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Atlanta's "Malt Disney World"

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FALL 2022, ISSUE 2

September & October • Bi-monthly

ATLANTA/GEORGIA

The Beer Connoisseur®

Discover the World of Beer

**THE GEORGIA
FILM INDUSTRY
- EXPLAINED -**

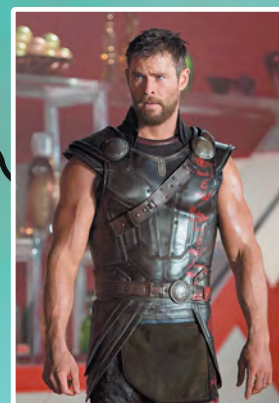
**HELEN
OKTOBERFEST**
Celebrates German
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**WHAT WE'RE
DRINKING NOW**
Our Editor's Top
Fall Beer Picks

BREWERY TOUR
Mutation Brewing
In Sandy Springs

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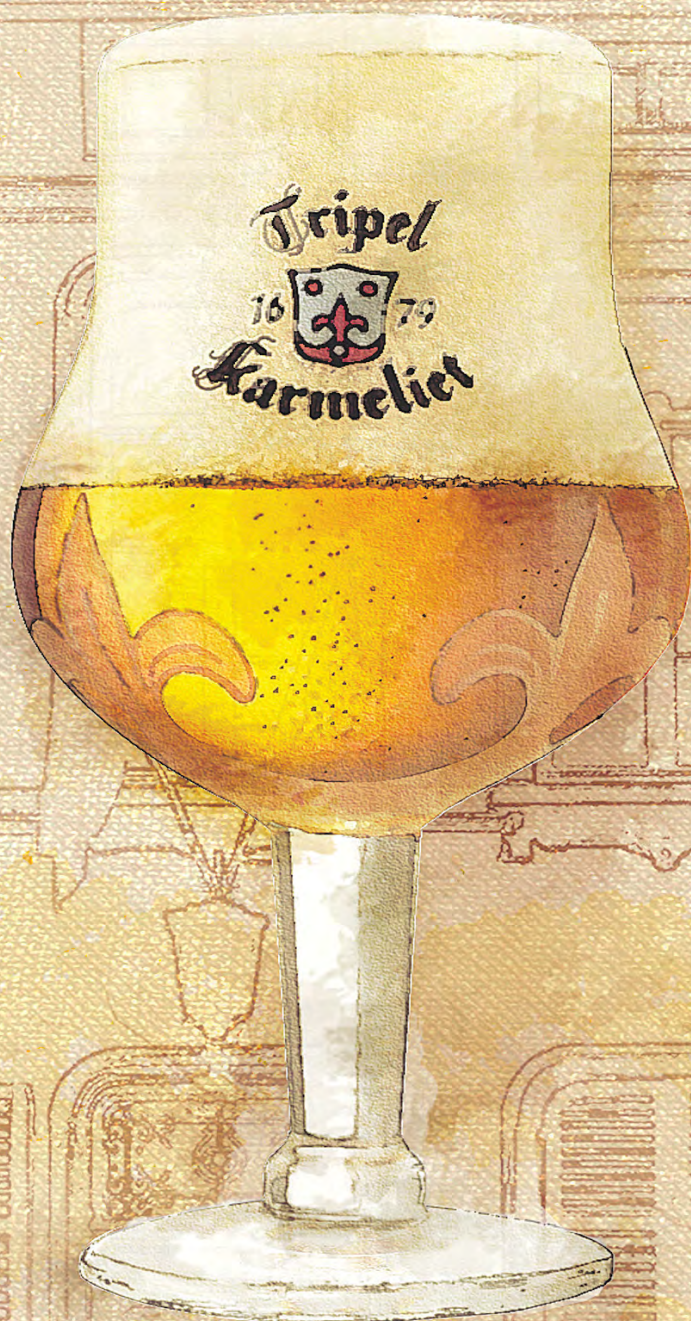
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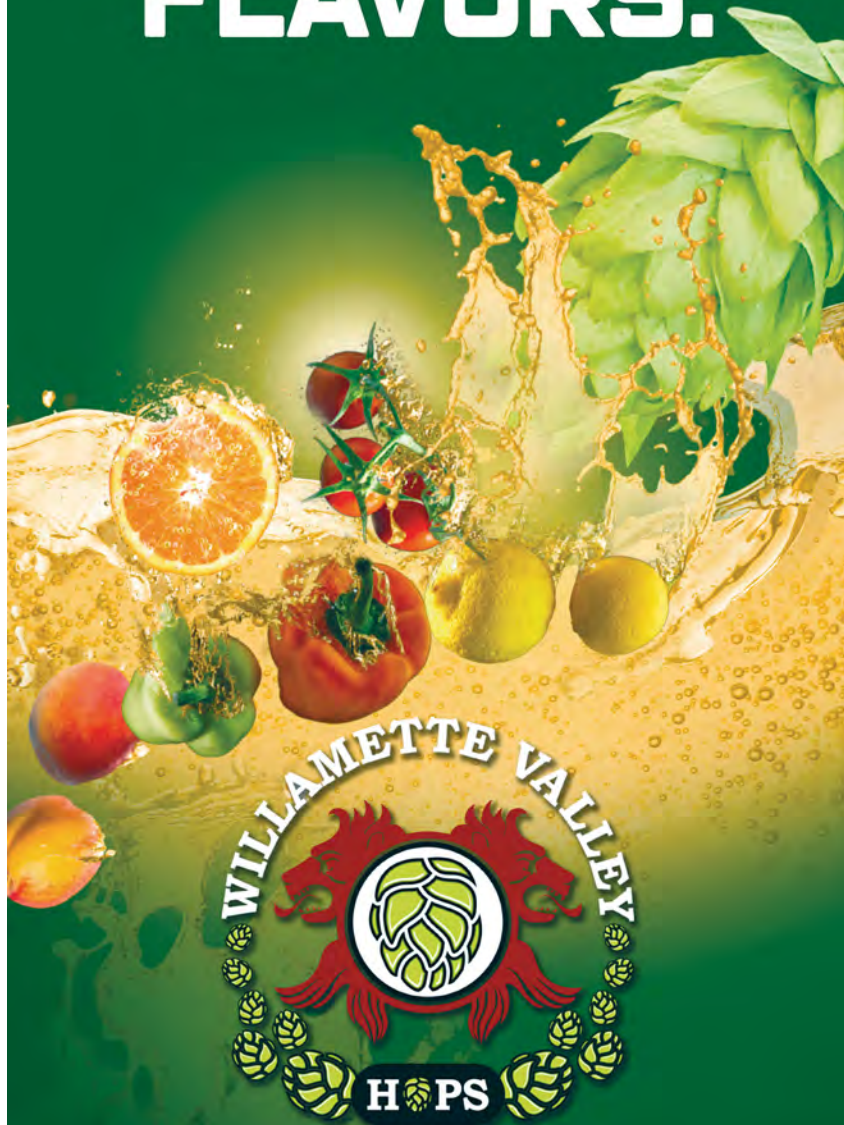
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The Beer Connoisseur® MAGAZINE

ATLANTA/GEORGIA

FALL 2022, ISSUE 2

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OFFICIAL REVIEW

The Official Review is conducted in a single-blind tasting format that adheres to the Beer Judge Certification Program 2021 Style Guidelines. This method provides the best opportunity to rely on facts and to avoid favoritism, ensuring a level playing field for all brewers. It serves both the industry and the consumer to have unbiased and objective scores from qualified experts.

In an effort to provide the most credible evaluations, The Beer Connoisseur hand-selects judges with a minimum BJCP ranking of "National" or Master Cicerone®. Judges are required to work with an assistant that handles beer prior to evaluation, and breweries are not allowed to solicit judges directly.

In the single-blind tasting format, judges are presented with a chilled, properly poured beer and given its style category. Scoring is then done on the following basis using a 100-point scale: Aroma (24 points), Appearance (6 points), Flavor (40 points), Mouthfeel (10 points) and Overall Impression (20 points).

The score breakdown is as follows:

100 to 96: World Class – You need this beer in your life.

95 to 91: Exceptional – Don't hesitate.

90 to 86: Very Good – A brew to savor.

85 to 75: Average – Somewhat unimpressive.

74 and below: Not Recommended – Just walk away.



ON THE COVER: Creature Comforts Brewing Co.'s core release Athena Berliner Weisse is a delectable brew with a gentle tartness that goes down smoothly all year round. With Georgia's film industry growing swiftly in parallel with the state's craft beer scene, these two worlds intersected when this lightly soured beer was featured in Marvel's *Avengers: Endgame* alongside fellow core beer Tropicália as Thor Odinson's beer of choice.

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MEET OUR JUDGES

Read each judge's full body of reviews online at: <https://BeerConnoisseur.com/Judges>

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Rick Franckhauser
National
Cincinnati, OH

Susan Ruud
Grand Master IV
Hardwood, ND

Tracy Hensley
National
Tualatin, OR



Dan Martich, National

Judges are certified through the Beer Judge Certification Program (BJCP) or have achieved the level of Master Cicerone® with the Cicerone® Certification Program.

The Best Beer & Breweries Awards

Each year in December, we tally the year's highest-scoring beers, ciders and meads evaluated in the Official Review and combine them into a list of the finest examples. We publish this list in the January magazine edition called "The Beer in Review."

This annual edition features the top-rated 150+ beers of the year with judge's notes, as well as feature-length stories on the World Class-rated beers with Brewer Q&As, judge's second opinions and full-color photographs of the beer and brewer to showcase these outstanding brews. We then award the 3 breweries that received the collective highest-scoring beers of the year.

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Buyers Guide

Many, but not all of the beverages covered in the publication are available for purchase in the greater metro Atlanta area or in the state of Georgia. The most common interest we receive from readers is wanting to know where they can be purchased.

The most useful tools to find accurate availability information are breweries' Beer Finders located on their websites. For your convenience, we have included QR codes alongside the beverages we discuss herein linking to the corresponding Beer Finder for beverages recommended.

Unfortunately, not all breweries offer a Beer Finder. In these cases we typically recommend calling the brewery and they can recommend retailers that carry their products. The QR codes for these cases link to the breweries' websites for fast access.

We also provide the following rarity categories in order to provide you a general understanding of the product's availability in the market.

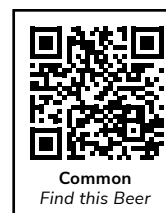
Common - Mass distribution. Available in various formats such as bottles, cans, kegs, taprooms,

on- and off-premises retailers and brewery taprooms in various markets.

Uncommon - Wide distribution with limitations such as seasonality and geographic exclusivity. Available in various formats such as bottles, cans, kegs, taprooms, on- and off-premises retailers and brewery taprooms in various markets.

Rare - Limited distribution with limitations such as seasonality, limited geographic exclusivity. Available in limited formats such as bottles only, cans only, partial kegs, taprooms, exclusive on- and off-premises retailers and a few brewery taprooms only in limited markets.

Ultra Rare - One-off special releases with extreme geographic exclusivity at on- or off-premises retailers or brewery-only taproom distributions. These beverages are produced only once or are currently being aged in a beer cellar.



Stark (Rated 93)
Reformation Brewery
Canton, GA

Beer Acquisition for Review

The purpose of the Official Review is to provide independent, unbiased and professional evaluations of adult beverages so that consumers, retailers and beverage distributors can make informed purchasing decisions.

It is our hope that the makers of these beverages find either validation of the quality of their work or find valuable insight so that they can make adjustments to recipes and production processes to improve their products.

The Beer Connoisseur finds that the ideal samples to evaluate are those that are fresh from a brewery's production facility. Beverages at this final production stage are the true representation of how the makers intend their beverages to be enjoyed by the consumer. In order for us to evaluate samples at this production stage requires brewer cooperation in order to ship samples to our designated judges' assistants who receive, store and prepare them for the judge's blind evaluation.

This process is labor-intensive, which limits our ability to review a large number of brands annually.

The Beer Connoisseur is inundated with breweries worldwide

requesting that their products be reviewed by our publication. Considering our limited review capacity (and to allow for diverse brewery participation), we have established minimum requirements for sample submissions.

Brewers that maintain an annual subscription to *The Beer Connoisseur* magazine are guaranteed two sample submissions annually to the Official Review.

Breweries, cideries and meaderies may join our Brewery Trade Program. One membership benefit is being allowed unlimited brand submissions to the Official Review annually. The revenue from trade memberships allows us to expand our capacity to review more brands.

In order to fulfill our own magazine story requirements, our editors are sometimes unable to acquire specific beverages to be reviewed directly from a brewery's production facility. In these instances, our editors will acquire the beer via various methods including purchasing the beverages from a local retailer. We encourage increased brewer cooperation to avoid reviewing in-market samples.

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Fulton Beer, MN
Garage Brewing Co, CA
Georgia Beer Co, GA
Ghost Hawk Brewing Co, NJ
Gnarly Barley Brewing Co, LA
Grand Canyon Brewing Co, AZ
Heathen Brewing, WA
Highland Brewing Co, NC
Lawson's Finest Liquids, VT
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Mother Earth Brew Co, CA
Motorworks Brewing, FL
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Seismic Brewing Co, CA
Social Fox Brewing, GA
Star Beer USA, CA
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LETTER FROM THE EDITOR

Welcome back, dear readers, to *The Beer Connoisseur's* new local Atlanta/Georgia print edition. Our first summer issue featured everything that beer lovers enjoy – ranging from engaging music and arts events, top picks for beer, delectable food and plenty of fun summer sporting events.

Of course, as the calendar flips over to September, many people are already pondering some of the most important questions that the season produces: How many leaves will I have to rake? Will my football team succeed this year? What will my child's Halloween costume be? What will my Halloween costume be?

While we might not be able to aid you with any of those questions per se, this Fall 2022, Issue #2 of our Atlanta/Georgia edition promises to bring you a bevy of fascinating stories on a variety of topics – including bevies themselves.

Our cover story focuses on the booming film industry in Georgia and elucidates how Georgia has coaxed so many film companies to produce their films here. In the story, Kurt Spurlock lists some notable past and future productions in the state – as well as some memorable beer appearances in Georgia films.



Chris Guest - Managing Editor

One of the most entertaining beer festivals in Georgia takes place every weekend in September in the north Georgia mountains of Helen – Oktoberfest! The 2022 rendition of the event marks the 52nd annual occurrence of the festive occasion, which is likely one of the best in this hemisphere.

Beer lovers do indeed love food, so this issue also features a profile of the delectable meat treats from DAS BBQ in Grant Park. Whether you're craving brisket (I always am), pulled pork, mac n' cheese, a rack of ribs, collard greens or a sliced turkey sandwich – DAS BBQ can satiate your barbecue needs.

ASW Distillery (aka Atlanta Spirit Works Distillery) is known as "Malt Disney World," by many of its customers. With a wide range of house-made drinks and a lovely campus at the

ASW Whiskey Exchange, this Atlanta hotspot provides a lovely atmosphere alongside its lovely libations.

Just as we did in our first Atlanta/Georgia edition, this issue features a selection of "What We're Drinking Now," which highlights some wonderful products that we've reviewed that fit the season and that are sure to whet your appetite for high-quality brews.

Beyond that, we have the debut of a new regular feature: ATL: Around Town Living, which details a few notable spots in the Atlanta area that are perfect for folks looking for a night out with good food, good drinks and good ambiance.

Lastly, this issue wouldn't be complete without our sports calendar, music and arts events calendar and beer events calendar – all detailing fun events near you. Rounding out the issue is our interview with a local brewer responsible for a terrific Georgia beer; this issue, it's Pontoon Brewing's head brewer Chris Baratz discussing the brewery's fun (and spooky) Halloween sour beer Nightmare Fuel.

We sincerely hope you enjoy this issue, as it wouldn't be possible without the support of you, our dear readers. After your rake those leaves, you will have earned the right to sit back, relax and crack open Issue #2 of *The Beer Connoisseur's* Atlanta/Georgia edition!

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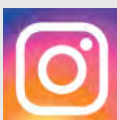
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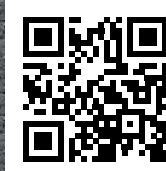
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STORY BY: Chris Guest

BEER RECOMMENDATIONS



AUTUMN ALE – RATED 93
BRECKENRIDGE BREWERY
Littleton, CO



Uncommon
Find this Beer

Autumn, for many people, is the best season there is. Sure, summer might hold the claim of being “school-free” for the kiddos and a time for vacations and outdoor enjoyment, but there’s just something special about fall – the crunching leaves, the cooling temperatures, terrific sports events and, of course, seasonal fall beers.

Whether it be easy-drinking amber or brown ales or adjunct-heavy pastry stouts that emulate various sweet desserts, the fall has plenty of options for craft beer fans in Georgia. Read on to explore What We’re Drinking Now during the fall months of 2022!

The pioneering Breckenridge Brewery in Littleton, Colorado has been pumping out high-quality brews since its inception way back in 1990, and their **Autumn Ale** is no exception. According to the brewery, this seasonal “combines the malty goodness of a German lager with the clean crispness of an American ale.” Full-bodied with a nutty, sweet aroma and flavor, this seasonal gets the jump on other warming styles for autumn.

October is (obviously) the spookiest month on the calendar, and Allagash Brewing Co. in Portland, Maine certainly understood that when they created **Haunted House**, a “hoppy dark ale” that combines the brewery’s love for pitch-black porters and the brewery’s easy-drinking Allagash House Beer. Impressively complex, spookily dark and with a beastly ABV of 6.66%, this seasonal release is sure to put a spell on you.

Regarded as the world’s oldest version of this famed style, **Spaten’s Oktoberfest** delivers on all of the spicy floral hops and rounded toasty malt characters expected of the style, and our judges claimed that its aroma was “at once soothing and beguiling.” They closed out their review with this lovely phrase: “Whether you celebrate Oktoberfest on the Theresenweisse (the green space in Munich where the festival is held) or in the comfort of your own home, Spaten Oktoberfest is not to be missed.”

Everyone loves a good cup of coffee, and somehow a nice cuppa joe just hits differently in the autumn. Enter Flying Dog Brewery of Frederick, Maryland with its fall seasonal **Kujo** – a delectable cold press coffee porter that sits at 6.0% ABV. Named after Stephen King’s terrifying Saint Bernard creation, this beer “offers nutty, roasted malts steeped in sweet, chocolate-forward coffee” per the brewery and it finishes off with a velvety smooth finish alongside its lovely, caffeine-filled flavor.



HAUNTED HOUSE – RATED 95
ALLAGASH BREWING CO.
Portland, ME



SPATEN OKTOBERFEST – RATED 87
SPATEN-FRANZISKANER-BRÄU
Munich, Germany



KUJO – RATED 91
FLYING DOG BREWERY
Frederick, MD



**Hofbräu Dunkel by
Staatliches Hofbräuhaus of
Munich, Germany
(Rated 97)**

The highest-rated beer on this list was produced by one of the most legendary breweries in the world: Munich's Hofbräuhaus. While this brewery makes plenty of Reinheitsgebot-approved brews (the German purity law that restricts beer ingredients), this dark lager is the one that would serve as a flawless accompaniment to many an autumn event – whether it be raking leaves, watching sports or just enjoying a nice evening on the patio with friends and family. According to the brewery, this was also the first beer served in its Braune Hofbräuhaus, and it “still satisfies to this day with its roasted, hoppy taste and subtle malty finish.”



Uncommon
Find this Beer



**Punkin Ale by Dogfish Head
Craft Brewery of Milton, DE
(Rated 88)**

Some craft beer aficionados scoff at the heavily spiced pumpkin ales that saturate shelves as early as mid-August, but there can be no denying that they are festive and fun beverages that are clearly quite popular – even if not all breweries necessarily need to make one. Of course, Dogfish Head in Delaware has been producing its Punkin Ale since 1995 – and its plethora of fans around the country seem to enjoy it plenty! Actually brewed with real pumpkin meat as well as brown sugar and spices, this is one pumpkin beer that actually tastes like pumpkin, which is perfect for the season.



Uncommon
Find this Beer



**Surf Wax by Burial Beer Co. of
Asheville, NC (Rated 95)**

While autumnal styles usually include darker colors, pumpkin and/or spices in the ingredient list and a heavy malt bill, a well-made IPA is always in season – as is the case with this outstanding offering from Asheville's Burial Beer Co. A tremendous representation of the classic American IPA style with just a tad of the modern-day beer fan's obsession with haziness, this yummy, hoppy brew is sure to hit the spot if you're craving a hit of humulus lupulus.



Common
Find this Beer



**Stark by Reformation Brewery
of Canton, GA (Rated 93)**

Canton, Georgia's Reformation Brewery brewed this year-round release “to celebrate harmony amid the noise of everyday life.” That lovely sentiment backs up what is indeed a terrific brew that delivers the roasty, rich flavors of a toasted porter alongside the silky-smooth mouthfeel the style is also known for. The brewery will periodically release fun variants of this beer, such as one brewed with coconut or hazelnut, so keep an eye out!



Common
Find this Beer



**Lack of Fokus by Best End Brewing Co.
of Atlanta, GA (Rated 95)**

New brewery Best End Brewing Co. in Atlanta delivers a beautiful indoor and outdoor space with a smorgasbord of exceptional brews, including this “East meets West IPA,” which features an intriguing blend of American and New Zealand hop varietals. Pungent hop aromas and flavors pair perfectly with this beer's soft, pillowy mouthfeel all capped with a snappy, West Coast-style bitterness.



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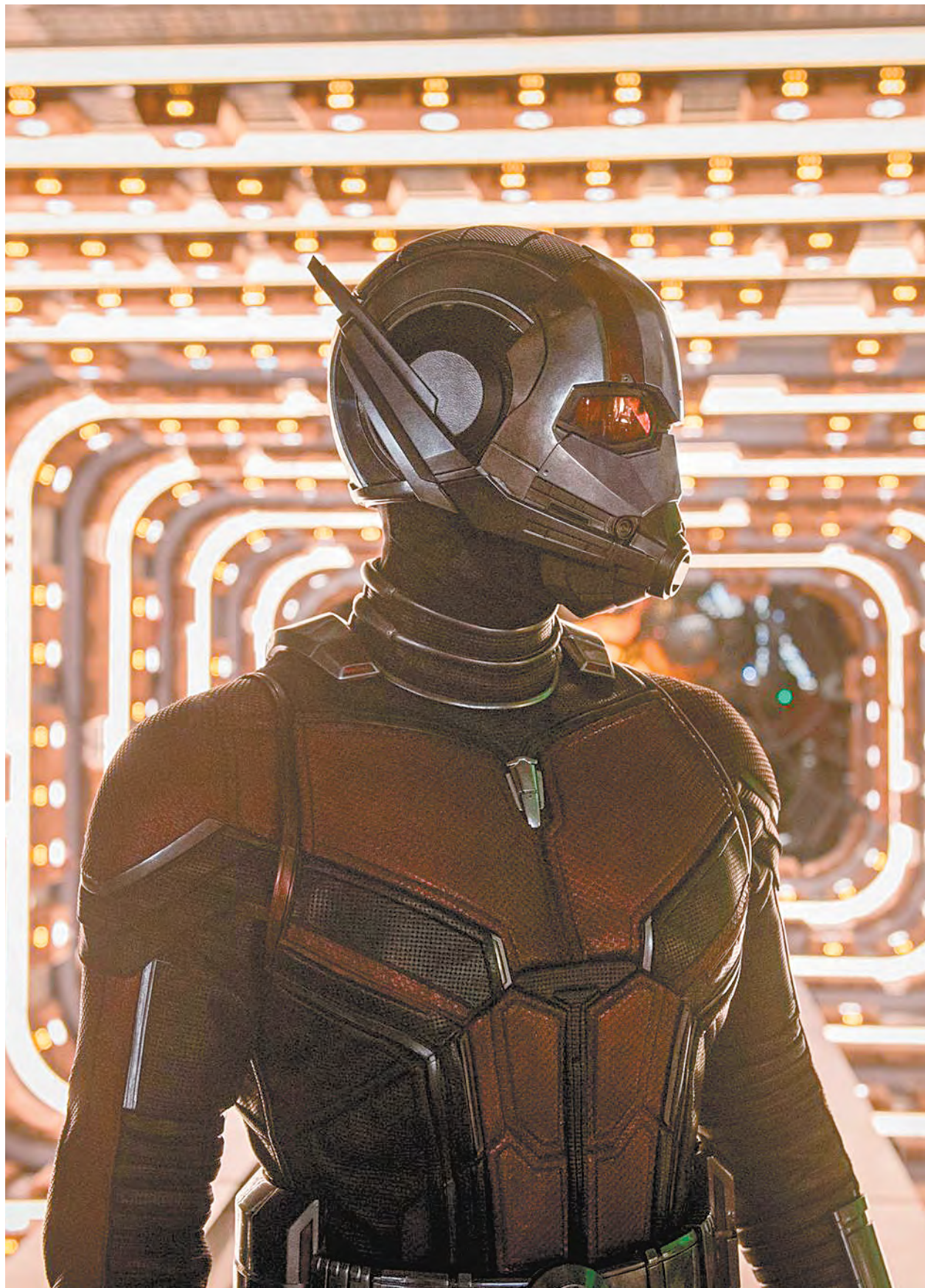
BOURBON BARREL-AGED STOUT

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THE GEORGIA FILM INDUSTRY EXPLAINED

STORY BY: Kurt Spurlock

PHOTOS COURTESY: Georgia Film Office



"Made in Georgia" has become a commonplace tag at the end of many of Hollywood's best films and television's biggest hits. Just why has our home state become such a Mecca for major film and television productions?

BEER IN FILM:

Sweetwater Blue, Sweetwater 420, and Terrapin Hopsecutioner were all featured in the supermarket fight in *The Walking Dead* season 4 premiere "30 Days Without An Accident."

Creature Comforts Brewing Co.'s Athena and Tropicália are Thor's beverages of choice in the second-biggest box office hit of all-time: *Avengers: Endgame*.

A Scofflaw Brewing Co. keg was featured in a scene from 2017's *A Bad Moms Christmas*.

ABOUT CREATURE COMFORTS AND THOR

Creature Comforts Athena Berliner Weisse and Tropicália IPA are both featured being imbibed by Thor (played by Chris Hemsworth) in *Avengers: Endgame*, the latter of which is even used as a way to convince the reluctant Asgardian to return to Avengers HQ by Guardians of the Galaxy member Rocket Raccoon.

In 2017, when both *Avengers: Infinity War* and *Endgame* were being filmed in Georgia, some production assistants fell in love with the easy-drinking yet ultra-flavorful IPA (which, at this point, was almost impossible to find with regularity due to extremely high demand). When the movie's production team wanted to feature a local brewery in the film, there was only one choice: Tropicália!





The rebooted *Jumanji* franchise, which started with *Jumanji: Welcome to the Jungle*, has a star-studded cast featuring Dwayne “The Rock” Johnson, Kevin Hart, Jack Black and Karen Gillan. Though set in a jungle, parts of the film were actually filmed right here in Georgia!

It's no secret that Georgia's film industry has been experiencing an exponential boom over the last decade, and if you live around Atlanta, chances are you've seen some of it firsthand. This may seem like an entirely new phenomenon, but believe it or not, Georgia has a rich history in film production that stretches back some 50 years.

Georgia's film industry traces its roots back to 1973, when then Georgia governor (and soon-to-be president) Jimmy Carter established the Georgia State Film Commission. Carter's goal at the time was to entice production companies into the state with an attractive list of resources and shooting locations, and his gamble paid off in short order.

For a time, Georgia became a major player in the industry, and although it was still utterly dwarfed by Hollywood's global prestige, several popular movies and television shows began calling Georgia home. Episodes of the popular television series *The Dukes of Hazzard* were shot here, for example, and several big box office hits of the era like *Driving Miss Daisy* were filmed

around Georgia landmarks.

The boom was short-lived though, and although business continued to trickle through Georgia into the late 1990s with films like *Outbreak* and *Remember The Titans*, the state had all but lost its competitive foothold in the industry by the early 2000s. Georgia needed to take drastic measures to win back its former glory, and that's just what it did.

2005: The Georgia Film Renaissance Begins

While it may not be the sexiest explanation in the world, Georgia's current film boom actually owes all its success to a single source: Taxes.

Granted, Georgia is a great place to shoot geographically speaking (we've got everything from mountains to beaches within a day's drive of Atlanta), but if production companies can get it done cheaper somewhere else, why wouldn't they?

Taking that fact into account, Georgia government officials introduced the Georgia Entertainment Industry Investment Act (aka HB539), which provided massive tax incentives for large-scale film projects in the state.

We don't use the word “massive” lightly here. The initial incentive gave a whopping 20% tax credit to production companies that spent \$500,000 or more on projects within the state. The bill was updated again in 2008, and the latest version offers an additional 10% credit to any production that agrees to include a promotional “Made In Georgia” logo in the opening or closing credits of a production.

With those figures in mind, it's really no surprise that Georgia has become one of the biggest names in film production today. Movies like *Spider-Man: No Way Home* (which

boasted a budget of some \$200 million) stood to save untold millions of dollars by choosing Georgia over traditional locations like New York and Los Angeles.

So, do tax incentives work? According to the Georgia Department of Economic Development, they absolutely do.

In 2004, the last year before the Entertainment Industry Investment Act was signed into law, the state of Georgia claimed roughly \$124 million in growth to the local economy from a mix of productions ranging from movies and TV shows to music videos and commercials. Fast forward to 2019, and in just 15 years that figure has grown to a staggering \$2.9 billion. According to the Savannah Chamber of Commerce, the Georgia film industry now ranks first globally in the production of top-grossing feature films, out-earning California, New York and the United Kingdom.

What Films and TV Shows Have Been Shot In Georgia?

Now in full swing for nearly two decades, the Georgia film industry has been cranking out some of the biggest titles on the silver screen. Here are just a few of Georgia's success stories.

Anchorman 2: You may have thought you were watching Steve Carell torch Kanye West with a laser gun in the streets of New York City, but *Anchorman 2*'s epic fight scene was actually shot around Woodruff Park in downtown Atlanta.

Black Panther: Although the film was shot in various locations around the world, Marvel's *Black Panther* called Georgia home for some of its biggest scenes. The opening scene in the Oakland projects was actually shot in Atlanta's Wheat





The fourth season of Netflix's biggest show ever, *Stranger Things*, delivered some of the most memorable moments in the series all while filming in Georgia.



While they might "guard the galaxy," Peter Quill, Gamora, Drax and co. actually filmed many of their scenes in Georgia – not all over the cosmos.



Street Towers, the High Museum of Art was used as the fictional "Museum of Great Britain", and believe it or not, the battle for Wakanda was shot on a farm in Chattahoochee Hills.

Remember the Titans: You don't have to love sports to love this star-studded drama (Denzel Washington, Ryan Gosling, Hayden Panettiere) about a Virginia high school football team chasing their championship dreams. The film was actually shot in various towns in Georgia though (Covington, Druid Hills, Rome), and you can also see a few Georgia culinary staples in the film like The Varsity and The Silver Skillet.

Baby Driver: FINALLY, a film shot in Atlanta that actually takes place here! *Baby Driver* was a high-octane treat with a high-quality soundtrack, and although director Edgar Wright originally intended the film to take place in L.A., he chose to rewrite the script around landmark Atlanta locations after spending a few weeks here soaking up the culture.

Ant-Man
Avengers: Infinity War
Avengers: Endgame
Bad Boys for Life
Baywatch
Black Widow
Captain America: Civil War
Contagion
Fast Five
Fast & Furious 7
The Fate of the Furious
Fear Street series
Ford vs. Ferrari
Godzilla: King of the Monsters
Guardians of the Galaxy: Vol. 2
Hidden Figures
The Hunger Games series
I, Tonya
Jungle Cruise
Jumanji: Welcome to the Jungle
Jumanji: The Next Level
Logan Lucky



Loki
Ozark
Ride Along
Selma
Spider-Man: No Way Home
Stranger Things
Sully
The Vampire Diaries
The Walking Dead
X-Men: First Class
Zombieland

Upcoming Films Shot In Georgia

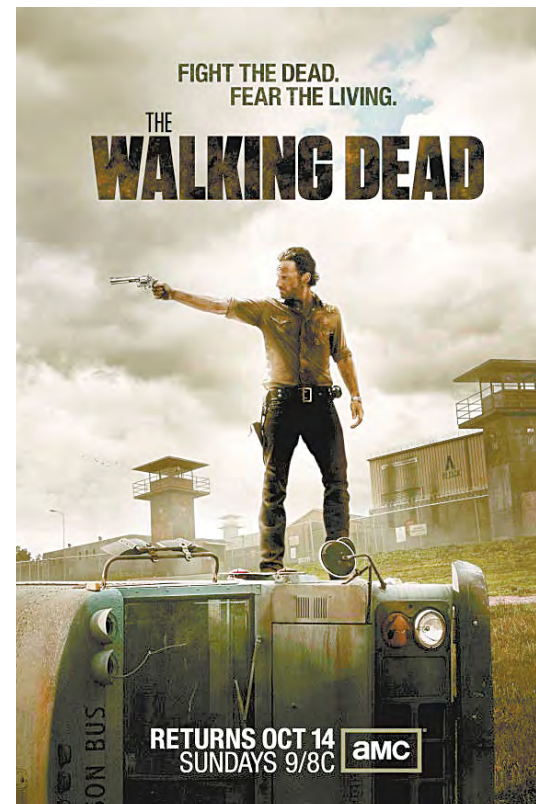
The film industry is rapidly recovering from the COVID-19 setback, and Georgia shows no signs of slowing down in 2022. At the time of this writing, there are at least 37 major projects currently being filmed here. Here are a few highlights currently shooting in the state to look forward to.

Blade/Perfect Imprints: If you stuck around after the credits of Marvel's *The Eternals* you might have picked up on the teaser for *Perfect Imprints*, the reboot of everyone's favorite leather-clad, sword-wielding vampire hunter, Blade. The film is currently being shot in Atlanta with Mahershala Ali stepping into Wesley Snipes' shoes for the lead role.

One Fast Move: Drama... Romance... Motorcycle racing... What more could you ask for? *Riverdale*'s KJ Apa stars as an aspiring racer learning his way around the racetrack from his estranged father.

Dead Silent Season 5: Psychological horror meets true crime docuseries in the fifth season of Discovery's immensely popular show, *Dead Silent*. New hour-long episodes are being filmed in various locations around the state, which is wild considering there's more than a full season's worth of spookiness on the Silver Comet Trail alone.

7 Little Johnstons S8
A Christmas Prayer
A Family Affair



A Man in Full
Black Girl Stuff S1
Black Spartans
Dashing Through the Snow
Dish Nation S10
Fear the Walking Dead S8
First 48 S20
Grasshopper
Hack My Home S1
Happiness Playbook
Holiday Road
Homegrown S2
Houston S1
Idea of You
Judge Steve Harvey S2
Love's Secret Ingredient
Manhunt
Married to Real Estate S2
MEA
Megalopolis
Perfect Imprints
Slumber Party
Stormwind
Sweet Magnolias S3
SWV & Xscape
The English Teacher
The Game S2
The Other Black Girl
The Pain Merchants aka Pain Hustlers
The Queen's Court S1



DAS BBQ Sends Up Smoke Signals In Grant Park

STORY BY: Jim Dykstra PHOTOS COURTESY: DAS BBQ

For those in the market for some of Atlanta's best barbecue, DAS BBQ is sending up smoke signals. After carving out a name for itself in West Midtown with pitmaster Stephen Franklin's thick-sliced Texas-style brisket in a relaxed outdoor setting, DAS BBQ opened up a second flagship location that expands on what it honed in Northwest ATL.

The new Grant Park space, previously occupied by the Harp self-service taproom, provides a perfect environment to stretch out as your stomach expands, with 110 covered seats and two spacious outdoor patios, complete with bench seating around a firepit.

Inside you'll find 80 more seats, a full bar and a newly built smokehouse where Franklin offers classes and interactive BBQ experiences. The original location relies on its trusty old-school smokers, nicknamed Pancho and Lefty, faithfully churning out brisket with an explosively flavorful bark. Once again, the new Grant Park location leveled up its outfit, with three commercial barrel smokers custom-built by Franklin's uncle, repurposed from recycled propane tanks, making it easier to generate more melt-in-your-mouth meats than ever before.

Regardless of which location you choose, you're bound to leave full and happy after choosing from seven barrel-smoked meats ranging from pulled pork and brisket by the pound, sausages by the link, or

sandwiches and plates paired with sides, which are sure to bring a lusty twinkle to the eye. Customers heap praise upon the piquantly spiced creamed corn and the collard greens, which have folks feeling like they've found a secret way to flavorfully increase their veggie intake. Textures and flavors mingle richly, from the peach BBQ sauce to the creamy banana puddings, which put the icing on the food coma cake.

As for drinks, you can expect a full range of cocktails along with a craft selection centered around locals like Monday Night and Scofflaw as well as all of your favorite domestics. Live music and weekly events like trivia and game day drink specials make DAS II, as it is known, equally suited to those on a liquid diet, or for those looking for event space.

Put together, DAS BBQ has transcended 'hole in the wall' status to become a true Georgia barbecue destination. It's a rapid ascension for a joint that first opened in a former Pizza Hut just six years ago, and Franklin couldn't be prouder of what he and his pit crew have achieved, stating that the outdoor atmosphere and green spaces surrounding the new Grant Park location are "a dream come true, on so many levels."

To quote another Stephen (Tyler), "Dream until your dream comes true." For ATL barbecue connoisseurs, the dream lives on in DAS BBQ.

DO YOU LOVE PANCAKES?

Of course you do!
In that case, enjoy this recipe for terrific beery pancakes.

INGREDIENTS

Pancake Mix, 12oz Beer of Choice, Fruit of Choice, Butter, Maple Syrup

- Take 3 cups of complete pancake mix (the one where you just add water).
- Mix this with one 12-ounce beer of your choice; in this recipe, we used a dark beer, but you can use any beer style you like.
- Mix the batter and set it aside. Let it rise; it should increase in size by 50% over a 10-minute resting time.
- In a separate pan, dice mangoes into small pieces. (Other fruit can be used as a substitute: strawberries, blueberries, diced apples, peaches, etc.)
- Sauté the fruit in half a stick of butter until lightly browned.
- Add a 1/4-cup of maple syrup and stir in with the diced fruit.
- Place in a food-safe hot dish and set aside.
- Put butter in the bottom of another pan (or griddle) and carefully scoop out one 1/3-cup size pancake batter – do not stir the batter anymore.
- Grill on both sides (note that the pancakes will be double the thickness of standard pancakes).
- Cook in the pan on medium-high heat (slightly lower temperatures than standard pancakes).
- Plate pancakes and top with fruit syrup and enjoy! For our dark beer mango pancakes, we used vanilla-flavored maple syrup and Amish butter.



The West Midtown location is open for inside and outside dining plus take-out daily from 11:00 AM to 9:00 PM.

1203 Collier Road NW
Atlanta, GA 30318
(404) 850-7373

Grant Park - Oakland Cemetery
location is open for inside and outside dining plus take-out the following hours:

Sunday to Wednesday
from 11:00 AM to 9:00 PM

Thursday to Saturday
from 11:00 AM to 11:00 PM

350 Memorial Drive SE
Atlanta, GA 30312
(404) 850-7373

CHEF BUBBA ATL (Michael Simpson)

Michael Simpson is co-publisher of The ATL magazine, which is celebrating its 20th anniversary and 5.9 million total copies sold this year.

He has been a chef for over 50 years and at one time, he was co-owner of a Las Vegas BBQ restaurant.

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STORY BY: Jim Dykstra



Rinse Beer Soap

Founded in 2003, Rinse Bath & Body Co. quickly developed and honed a wide range of products that found purchase locally, then nationally – all the way to Disney World. Despite its growth, Rinse is still very much a family business (located in Monroe), and products are still produced in small batches to ensure quality and freshness.

For beverage fans, Rinse offers a range of beer and wine soaps, from PBR to Chocolate Stout, and more local offerings like Southern Brewing Co.'s Red and Black Beer Soap, handmade with 98% natural ingredients that provide a rich lather that's easy on the skin and good for any part of the body. **Available at Whole Foods and other specialty bath and houseware stores.**



3 Beer Rub

3 Beer Rub has carved out a firm niche for itself across the U.S. with its iconic labeling and distinct flavor that easily converts the uninitiated. Good things come in threes for this Alpharetta-based company, which started when three friends began homebrewing beer and

cooking up BBQ rib recipes, tweaking their flavors with true brewers' curiosity. After many disappointingly over-salty results, and "a few beers," they happened upon a winning formula consisting of a brown sugar base with 10 spices. By 2004 they were bottling the rub in mason jars and gifting it to friends and family, who found that it was good on just about anything... surf, turf, veggies, beans, mac and cheese... everything. By 2008 they were selling in farmer's markets and local retail, and now are in more than 30 states, including Whole Foods and Kroger, along with specialty grocery and BBQ supply stores. Customer suggestions have led to an expanded line of flavors which include Smokin' Chipotle, Thai, Lemon Spice, Garlic & Herb, Teriyaki, Seafood Seasoning, and its most recent creation, RUBvolution Crunch Popcorn. **Available at Kroger, Whole Foods and other specialty grocery stores.**

Tovolo Sphere Ice Molds

For a cooler way to enjoy ice in your beverage, try Tovolo's spherical ice molds, which bring a professional flair to any cocktail, with a slow melt that preserves the flavor of your favorite beverage. Simply pour water in the mold and wait until it's frozen to add the perfect icing on the cake to any drink. **Available at Total Wine, Target and specialty beverage stores.**



Calphalon PrecisionHeat Espresso Machine with Burr Mill Grinder

Experience café-quality espresso for cappuccinos, lattes and more with the Calphalon Temp iQ and Espresso Machine with Grinder and Steam Wand. Each brew brings the joy of fresh espresso with the integrated conical burr mill grinder featuring 30 adjustable grind settings, allowing for total flavor customization.

Temperature control evenly heats during extraction, combined with "gentle pre-infusion to bloom the espresso grounds at the beginning of the extraction." If you don't know what that means, take it as a sign that this is about as high quality of a coffee making machine that you can find widely available on retail shelves. Quality comes at a cost, but for coffee lovers, years of enjoyment await. **Available widely at retailers including Walmart, Target, Costco, Bed, Bath & Beyond and others.**



Brewvana Beer Making Kit

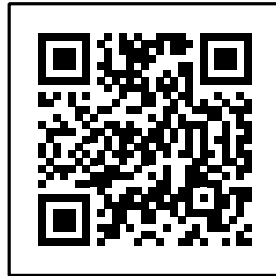
As the name suggests, the Brewvana Beer Making Kit is the perfect option for craft beer enthusiasts to reach homebrewing heaven. This kit is the most approachable, comprehensive homebrew kit for beginners, and it also includes an online class to help brewing neophytes get started on

the right foot. Perfect for use in any size kitchen, the Brewvana Beer Making Kit provides simple step-by-step instructions, easy-to-use brewing equipment and all the ingredients necessary to produce some excellent suds.

The homebrewing online classes are included with purchase and are taught live, in real time, by experienced brewers via Zoom videoconference. According to the company's website: "you'll brew alongside your guide as they take you through the brewing process step-by-step. During this two-and-a-half-hour class, you'll build a solid foundation of brewing knowledge." Sounds like a winner! **Available at Brewvana's website at brewvana.com/shop.**



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HAVANA LOUNGE



THE SPRINGS CINEMA & TAPHOUSE

ATL: Around Town Living

Explore these fine Atlanta area establishments to broaden your senses and your palate.

STORY BY: Jim Dykstra

There's always something going on in the metro Atlanta area, and our ATL: Around Town Living series aims to spotlight interesting businesses that are sure to be perfect for a weekend hangout, a date night or a family get-together. Read on to explore these fun-filled spots in your own backyard!

BATTLE & BREW

Reputed to be the first-ever gaming, dining, drinking and entertainment venue in the United States, Battle & Brew has built a reputation as a staple of geek, gamer and nerd culture in the Metro Atlanta area since its 2005 inception. Bring your friends and choose from hundreds of console, PC, tabletop and VR gaming experiences as you imbibe to your heart's content, from the 15+ draft selections on top of wines, cocktails and curated shots, non-alcoholic options and even video game-inspired 'potions.' An extensive menu of reasonably priced pub grub and nightly themed events make this a gamer's paradise, and a welcome answer to the need for social settings that appeal to a

demographic usually relegated to conventions and hobby shops. Open every day but Monday, until midnight Sunday - Thursday, and open 'til two Friday and Saturday.

THE SPRINGS CINEMA & TAPHOUSE

Locally owned and operated The Springs Cinema & TapHouse revived the former Lefont Sandy Springs in November 2017, with a mission of providing North Atlanta a state-of-the-art neighborhood cinema with high-quality films in a unique setting equally appropriate for families, friends and large groups.

Films range from independent, foreign selections and retro Hollywood classics to more familiar family and commercial fare, ensuring there's something for everybody. Of course, a good movie is made that much better with craft beverages and food selections, and Springs Cinema & TapHouse does not disappoint on that front. Patrons can choose from 18 draft taps with craft selections, 20 wines and a full liquor and specialty cocktail selection, in addition to a full kitchen. The feel is

refined with upscale amenities like luxury recliners with heated chairs and reserved seating in their eight auditoriums, new digital projectors and audio systems, plus self-serve ticket kiosks, making this much more than a typical movie night.

As an added bonus, The Springs Drive-In brings your favorite flicks to a 46' screen, complete with an outside bar, food concessions and plenty of tailgate space. Even if you're not in the mood for a flick, guests are encouraged to enjoy a ballgame at the bar or lounge area or chill on the newly added outdoor patio.

HAVANA LOUNGE

For a laid-back, yet classy night out, Havana Lounge offers a full food and drink menu coupled with a cigar bar, making it the perfect place to impress a date, or enjoy a more refined evening with the fellas. Enjoy small bites or sumptuous feasts as live jazz, dance nights and DJs keep the vibe bumping late, and note that dress codes are enforced (no baseball hats, sweatpants or hoodies), so you can kick back with your choice of curated cigars, a fine whiskey and watch the world turn in style.

BOARDROOM SALON FOR MEN

As craft drinking continues to refine, the line between drinking establishments and everyday living begins to merge. Boardroom Salon For Men offers a perfect example of this blend, as a high-end men's salon offering the best haircuts, shaves and spa services in town, which also happens to offer complimentary beverages. Pool tables and chess boards add to the ambiance, elevating what is often considered by men to be a chore into the realm of an experience; especially if you opt for the Benchmark haircut service, which features a 10-point full cut, shave, shampoo and more.

Memberships allow for unlimited haircuts and enhanced personal styling as you become familiar with your favorite stylist, and a nice cocktail in a masculine atmosphere will help you relax and enjoy your haircut or shave, leaving you refreshed and ready to take on the world... or head out for a night on the town. Boardroom Salons are located throughout Atlanta, with 44 salons in eight states: Arizona, Georgia, Maryland, North Carolina, Oklahoma, Tennessee, Texas and Virginia, with more coming soon.



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Photos courtesy ASW Distillery

ASW Whiskey Exchange: Atlanta's "Malt Disney World"

STORY BY: Owen Ogletree

Visitors to Atlanta's impressive West End brewery complex often refer to the area as "Malt Disney World." Along with three diverse breweries and a beer shop/pub, the complex also houses the exceptional ASW Whiskey Exchange tasting room and barrel-aging facility.

Known as "southern pot-still pioneers," American Spirit Works (ASW) began in an attractive distillery and visitors center across town in the same industrial area that holds SweetWater Brewing Co. The ASW owners wanted another destination in the trendy West End complex, and the ASW Whiskey Exchange took shape a few years back. Patrons enjoy house whiskeys, spirits and cocktails in the comfortable tasting room and can also peek inside the barrel storage "rickhouse" area. Walk-ins are always welcome, with no tour reservations required.

When he was only 18 years old, Manglitz began homebrewing beer and making wine in a barn tack room in Athens, Georgia. He soon fell in love with distilling after realizing that the process involves a great deal of inventive, creative techniques. The variety of equipment that distillers put together comes from inspiration from historic whiskey production traditions. "I don't allow computer control anywhere near my distillery," declares Manglitz. "The hands-on approach always seems to produce the best whiskey. I never actually had a print resume for this job. As soon as ASW co-founders Jim Chasteen and Charlie Thompson tasted my homemade whiskey, my 'liquid resume' got me the job."

ASW Whiskey Exchange tasting room manager Megan Freeman started by working on the bottling line at the original ASW facility. When asked about the rewards of transitioning to the ASW Whiskey Exchange, she immediately brings up the concept of community-building. "I get to book musicians and food vendors and set up parties for groups of whiskey lovers. First-time visitors seem really impressed that our whiskeys, spirits and cocktails are so good."

Guests at the ASW Whiskey Exchange will discover that the main tasting room holds a gift shop corner selling ASW swag and bottles to take home. The bar serves up spirit samples and cocktails that can be consumed in the tasting room or anywhere on the grounds of the West End complex. The central tasting room area supplies ample seating, while a patio walkway just outside the main doors allows folks to sip outside during pleasant weather. The expansive barrel storage area sits behind large glass doors to the right of the bar, and interested visitors simply have to ask for a barrel tour upon arrival. **ASW Whiskey Exchange is open Wednesday to Friday from 3 to 9 p.m., Saturday from 1 to 9 p.m. and Sunday from 1 to 7 p.m. The space is also open for private events; contact the distillery for more details.**

ASW's pleasant, easy-drinking Fiddler Unison 90-proof bourbon has garnered mass appeal as an introductory "gateway" spirit for novice whiskey drinkers. ASW's impressive lineup of spirits also includes gold-medal winners Fiddler Georgia Heartwood Bourbon and Fiddler Soloist Bourbon, along with double gold-medal winners Resurgens Rye and Duality Double Malt. Also, look for ASW's Bustletown Vodka, Winterville Gin and a range of sought-after limited releases.

ASW master distiller Justin Manglitz points out that the ASW Whiskey Exchange facility forms a considerable part of his whiskey production process. "Aging whiskey takes a lot of time and effort," notes Manglitz. "ASW co-founder Jim Chasteen's concept for our Whiskey Exchange was a barrel facility with a tasting room that would help pay for our whiskey-aging process. It also allows us to expose people to our whiskey and spirits and spread the word about our amazing products. Hosting events here also helps defray part of the cost of storing and aging more than 1,200 barrels of whiskey."



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Fall Means Football: **AUTUMN SPORTS EVENTS**

STORY BY: Chris Guest



Fall is typically a beer connoisseur's favorite season. Aside from the numerous outdoor festivals, sports also return in earnest in September, October and November. Professional and college football is back, and the NBA season also ramps up as well.

Beer lovers love sports, so read on to explore some of the most engaging sporting events this fall!

SEPTEMBER

September 5

Clemson vs. Georgia Tech
Mercedes-Benz Stadium

The Georgia Tech football team will make its debut in the 2022 season with this ACC matchup taking place in the home of the Atlanta Falcons, Mercedes-Benz Stadium. With Tech coming off a subpar 3-9 season, head coach Geoff Collins is likely on the hot seat in his fourth year in the lead role.

Either way, Tech fans will get a look at new quarterback Taisun Phommachanh, who actually transferred away from Clemson following a few years backing up future No. 1 over-all NFL draft pick Trevor Lawrence.

September 10

Toronto FC vs. Atlanta United
Mercedes-Benz Stadium

The second of three straight highlighted events taking place at perhaps the premier sports venue in the city, Atlanta United is still in the thick of the playoff race in Major League Soccer's Eastern Conference as of this writing – with only five points separating nine teams in the conference for the final three playoff spots (seeds 5-7).

Atlanta United currently ranks 13th of 14 teams in the East, but they are tied with two teams for 11th, including the team they'll face in early September – Toronto FC. While the team is a shell of the one that brought home a championship in 2018, there's always a chance, and seeing ATL UTD play at Mercedes-Benz is always a wondrous occasion – no matter how good the team is.

September 11

New Orleans Saints vs. Atlanta Falcons
Mercedes-Benz Stadium

At long last for many ATL residents, the NFL season begins on September 8, and the hometown Falcons welcome (although that might be the wrong word, perhaps "grudgingly allow" would be more apt) the New Orleans Saints to Mercedes-Benz for the first game of the 2022 season.

Dating back to the 2017 season, the Falcons have an uninspiring 4-7 record against their dreaded division rivals, though they did manage to squeak out a win last season.

While the team continues to rebuild after losing franchise cornerstone Matt Ryan via trade to the Indianapolis Colts and Calvin Ridley to a one-year suspension after it was revealed he bet on games in 2021, this game will allow diehard fans a chance to look at what this young team might look like in 2022.

OCTOBER

October 2

New York Mets vs. Atlanta Braves
Truist Park

So far, the Atlanta Braves have defended their 2021 World Series title quite capably, and they currently sit with the fourth-best record in the entire MLB behind only the juggernaut Los Angeles Dodgers, the steady Houston Astros (the team they defeated in the World Series) and... their despised rivals, the NL East-leading New York Mets.

As of this writing, the Braves currently sit four games back of the Mets in the NL East standings, but it looks to be a dogfight the rest of the way as both teams made some moves ahead of the MLB trade deadline to shore up what will hopefully be a long run for one of the teams (the Braves, obviously).

This Sunday afternoon game will mark the last game of the season between the top two teams in the NL East, so make sure to scoot on down to Truist Park to catch what will hopefully be a climactic victory for the good guys. Go Braves!

October 19

Houston Rockets vs. Atlanta Hawks
State Farm Arena

Atlanta's hometown NBA team, the Hawks, are back in action at State Farm Arena for their regular season debut on Wednesday, October 19, against the Houston Rockets. This game kicks off a three-game homestand for ATL to start the season.

The Hawks have revamped their team following a dispiriting first round playoff exit last season, and with the team going all-in on an All-Star backcourt featuring two young, dynamic guards in Trae Young and former San Antonio Spurs' point guard Dejounte Murray, the team is sure to be extremely entertaining and (hopefully) terrific on the court as well.

While not in Atlanta, the Hawks preseason schedule begins with two games in Abu Dhabi against the Milwaukee Bucks as part of the Abu Dhabi games in early October.

NOVEMBER

November 5

Tennessee vs. Georgia
Sanford Stadium

Much like the Braves, the UGA Bulldogs are coming off an extreme high of winning the NCAA Football Championship after coming close for a few years running under the stewardship of head coach Kirby Smart.

On Saturday, November 5 the 'Dogs take on hated SEC rivals the Tennessee Volunteers, in what has recently been a one-sided affair. Of course, historically, the series is quite close as UGA leads the head-to-head matchup 26-23.

Though Bulldogs fans will surely be feeling confident after five straight victories against UT in which their lowest scoring output was a sturdy 38 points, you never know when an upset can occur – as has happened in the recent past between these two teams.

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STORY BY: Chris Guest

While the fall season is full of plenty of events, sports is usually what springs to mind the most as leaves begin to change their hue and temperatures start to cool off a tad.

However, sports are not the only thing going on in Atlanta and the great state of Georgia during the fall as the following music and arts events clearly showcase.

Read on to explore some of the most interesting shows and hottest tickets in town for the beginning of fall.



September 8

Kevin Hart: Reality Check

One of the biggest comedians in the world (not in physical stature, of course) makes his way to the home of the Atlanta Hawks in early September to deliver his trademark brand of humor.

A truly gifted storyteller and one-of-a-kind comic talent, Hart is sure to deliver the “lolz” on this Thursday night, but if you miss him, don’t worry, he has another show the next night on September 9. Don’t wait too long, though, as this is his first major tour in four years – and during 2018’s Irresponsible tour he sold over a million tickets!

State Farm Arena
1 State Farm Dr.
Atlanta, GA 30303



Scan QR code for tickets and information.



September 16

The Killers

The Killers remain one of the biggest rock bands around, and it’s truly crazy to remember that the band’s first album *Hot Fuss* came out 18 years ago. The band has continued to produce high-quality albums ever since, and their back-to-back album releases in 2020 and 2021 – *Imploding the Mirage* and *Pressure Machine*, respectively – were both highly regarded critically.

Still though, if you’re just looking for a nostalgia trip to hear “Somebody Told Me,” “All These Things That I’ve Done,” “When You Were Young,” and “Mr. Brightside,” you wouldn’t be the only one.

Side note: Opening for The Killers is legendary English guitarist Johnny Marr, who was the guitarist for famed 80s band The Smiths during their heyday. Quite the double bill!

State Farm Arena
1 State Farm Dr.
Atlanta, GA 30303



Scan QR code for tickets and information.



September 22

Elton John: Farewell Yellow Brick Road – The Final Tour

Legendary rock icon Elton John (or Sir Elton John, to be proper) is finally hanging up the platform shoes after roughly 60 years packing stadiums around the world.

As one of the biggest musical acts of all time, John has almost too many hits to list here, but in his later years, he became a major player in film and theater composition – as his transcendent work on *The Lion King* indicates.

You'll be able to catch The Rocket Man at Mercedes-Benz stadium in late September, but make sure to give yourself plenty of time to get there as this is sure to be a highly attended show with plenty of people "hopping and bopping." Join some friends and other diehard fans to say "Goodbye Yellow Brick Road."

Mercedes-Benz Stadium
1 AMB Drive NW
Atlanta, GA 30313



Scan QR code for tickets and information.



September 27 & 28

Lil Nas X: Long Live Montero

While most people only know of Lil Nas X as the progenitor of one of the biggest hits of all time, "Old Town Road," the extremely catchy, Bill Ray Cyrus-collaborated country/rap song, the 23-year-old provocateur continues to produce interesting and highly regarded music beyond that megahit.

Lil Nas X will set up shop for two shows at the Roxy in The Battery in late September, where fans are sure to see a visually striking stage show featuring his biggest hits "Montero (Call Me By Your Name)," "Industry Baby," and of course, the one and only "Old Town Road."

Coca-Cola Roxy
800 Battery Ave SE #500
Atlanta, GA 30339



Scan QR code for tickets and information.



October 1 & 2

Candler Park Fall Fest

With Music Midtown canceled (reportedly due to changes in Georgia's gun control laws), the 2022 Candler Park Fall Fest will offer up plenty of entertainment for the whole family in its stead.

With myriad artists, a bevy of live music and plenty of food and drink options, this festival is sure to raise plenty of money to benefit the Candler Park Neighborhood Organization and the Mary Lin Elementary School Foundation.

With over 200 arts and crafts stalls, a tour of local homes, a 5K race and a plethora of food trucks, this is a can't-miss festival in ATL.

Candler Park
1500 McLendon Ave NE
Atlanta, GA 30307



Scan QR code for tickets and information.



October 11

The Smashing Pumpkins + Jane's Addiction: Spirits On Fire Tour

An incredibly important band in the 90s has partnered with another famed group of that era to provide a double bill that is sure to satiate Gen Xers and older Millennials alike. The Pumpkins and Jane's Addiction have joined forces to provide fans with a terrific night of hits like "Disarm," "Bullet With Butterfly Wings," "1979," "Today" and "Been Caught Stealing."

State Farm Arena
1 State Farm Dr.
Atlanta, GA 30303



Scan QR code for tickets and information.



October 21 & 22

"Weird Al" Yankovic: The Unfortunate Return of the Ridiculously Self-Indulgent, Ill-Advised Vanity Tour

"Weird Al" Yankovic is a living legend and has produced all manner of tremendous parody songs over the course of his 40-year career. After the hugely successful (and intensely gratifying for the artist himself) Ridiculously Self-Indulgent, Ill-Advised Vanity Tour in 2018, Yankovic wanted to return to the format that features no elaborate stage costumes and no parodies – instead focusing on his own (hilarious) compositions in smaller, more intimate venues.

Georgia residents will get a chance to catch him at the Atlanta Symphony Hall on either Friday or Saturday. Make sure to bring your sauerkraut, balls of twine and 2000-inch TV and have a weird old time.

Atlanta Symphony Hall
1280 Peachtree St NE
Atlanta, GA 30309



Scan QR code for tickets and information.

BEER EVENTS AND MORE

STORY BY: Chris Guest

The leaves are falling (as are the temperatures) and beer is flowing freely – fall is the perfect season for a beer event, so we sifted through all the events we could find in the Atlanta area and beyond for our Fall 2022 beer events calendar. Mark your calendars accordingly!



SEPTEMBER

Every Weekend in September

Helen Oktoberfest @ Helen Festhalle

We'll be covering this event more in-depth shortly (page 29), but Helen, Georgia is home to one of the best Oktoberfest celebrations in this hemisphere. The party is on for every weekend in September, so if you get a chance, saunter up north from Atlanta to soak up the authentic German "bier" as well as the lovely atmosphere.

September 9

Butterflies and Brews @ Dunwoody Nature Center

While this might not sound like the most obvious pairing, this interesting event at the Dunwoody Nature Center is perfect for beer fans that like a little natural world with their brews. Tickets include a delicious picnic box from Morty's Meat and Supply and local sips from Moondog Growlers as well as unlimited access to butterfly tents, which will be full of beautiful native Georgia butterflies. Magical!

September 23

Drivin' N Cryin' @ Southern Brewing Co.

A Georgia stalwart since 1985, this highly regarded band have been influential in the Atlanta scene for years and have amassed a rabid fanbase throughout the Southeast. Head to Southern Brewing Co.'s taproom in Athens in late September for what promises to be an electrifying performance. "Comfortable in their past and confident in their future, Drivin' N Cryin' are armed with an arsenal of songs, a full tank of gas and no intention of stopping any time soon," says the group's website.

September 24

Viva Tequila Festival @ Truist Park

Tequila might be thought of more as a summer beverage, but the Viva Tequila Festival at Truist Park aims to dispel that notion with a range of Blancos, Reposados and Añejos for sipping, or shaken and/or stirred by expert mixologists in cocktails that highlight their spirit and flavors. The Atlanta Braves' home stadium will serve as a lovely backdrop for this event, and VIP members get to enjoy the event for an extra two hours (12 p.m. – 6 p.m.)!

September 24

Brownie Bash @ Pontoon Brewing

This swiftly growing beer festival is held on the grounds of Pontoon Brewing in Sandy Springs and promises to be one of the hottest tickets in terms of limited beer festivals this year. If you're a fan of pastry stouts and dessert drinks in general, this festival is sure to slake that sweet tooth. Featuring over 70 breweries from around the U.S., this year's rendition will feature four new Barrel-Aged Brownie Batter releases from the brewery, which are sure to be extremely flavorful – and extremely rare. With five food vendors and a DJ after party, this is one beer fans shouldn't miss.

OCTOBER

October 1

New Realm Brewing Oktoberfest 5K @ New Realm Brewing

While cheese and beer or pretzels and beer are the most common pairings, running and beer are also quite commonly connected (probably because a nice tall brew after a run provides the perfect refreshment following strenuous exercise). This 5K race starts and finishes at New Realm's lovely Atlanta campus, and benefits from the event will go to the Atlanta Humane Society. A good cause, good exercise and good beer sounds like an excellent combination.

October 8

Chalktoberfest Craft Beer Festival @ Marietta Square

Presented by the Marietta Cobb Museum of Art, this beer festival will be housed in the picturesque setting of the historical Marietta Square, which features a striking central fountain, ancient towering trees and a lovely bandstand. When you add over 120 different craft beers to the mix, you have the makings of a tremendous occasion. With 25 wine varietals available as well and professional chalk artists chalking the neighboring streets while the event takes place, this is sure to be a memorable event for all attendees.

October 15

Taste & Brews Fall Festival @ Etowah River Park

Canton, Georgia's Etowah River Park plays host to this fall festival that will feature plenty of entertainment for the whole family. With no admission fee, this free event will feature local food, beer and music as well as a bevy of arts and crafts booths and even a KidsZone so the little ones don't feel left out.

October 22

Macon Beer Fest @ Historic Downtown Macon

The 11th Annual Macon Beer Fest is sure to be one of the best beer festivals in Georgia with over 100 varieties of craft beer and wine available for its regular ticket holders and multiple additional ultra-rare releases for VIP guests. This event aims to educate men about the risks of prostate cancer, and the main beneficiary from ticket sales is Pints for Prostates, "a grassroots campaign that uses the universal language of beer to reach men and raises awareness among men about the importance of regular health screenings and early detection for prostate cancer," according to the event's website.

October 22

Appalachian Brew, Stew & Que Festival @ Georgia Mountain Fairgrounds

This event in Hiawassee, Georgia is a bit further afield than many others on this list that are in the metro Atlanta area, but it will certainly be worth the trek up north. With advance tickets only \$35 and a staggering brewery list featuring local faves like Arches, Creature Comforts, Steady Hand and Wild Leap as well as out-of-staters such as Green Man, Ology, Parish, Trim Tab and Tripping Animals, craft beer fans are sure to be in hop heaven.

October 29

BrewtoberFest 5K @ Riverwatch Brewery

"Beer and Running, a Match Made in Heaven," proclaims this event's website, and with the starting point set at Augusta's hottest new craft brewery – Riverwatch – one can certainly understand that sentiment.



Helen Oktoberfest Celebrates German Food & Drink

Attend the 52nd annual celebration in North Georgia featuring polka music, lederhosen, dirndls and oodles of authentic German "bier."

STORY BY: Jonathan Ingram **PHOTOS COURTESY:** Alpine Helen-White County Convention & Visitors Bureau

It's one of the best Oktoberfest celebrations this side of Munich or the German-American enclaves of Michigan and Wisconsin. The made-in-America Alpine town of Helen in north Georgia recreates the world's most celebrated beer festival with a polka band's gusto.

As with the gathering of Munich's major brewers each year, the seasonal celebration in Helen is all about beer, food, music, singing and dancing. While not nearly as big as the gigantic tents on the 100 acres of former wheat fields in Munich, there are plenty of tents set up around town during the festival, where Bavarian paint schemes are

enhanced by authentic bands and a plethora of lederhosen, dirndls and high-tufted Tyrolean hats.

Oktoberfest was launched two centuries ago to celebrate the marriage of a Bavarian prince. In Helen, the Chattahoochee River coursing through the town and the pine-studded foothills of the surrounding Appalachians became reason enough to party hearty and give a nod to the love of beer in support of the town's chosen theme once it converted to a Bavarian motif.

Paulaner, one of the brewers under a big tent in Germany, supplies endless liters of märzen, starting with the ceremonial tapping of a keg and parade on Sept. 10. There are festivities from Thursday through Sunday until Sept. 29, then daily through Oct. 30.

One of the first to ship its beer to the U.S. under refrigeration, pouring Paulaner's malty and robust märzen is a perfect fit. Brewed in March and then tapped in the fall, märzen matches well with the shipping schedule to the U.S. from Germany. In addition to this genuine Oktoberfest style annually served in Munich's big tents, there are literally dozens of German beers on tap and in bottles at the restaurants, pubs, tents and biergartens within an easy polka step along the various "strasses." Grab a half-liter or full liter as you please. Traditional American lagers and some craft brews are available as well.

The immigration of actual Germans began, unofficially, with the arrival of a restaurant launched by Harold and Terry Link, natives of

Heidelberg, in 1977. During a honeymoon stop to Helen, sure enough, the forested location and the Bavarian paint schemes reminded them of an Alpine Forest. After opening with a blacksmith theme, Harold soon realized that he should make his restaurant, originally called The Forge, exclusively German in food and décor, renaming it after his hometown. That was the start of Helen's reputation as a mecca for German fare. Hofer's of Helen arrived in 1991, established by German-born Horst and Gerda Hofer following their success with a bakery in Atlanta.

For "haute" (if not high-tufted) German cuisine, chef Aurel Prodan, a Romanian who earned his credentials in the state of Baden-Wuerttemberg, holds forth with his wife Doina at the Bodensee, named after a lake in Germany. Others such as the Old Bavarian Inn and Muller's Famous Fried Cheese Café are examples of how German food – as well as beer – have taken Helen far beyond its roots as a lumber and mill town.

The conversion started in the 1960s with a local painter's watercolor that the city fathers turned into an actual paint scheme for the town. On the strength of Oktoberfest, Helen draws tens of thousands annually and is a far cry from the South's themed tourist locations launched soon after arrival of the automobiles and highways during the Depression such as Rock City, Ruby Falls or Tallulah Gorge, where a good meal – or even a good cup of coffee – are generally hard to find these days, much less a good selection of draft beer.

Funnel cakes, beef jerky, apples and all the other regional goodies that draw millions of visitors to the mountains of North Georgia are in ample supply at this Oktoberfest. Just bring a thirst, an appetite and perhaps a dance step or two for a visit to the Festhalle, where admission is \$8 on weekday evenings, \$10 on Saturdays starting at 1 p.m. and free on Sundays.

All that cool mountain air and the soothing passage of the Chattahoochee through the middle of town are on the "haus."





Sandy Springs Location Mutates Into Brewery

STORY BY: Chris Guest PHOTO COURTESY: Mutation Brewing

Georgia's craft beer scene has grown considerably over the past few years. Long gone are the days of SweetWater, Terrapin and Atlanta Brewing (formerly Red Brick) being the only games in town.

With breweries popping up with regularity both inside and outside the perimeter, Georgia is suddenly a hotbed of brewing talent in the Southeast – a region that doesn't quite get enough credit for its high-quality beer.

In keeping with that theme, Mutation Brewing in Sandy Springs is a brand-new brewery that boasts a clean and elegant black-and-white exterior as well as brilliant use of striking neon lighting inside its stylish and minimalistic taproom. The neon provides a certain "zing" of color to the taproom – highlighting the brewery's subtle but effective use of its company colors, green and purple.

The brewery plays hosts to a variety of events including live music performances, sports viewing parties and even water pong tournaments (think beer pong but more sanitary). Mutation is even open for private events in various locales across the brewery's 700-square-foot space, which can be set up via the brewery's website or Facebook page.

Of course, the brewery's outdoor area is also open to pets – so the pup will be welcomed with open arms.

A brewery is nothing without its beer, however, and Mutation delivers on that front with an interesting collection of rotating styles brewed on a 10-barrel system that accommodates 40 kegs daily.

Keep an eye on the brewery's website and social media channels for the most up-to-the-minute news on the brewery's beer releases, but Mutation provides a wide range of style that are

sure to tickle the fancies of beer connoisseurs whenever they visit.

Tops on that list is Mile High Salute, the brewery's take on the fascinating chicha style, a South American brew made with purple corn, cloves and cinnamon, then fermented with pineapple and apple. "Tart, spiced, and slightly sweet, this sour comes straight from the Andes. You can almost hear the pan flutes," says the brewery's website.

Among the brewery's other current offerings are: A coffee stout, a dessert sour (cleverly named She's My Berry Pie), an English-style ESB (Extra Special Bitter), a kölsch, a Czech lager and the triumvirate of a West Coast IPA, a New England hazy IPA and a double IPA (again with the great name of The Count of Monte Citro).

As you can see, a trip to Mutation's taproom represents something of a trip around the world via beer – not something that all breweries in the state can boast. While lagers, sours and IPAs are quite widespread, ESB and chicha especially are unusual brews that one would do well to seek out if you're in the vicinity of this new Georgia hotspot.

According to Mutation, "we focus on quality and style above all else for our craft beers. We want our customers to enjoy our craft beer the way we get to and the way it should be: fresh and properly handled. Our objective is to supply the customer with a high-quality crafted beer that can be experienced in our modern and vibrant taproom brewery. Our lively entertainment and sociable environment will give our customers additional comfort and amusement."

That rings true, as one trip to the taproom is sure to have you enamored of its sleek and elegant design as well as the exotic and delicious beers they pour on a daily basis.

LIMITED RELEASE CALENDAR

Limited- and special-release small-batch beers are often the most highly sought-after brews in the marketplace. These fantastic ales are a manifestation of brewers' creativity and brewing ingenuity. Whether it be the use of rare or unusual ingredients or utilizing special barrel-aging or fermentation techniques, these elixirs present enhanced flavors and make for a singular tasting experience. Now you can be among the first to find these limited-release beers and beverages by using this guide. Happy beer hunting and drinking!

DATE	BRAND & BREWERY
9/6	The Afterlife by The Lost Druid Brewery
9/9	Man of No Consequence by Reformation Brewery
9/16	Wet Hop IPA by Reformation Brewery Canton, Woodstock
9/16	Happy Cowboy Watermelon Jolly Rancher Sour by Line Creek Brewing Co.
9/17	The Second Harvest by The Lost Druid Brewery
9/17	Klieg Kölsch by Arches Brewing
9/17	Festbier by Arches Brewing
9/27	White Lightning by The Lost Druid Brewery
9/30	Princess Peach by Reformation Brewery
9/30	Raven Cliff Falls Trail by Reformation Brewery
9/30	All Hail the Home Run King by Reformation Brewery
9/30	Armed Forces Pale Ale by Line Creek Brewing Co.
9/30	Gone Rogge, Roggenbier by Arches Brewing
9/30	Athenticity by Authentic Brewing Co.
10/1	Cottage Crumble: Plum Cobbler Sour w/ Acai & Lemon by Line Creek Brewing Co.
10/4	Crimson King by The Lost Druid Brewery
10/7	Scary & Fright Pumpkin Pie Ale by Line Creek Brewing Co.
10/18	Le Monde by The Lost Druid Brewery
Seasonal	Old Reynard by Social Fox Brewing
Seasonal	Black Gold by Arches Brewing
Seasonal	Imperial Trop Haze by Creature Comforts Brewing Co.
Seasonal	Oktoberfest by Dry County Brewing Co.
Seasonal	Seven Bridges Oktoberfest Style Lager by Jekyll Brewing

Find these products using the breweries' **BEER FINDER** located on their websites, or call them directly.

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Pontoon Brewing Head Brewer Chris Baratz Talks Nightmare Fuel

INTERVIEW BY: Chris Guest PHOTOS COURTESY: Pontoon Brewing

Pontoon Brewing in Sandy Springs has produced a bevy of highscoring beers over the years in the pages of *The Beer Connoisseur*.

In 2020, their limited-release barrel-aged imperial stout, Barrel Aged Brownie Batter Blend #1, was our highest-rated beer of the year with a World Class score of 98.

That same year, the brewery produced a fall seasonal called Nightmare Fuel that also scored highly in our Official Review and was named as the #71 beer of 2020. Pontoon was previously named our First Runner-Up for Brewery of the Year in 2020, so they are no stranger to high-quality brews in a variety of styles. Just in time for the Halloween season, this spooky, blood-red sour beer is sure to be a hit at adult Halloween parties throughout the state.

Read on to check out our conversation with Pontoon's head brewer, Chris Baratz, about this scintillating imperial sour beer.

Who came up with this beer's recipe?

I came up with this one with assistance from the brewing team on the fruit choices.

What's your favorite aspect of this beer (flavor, aroma, etc.)?

The strong jammy flavors and the color, which looks like blood!

Where does this beer's name come from?

We planned a beer for Halloween Horror Nights in Florida, so we wanted something spooky that looked exactly like blood.

Is this your "desert island beer?"

This would definitely be a desert island beer! It's extremely drinkable and the ABV is just high enough to only need a couple to get a buzz.

Can you describe this beer in 10 words or less?

Jammy sour with big notes of currant, cherries and berries.

Do you know a story – or have a personal story – that revolves around this beer?

We brewed this for Halloween Horror Nights in Florida, but, of course, COVID didn't die down and so when HHN was canceled that year, we had this very Halloween-y beer with no real purpose. People loved the label and it worked out in the end, but it had us worried for a bit!

What's a good food pairing for this beer?

This is a perfect beer to pair with a luscious charcuterie board filled with cured salty meats, strong cheeses like bleu cheese as well as delightful fresh fruit.

JUDGE'S REVIEW

by: Michael Heniff

Rated 92
(Exceptional)

Aroma: 22 / 24

Appearance: 6 / 6

Flavor: 36 / 40

Mouthfeel: 10 / 10

Overall Impression: 18 / 20

Nightmare Fuel by Pontoon Brewing is a fruited Berliner Weisse and is being evaluated as a Fruit Beer (category 29A in the 2015 BJCP Beer Style Guidelines). The fruit in fruit beers should complement the base style without overwhelming it. Berliner Weisse (category 23A in the 2015 BJCP Beer Style Guidelines) beers are sharply sour beers noted for their clean lactic acidity; oftentimes, a breadly, wheaty character can be noted in the sour, refreshing, well-carbonated beer. Nightmare Fuel was fermented with raspberries, tart cherries and blackcurrants with added lactose.

Nightmare Fuel pours dark red (almost purple) with excellent clarity and a medium, pink-colored head. The aroma is of moderately strong dark berries (cherries and raspberries) and a hint of currant; a light lactic acid aroma is also noted. The flavor features moderate lactic acidity with moderate dark fruit notes of currants and raspberries. The beer finishes lightly bittered with a moderately high carbonation and lingering dark fruits of cherry, raspberry and currants.

This is a very well-made beer. The level of fruitiness was slightly high, but each of the fruits came through the flavor with an excellent balance between them. The level of acidity was slightly low for a true Berliner Weisse but is at a level that will be well received by both sour beer and fruit beer aficionados. Seek this one out!





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