Inside

- Tasting Panel.....3
- Craft Beer Directory4
- American Brewer 5-6
- Women of Beer7

State by State Brew News

- Georgia..... 8-9
- Florida 10-11
- N.Carolina.....12
- S. Carolina.....13
- Louisiana14
- Tennessee.....15
- Alabama/
Mississippi.....16



Visit
Southern Brew News
Online to See Our
State by State
Brew News



I grew up in Ontario, Canada, and I've lived in New England for twenty years, but sometimes I swear I'm meant for the South. Nothing smells better than a magnolia flower plucked fresh from a tree in Richmond, Virginia. I once scheduled a layover at ATL (Atlanta, Georgia airport) just so I could go to Chicken and Beer, a renowned airport restaurant that's owned by Ludacris. I have decisive opinions about North Carolina's barbecue wars, and I was recently livid at a local restaurant's horrible attempt at Nashville Chicken (yes, a lot of my Southern love has to do with food). But one of the best parts for me has been the breweries I've visited. In fact, it was those Southern places that taught me that a brewery can

also play a role in building healthy, vibrant communities for people from all walks of life, not only beer aficionados.

I was in Charlotte, North Carolina a few years ago where I first had this revelation. I'd made my way

See NGS p. 2

SOUTHERN BREW NEWS

February/March 2023

Volume 18, Number 1

Publisher / Owner

Lisa Hanson

lisa.hanson@southernbrewnews.com

Sponsorship - Sponsor SBN today!
<http://www.southernbrewnews.com>

Advertising:
Claim Space by March 10
Artwork Due March 15
All Inquiries Julie: 716-748-9240

Executive Publisher

Jamie Magee

jamie@southernbrewnews.com

State Reporters

Georgia

Owen Ogletree

georgia@southernbrewnews.com

North Carolina

Mike Dixon

northcarolina@southernbrewnews.com

South Carolina

Brett Barest

southcarolina@southernbrewnews.com

Florida

Mark DeNote

florida@southernbrewnews.com

Tennessee

Melissa Corbin

tennessee@southernbrewnews.com

Alabama / Mississippi

Bill Plott

alabama@southernbrewnews.com

mississippi@southernbrewnews.com

Louisiana

Jenna Hill

louisiana@southernbrewnews.com

SEBN Hop Tips Email

sbnhoptips@southernbrewnews.com

Production Staff

Production Manager: Jamie Magee

Copy Editor: Julie Lundquist

Design & Layout: Nathan Scherbak

Cover/Original Artwork: Hans Granheim

Office Manager

Julie Lundquist

716-748-9240

Southern Brew News is published bi-monthly, recycled paper and distributed in breweries, brewpubs, homebrew supply shops & high variety beer bars and stores across the Southeast.

All material ©2023 by *Southern Brew News*, unless otherwise noted.

NGS continued from cover

to The Olde Mecklenburg Brewery & Biergarten (www.oldemeckbrew.com), the city's oldest and reminiscent of the Biergartens of Munich. Set on eight (yes, eight) acres surrounded by 100-year-old oak, pecan, and hickory trees, I was not only speechless at the sprawling space, but the fact that it was chock-full of families.

Amid endless strings of canopy lights and long stretches of picnic tables, with live ska music playing under a clear sky and full moon, this wasn't the brewery experience I was used to. Many times back then, I was all too aware of the subtle, but very present vibe of exclusivity that sometimes can haunt a craft brewery. But here in Charlotte, there were dogs at every table, kids laughing and playing tag as their family members sampled beer flights. Babies and grandparents, college students and professionals just off work, all coming to this one place to relax. I'd never seen such a thing before.

I quickly learned, however, that this casual welcome and warmth was not unique. I traveled to Brevard, North Carolina last year for a conference, and set out to check out Noblebrau Brewing (www.noblebrau.com) located in the King Street District, far different from the posh university setting where I was staying. But here, again, I found indoor and outdoor seating, full of families and dogs, entertained by a constant stream of local, live bands. In fact, I learned later that Noblebrau was opened with the mission of supporting local musicians as the first entertainment business in the Lumberyard Arts District.

Again, and again, I saw how these Southern breweries were in fact central pillars of their town or city, where people not only came together for a beer, but actively supported their community. Post-conference, I spent one night in Asheville with the goal of visiting as many breweries as I could. Tromping around the city in my hiking boots, surrounded by green mountainscape, my first stop was Asheville Brewing Company (www.ashevillebrewing.com), with their open-air indoor courtyard that had a row of strollers and leashed dogs happily accepting attention from strangers like me. The trend continued when I made my way to Bhramari Brewing (www.bhramaribrewing.com). Bhramari is the Sanskrit word for bee, chosen for the notion of 'being a hivemind of people working in their own beautifully unique way to achieve the same goal.' I fell in love with this brewery not only for their spectacular blueberry sour, but



the art on display everywhere, and for sale; Bhramari is also a rotating art gallery for local creatives.

Burial Beer also held true, in their own way, to the mission of community (www.burialbeer.com)

Located in the South Slope District of Asheville, NC, Burial's darkly gothic aesthetic can come off as intimidating, until you see the bright red minivan in their courtyard with missing doors, covered with stickers. Or when you learn that Burial strives to 'celebrate artistry' and do so by holding numerous community events such as Burnpile, their annual music and beer festival (www.burnpileavl.com)

Back home, it's been wonderful to watch New England breweries showing up for the communities that support them over the past few years. These days, it's common to see these businesses hosting yoga classes, comedy nights, bonsai classes, fundraisers, or countless other events. I think of Daveapalooza, the now-annual free event for the community that honors the late Dave Witham, Proclamation Ale's founder (www.proclamationaleco.com/remembering-dave). I recall Anawam Brewing in Rehoboth, Massachusetts, only open for three months before a devastating fire torched the building in 2022, and how Narragansett Beer hosted a hosting fundraiser for them, with other breweries rallying in support.

Wherever I travel, one of my first priorities is stopping in at a local brewery. I have strong opinions about the beer being served, of course, but

now I understand that there's something both intangible and powerful that these places can also offer. So, between sips, if I'm in your brewery, you'll also find me snooping around, curious to know just how your business goes beyond the beer you're producing.

Heather Bryant is a staff member of the Yankee Brew News.