

FOR IMMEDIATE RELEASE

Smoked Frog Voted Best in Show!

ISSAQUAH, WA., February 29, 2008 (Rogue Wire Service) – The 2007 World Beer Championships results have brought much pride to the Issaquah Brewery as the Issaquah Smoked Frog scored a 94 and took home a Gold Medal in the Flavored Porter category. This medal marks the 17th award received by the Issaquah Brewery. Other breweries awarded in the Porter category were Maui Brewing (91), Rogue Ales (89), Boston Beer (87) and Kona Brewing (85).

The World Beer Championships began in 1994 and are held annually in Chicago, Illinois, judging beers from around the world. Their panel is chosen by the Beverage Testing Institute and are highly experienced, professional guest tasters. All panelists are screened, audited and trained in the WBC blind tasting methodology.

Issaquah Smoked Frog Porter was developed as a collaborative effort between Issaquah Brewhouse brewer Dave Hutchinson and homebrewer Nathan Zorich and was part of the 2007 GABF Pro-Am Competition. Smoked Frog is created from 2-Row, Smoked, Chocolate and C-120 malts and uses Chinook, Cascade and Willamette hops.

Issaquah Brewhouse is located in the heart of historic downtown Issaquah. The brewhouse has 21 taps, 4 of which are dedicated to Issaquah's Frog beers, brewed on site by Dave Hutchinson. Stop in to try their World Champion Smoked Frog Porter or another one of Dave's World Class brews.



Brewer Dave Hutchinson



TAKE A FLYING LEAP

Located in the heart of historic downtown Issaquah, the Issaquah Brewhouse opened in 1994. It expanded into the adjacent Manicure nails shop in 2002 and the Masonic room in 2005 (now called the Lily Pad). The odd shape of the building is due to the Coal train tracks that used to be behind the building. Brewer Dave Hutchinson creates Belgian Ales under the Issaquah Frog label. Issaquah Brewhouse offers catering, steam pot cooking for fresh & healthy seafood, meeting spaces, private parties, dog menu, a gift shop, brewery tours, and a children's play area.