

December!

Winter beers, a little history, photos and more.

NOTE: We are canning Woody's Salted Chocolate Stout this Friday, 12/16 and need a few volunteers!

Hi There,

Well, it seems as if winter has finally arrived, and along with it, some of the best days for enjoying a beer. While those refreshing “summer” beers are still refreshing, nothing beats a stout or double IPA to enjoy on a gold winter evening by the fire – with family and friends, of course.

First up - we will be canning Woody's Salted Chocolate Stout this Friday, 12/16 and need volunteers to help us. We will start about 9:30 or 10:00 AM. If you're interested, please reply to: t.horst@crystalspringsbrewing.com.

Just in time, we recently released this year's Black Saddle – a rye bourbon, port and wine barrel aged blend that we conveniently packaged in a 19.2 oz bomber can (which, by the way, fits nicely into a stocking). This is a beer that is great for sharing or enjoying over a long evening. We also just released Doc's Porter in 12 oz can 6 packs. This beer pairs well with almost any meat dish. Since it is such a complex combination of mild flavors, I typically enjoy it on its own. And that's not all! This Friday we are canning Woody's Salted Chocolate Stout in 12 oz can 6 packs. You may not be able to find it in all your local liquor stores. Due to the holidays many of our stores do not add new beers to their lineup – but do look for it! We'll have it in the taproom for sure.

One of things that I am most excited about is the revival of our lambic and sour beer program. When we opened, in 2010, I started brewing lambic beers (more information on them at http://bjcp.org/docs/2015_Guidelines_Beer.pdf, p. 46). A more appropriate term might be American Wild Ale. No matter the name, this style of beer is quite interesting. Five years ago, I put together my mixture of “bugs” and began brewing these beers and aging it in barrels. However, as the demand for our products grew, I had to discontinue brewing these beers due to lack of time. It wasn't until just recently that I was able to revisit and get the program going again. Some of the contents of those

barrels are now five years old. I just tasted some, and thought it to be quite good. This lambic style beer is now five years old. Lambic beers are typically served uncarbonated. We will be selling samples of it in the taproom starting soon. I'd love to hear your thoughts about it.

We have also added several new accounts: [Parry's Pizzeria](#), [Cheese Importers](#), and [Shoes and Brews](#) in Longmont; [Applejacks](#) in Wheatridge; and [Ridge Liquors](#) in Erie. Join us for a Tap Takeover at [Homegrown Tap and Dough](#) in Arvada on Thursday, December 15th. If there is a store, taphouse or restaurant in which you would like to see us, please let us know. Email: colin@crystalspringsbrewing.com.

If you're looking for a place to hold a party or event, please consider Crystal Springs Brewing. Contact Kristy at k.horst@crystalspringsbrewing.com or call 303-442-9022 for more information.

We're looking for pictures to grace our web page. If you're interested, snap a picture of yourself with a Crystal Springs Brewing Company beer (or maybe have friend take it) and post it on Instagram or Twitter with the hashtag #crystalspringsbrewing. We'll pick out the ones we think are the most creative, photogenic and interesting, and add them to our website.

Please note our Holiday Hours: 12/19 - we will be CLOSED for our Winter Employee Party; 12/24 - OPEN 1 - 4 PM; 12/25 CLOSED; 12/31 - OPEN 1 - 4 PM; 1/1/17 CLOSED. All other days we will be open our normal hours.

I hope your holidays are wonderful, filled with joy, friends and family and, of course, enjoying a great locally made Colorado beer brewed by a locally owned, independent brewery!

Cheers, Tom

