

From owner-roguemail@realbeer.com Tue Feb 3 17:32:00 2004  
Subject: Rogue Ales eNews - February 3, 2004



Welcome to the Rogue Ales email newsletter (eNews): February 3, 2004.  
==> 12th Street: fourth in a series of 15th Anniversary Brews  
==> Rogue News: Food TV, Beverage Dynamics Awards, Stuff  
and Sunset Magazine, Newport Seafood and Wine Fest & Garage Sales  
==> Food for Thought: Beer and Chocolate Week, Savor the Rogue  
==> Crusty Stories: Barleywines and Winter  
==> Rogue Events

Celebrate National Beer and Chocolate Week, February 9-15.  
Rogue eNews is best viewed in 10 point courier.

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12th STREET  
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On the 15th of January at 15:15 hours all five Rogue Pubs tapped the first kegs of 12th Street Pilsner, the fourth in a series of 15th Anniversary Brews. 12th Street Pilsner is available until February 15th when the next Anniversary Ale will be debuted.

The 12th Street label features a father and son, both instrumental to the history and success of Rogue Ales. Chuck Linquist was one of the first employees at the brewery in Newport. He hand smoked the speciality malts for Rogue Smoke using a salmon smoker. His son Nate has had a hand in many aspects of the brewery for more than a decade. Two unique characters and a pair of Rogue originals, Chuck and Nate Linquist.

12th Street Pilsner measures in at 13 degrees Plato, 40 IBUs, 6 degrees Lovibiond, with an Apparent Attenuation of 75, Alcohol by Volume is 5.5%. Brewed with 4 ingredients: 100% imported malt, 100% Oregon grown Sterling Hops, a Czech pilsner yeast (not PacMan), and free-range coastal water; 12th Street is unfiltered, with a medium body and crisp hop finish. A limited edition 12th Street 22-ounce bottle, pint glass, and t-shirt are available while supplies last at all five Rogue Public Houses, or until February 15th.

Here is what people on ratebeer.com are saying about 12th Street.  
San Francisco: This is my first experience with Sterling hops and I like them. Very similar to Czech Saaz. Firm bitterness. Moderately malty with some sweetness. Nice. I'd definitely like to sit down with a few more pints of this. Portland: Quite smooth to drink. Seattle: Definitely worthy of having another.

Rogues 15th Anniversary series includes the following beers:

1. October: John, a new twist for Rogue, a wet hop harvest ale.
2. November: Chris, an organic beer with both lager and ale qualities.
3. December: Brewer, a recreation of dopple Mogul, a brewing mistake turned glorious, with double the malt. The original doppel Mogul was served at the Oregon Brewers Fest in July 1994.
4. January: 12th Street Pilsner.

## ROGUE IN THE NEWS

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Jim Cline, General Manager of Rogue Ales, and Lisa Morrison, a beer writer and Oregon Brew Crew member, were interviewed on a Food Network special, Top 5 Food Fads on FoodTV. The show aired several times in early January 2004 (Episode TPSP03).

Beverage Dynamics, an industry magazine on beverage packaging and branding, announced the winners of their 19th Annual Advertising and Promotion Awards and Rogue Ales scored six awards! The 100% Pure Rogue newspaper won for a direct mail piece, two awards for New Product Packaging went to Morimoto Imperial Pilsner and the Rogue Spirits: White Rum bottle, and top honors for all around packaging went to the new 64-ounce glow-in-the-dark Dead Guy Ale Growler! For a complete list of awards and categories, visit:  
<http://www.beveragenet.net/bd/2003/0312/0312ap.asp>

If you have not received a copy of 100% in the mail and would like to be added to our mailing list, email your snail mail address to [brewdawg@rogue.com](mailto:brewdawg@rogue.com). 100% Pure Rogue, Issue 18 is also on-line.  
Pages 1-5: [http://www.rogue.com/pdfs/R100\\_18\\_p1thru5.pdf](http://www.rogue.com/pdfs/R100_18_p1thru5.pdf)  
Pages 6-11: [http://www.rogue.com/pdfs/R100\\_18\\_p6thrull1.pdf](http://www.rogue.com/pdfs/R100_18_p6thrull1.pdf)  
Page 12: [http://www.rogue.com/pdfs/R100\\_18\\_p12.pdf](http://www.rogue.com/pdfs/R100_18_p12.pdf)

Stuff Magazine declared Mocha Porter one of the tastiest of porters in the article, Porter Masters, in the January, 2004 issue. Six classic porters were featured, including Mocha Porter, which Stuff declared makes a great drinkable dessert. The full article can be viewed on-line at:  
[http://www.stuffmagazine.com/articles/html/article\\_608.html](http://www.stuffmagazine.com/articles/html/article_608.html)

In the column, Best of the West, in the section, Whats New, a bold subheading appears: Be Stout of Heart. And what did they recommend? Heading to Rogue Ales' Brewers on the Bay in Newport, Oregon to drink Rogue Imperial Stout. As seen on page 24, Tips and Trips, in the February 2004 issue of Sunset, the Magazine of Western Living.  
<http://www.sunset.com>

The Newport Seafood & Wine Fest will be held at the Rogue Ales Brewery on February 27-29. This an annual Chamber of Commerce event with local seafood purveyors and wineries, and cheeses from the Rogue Creamery in Central Point, Oregon! We recommend trying Rogue Ales Old Crustacean Barleywine with Rogue Creamery Crater Lake Blue Cheese. <http://www.newportchamber.org/swf/>

To prepare for Seafood and Wine, the annual warehouse sale will be held February 13-16 at the brewery in Newport, and garage sales will be held in Issaquah and Portland as well. Empty the trunk and get ready to load up on some sweet deals over Valentine's Day weekend!

## FOOD FOR THOUGHT

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It is official--the Association of Brewers, Craft Beer Marketing Program has declared the week of February 9-15 as "National Beer and Chocolate Week" And with Valentines day approaching, what better gift for the rogue in your life than Rogue Chocolate Stout. It is infused with real Dutch Bittersweet Chocolate, using an oatmeal stout as a base, creating a rich and luxurious beer. Try it with a splash of Belgian Kriek or Frambroise, blend Chocolate Stout with Rogue Hazelnut Brown or Mexicali Rogue and create a mole' beer!

Savor the Rogue -- A passionate pairing of artisan foods, wine and beer was held on January 24th to benefit the Ashland Independent Film Festival which runs from April 1-5 in the historic Varsity Theater in Ashland, Oregon. The seven course tasting featured regional producers including Rogue Creamery, Gary Wests Jerky, Dogoba Chocolates and an assortment of wines from Bacchus Fine Wines. Rogue Hazelnut Ale was paired with: 1. Dogoba Xocolati (74% dark with chilis, cacao nibs, maca, nutmeg and vanilla), 2. Rogue Creamery Jalapeno Cheddar, and 3. Gary Wests Cajun Jerky. Details about the Ashland Independent Film Fest can be found on-line at: <http://www.ashlandfilm.org> News about Rogue Creamery is on-line at <http://www.roguegoldcheese.com>

## CRUSTY STORIES

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Winter is the prefect season for strong ales, and what better beer to warm up from the inside out than a barleywine, beer brewed to the strength of wine, and complex enough to age.

A very rare keg of ten year old Old Crustacean will be tapped in New York City on February 4th at Blind Tigers Night of Barleywines. The infamous Toronado Barleywine Week is February 21-27 in San Francisco and it is rumored a vintage keg of Crusty was sent for this event (the 1996 Crusty won in 2001, beating 40 other barleywines & strong ales!) The folks at Cream City Suds have Barleywines and Strong Ales on their minds -- look for an article on-line at <http://creamcitysuds.com/>. Old Crusty was served at the Extreme Beer Fest in Boston and the Alaskan Barleywine Fest in mid-January.

A keg of Old Crustacean was driven from Newport, Oregon, smuggled across the border and driven all the way across Canada. It arrived with much fanfare at a brewpub in an eastern Province where local homebrewers took turns taking pictures of each other pouring their own pint of Old Crusty. A few hundred miles south, in the Quaker State, a vintage keg of Crusty was dropped during delivery and it cracked...it was leaking badly enough that the driver brought it back to the warehouse. Not knowing how to seal the crack, the thrifty wholesaler took his wife's nail glue, and glued the crack! The bung was pulled and the beer was disgorged into three soda cans--thanks to a local homebrewers resourcefulness,

no Old Crusty was lost!

EVENTS

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Visit <http://www.rogue.com/news-events.html> for details and web site links, this is a summary listing only.

- February 4: A night of Barleywines at the Blind Tiger Alehouse, NY, N.
- February 6: Ron Steen Trio at Rogue Ales Public House, Portland, OR.
- February 6-7: KLCC MicroBrew Fest, Eugene, OR.
- February 7-8: FAB Fest, A Taste of the Beach, Miami FL.
- February 8: Don Latarski Trio at Rogue Ales Public House, Portland OR.
- February 9-15: National Beer and Chocolate Week
- February 10: Beer, Cheese and Chocolate Tasting, Cafe Saint-Ex Gate 54, Washington, DC.
- February 13: Chocolate and Beer Tasting with Fred Eckhardt, Rogue Public House, Portland, OR.
- February 13-16: Rogue Garage Sales at Brewers on the Bay in Newport, Issaquah Brew House, and the Rogue Public House in Portland's Pearl District.
- February 15: 15th Anniversary Brew Five debuts at all Rogue Public Houses.
- February 21: Hops and Props at the Museum of Flight, Seattle, WA.
- February 22: Rogue Night at The Latona by Green Lake, Seattle, WA.
- February 22: Beer, Cheese and Chocolate tasting at 5 Seasons, Atlanta, GA.
- February 21-28: Toronado Barleywine Festival, San Francisco, CA.
- February 23: Winking Lizard Rogue Dinne, Peninsula, OH.
- February 24: Winking Lizard Rogue Dinner, Columbus, OH.
- February 25: Capital Ale House ~ Rogue Pint Night, Richmond, VA.
- February 27-29: Seafood & Wine Fest at the Rogue Ales Brewery, Newport, OR.
- March 15: 15th Anniversary Brew Six debuts at all Rogue Public Houses
- March 19-20: Hops on Equinox @ Seattle Center, WA.
- March 20: Book and Cook Beer Tasting with Michael Jackson, Philadelphia, PA.
- April 2-3: Helsinki Beer Fest, Finland.
- April 3: Classic Brew Fest, Athens, GA.
- May 8: Art of Beer, Boston, MA.
- July is American Beer Month ~ Discover the Flavors of Independence.  
<http://www.americanbeermonth.com>
- July 23-25: Oregon Brewers Fest, Portland, OR.
- October 8-9: Newport Brew Fest, Rogue Ales, Newport, OR.

Your interest in and support of Rogue Ales is appreciated.  
Stay tune for more news from the Rogue Nation. Salute!

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Your comments, questions and suggestions are always welcome.  
Stay tuned for more random Rogue news. <http://www.Rogue.com>  
email: [seb@rogue.com](mailto:seb@rogue.com) and/or [roguedawg@rogueales.com](mailto:roguedawg@rogueales.com)

Rogue Nation Command Control Center  
(sales office, brewery, and Brewers on the Bay restaurant):  
Rogue Ales, 2320 OSU Drive, Newport, OR 97365  
Phone: 541-867-3660 \* Fax: 541-867-3260 \* [roguedawg@rogueales.com](mailto:roguedawg@rogueales.com)

Rogue Ales Public House and Rogue Ales Bed N Beer,

748 SW Bay Blvd., Newport, OR 97365. Phone: 541-265-3188

Rogue Ales Public House, 1339 NW Flanders St, Portland, OR 97209.  
Phone: 503-222-5910

Issaquah Brew House, 35 Sunset Way, Issaquah, WA 98027.  
Phone: 425-557-1911

Rogue Ales Public House, 673 Union Street, San Francisco, CA 94133.  
Phone: 415-362-7880

Want to join the Rogue Nation? To request an application  
for citizenship (or passport), call us at 1-800-489-4582  
or email [brewdawg@rogue.com](mailto:brewdawg@rogue.com) with your vitals.

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