



Nine Giant's Barrel Aged Beer Festival

The Gnarly Gnome October 11, 2021

Nine Giant is having a heck of an awesome time over there in Pleasant Ridge. If you want to see a brewery that really captures what it means to operate a small brewpub with style, they are definitely the top of the list for you to check out. If you haven't seen their new space, though – you're missing out on a whole other side of who they are. Things over there are surprisingly familiar, while still being incredibly different.

Nine Giant's Fermentorium is their new expansion, literally around the corner from their brewpub. The new space is part tiki cocktail lounge, part event space, and part barrel-aged beer Mecca for Nine Giant fans. Tucked below your feet while you're sipping away on a scorpion bowl with your closest friends is the center of the Nine Giant barrel-aging universe, a warehouse that houses all their current and upcoming barrel aging products.

Now that the new space is up and running, cocktails are flowing, and people are starting to talk about what they are going, Nine Giant is celebrating. It's time to start saluting the barrels that the space was built for!

About The Festival

How better do you salute barrel-aged beer, than by inviting some of your friends and fellow breweries to bring some of their absolute favorite and best barrel-aged offerings to load up a tap list of the incredible beer for all of us to sample?

The act of holding or attending a beer festival is something that is really important to me. It presents not just the finest *beer* that you can find at that time, but it reminds us of the community and camaraderie that I think makes a lot of us fall in love with craft beer to being with. Nine Giant knows this, and the group of breweries that they have invited is an excellent showcase of that.

The Beer List

You can't talk about a beer festival without talking about beers, right?

- **Nine Giant** – All the Barrel Aged Goodies they can find...
- **Antiques on High** – Red Den – Berliner with raspberries and cherries
- **Antiques on High** – Wax Poetic – Sour Blonde
- **Alexandria Brewing Company** – BBA Barleywine
- **Brink** – Duncan Clan no water Kelly's Candy Cuvee
- **Darkness** – BBA Blumpkin
- **Darkness** – Anniversary Imperial Stout, 2-year BBA
- **Fifty West** – Six Feet Under Barleywine
- **Fifty West** – Paths Worn, Wild Farmhouse Ale
- **HighGrain** – Boost Belgian Golden Strong
- **HighGrain** – Aww, Shucks Rye Oyster Stout
- **Listermann** – Mon Amour Flanders Red
- **Little Fish** – Maker of Things BBA Flanders Red
- **Little Fish** – Woodthrush Bierre De Garde
- **MadTree** – Joon
- **MadTree** – BA Axis Mundi
- **Masthead** – Unbounded Principles BBA Belgian Quad
- **Masthead** – Underverse BBA Pumpkin Stout
- **Narrow Path** – BA Wee Heavy
- **Northern Row** – BBA Barleywine
- **Northern Row** – BBA Imperial Schwarzbier
- **Orpheus** – Mining Solitude from Darkness Imperial Stout
- **Rhinegeist** – Nightwhale
- **Rhinegeist** – Ruby Paradox Sour Dark Ale
- **Sonder** – Foeder Funk
- **Streetside** – Plague Doctor
- **Streetside** – High Tea batch 2
- **Taft's** – Imperial Gustav BA Vienna Lager
- **Wolf's Ridge** – Cuvee with vanilla (Imperial Stout, Barleywine, Belgian Quad)
- **Wolf's Ridge** – Black Mangrove mixed fermentation dark sour

The Details

The festival takes place in **two different sessions**, this weekend on **October 16th**.

The first session runs from 2-5pm and the second runs from 6-9. There a very limited amount of tickets available, so make sure that you snag yours asap!

With your ticket, you'll get 20 tasting tickets, a commemorative glass, and a guaranteed ton of fun during the event.



There are a number of sources who have teased that HighGrain will be opening a second location inside the former Brentwood Bowl at 9176 Winton Road.



The moment you've all been waiting for (drum roll please) Third Eye Brewing and Del Gardo's teamed up to create the Holy Cannoli Beer!! A Pineapple Upside Down Cake Cannoli flavor. Available in Draft and Cans.

All to benefit the Karen Wellington Foundation. 10% of the proceeds from the sale will benefit the foundation.

People are encouraged to bring a gift card of any amount to be donated to the foundation for care packages for the foundation's recipients.

Del Gardo's will be selling Cannoli at the event.

Let's Celebrate Life! Wear Pink!

Saturday, October 16, 2021, from 12:00 PM – 4:00 PM

11276 Chester Road Sharonville, Ohio 45246



CITYBEAT STAFF OCT 14, 2021

LaRosa's and Braxton Brewing Co. Pair Up to Release Special LaRosa's Lager

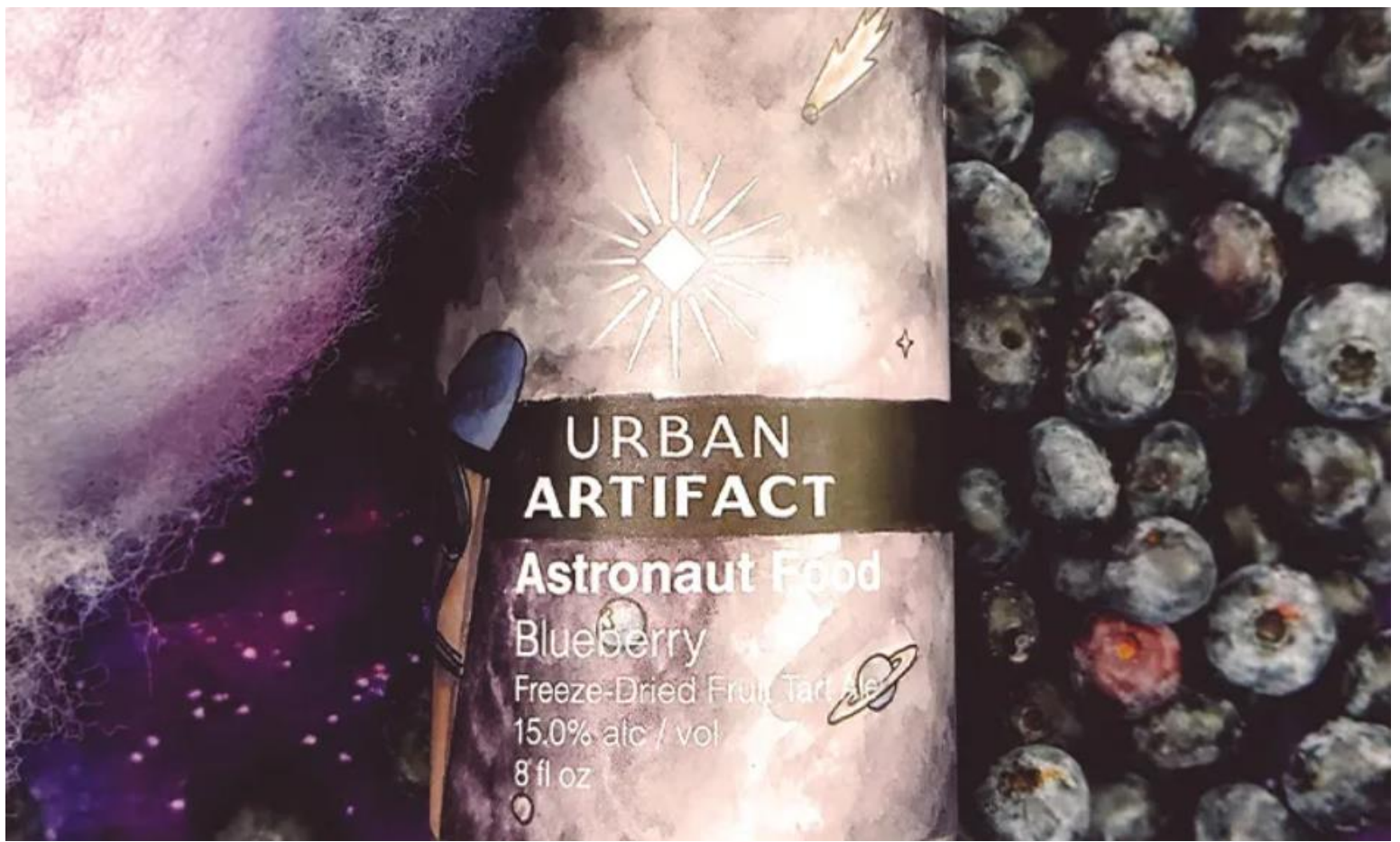
The lager – designed to complement LaRosa's sauce, not taste like it – will be available in Braxton taprooms and LaRosa's pizzerias.

Braxton Brewing Co., famous for pairing up with Graeter's Ice Cream to release special beer collaborations, has teamed up with another Cincinnati classic: LaRosa's. The brewery has joined forces with the family pizzeria to release a special LaRosa's Lager, "a unique beer that pairs perfectly with LaRosa's classic family recipe sauce or for any occasion," reads a release.

While Braxton's Graeter's beers typically take on the flavor of a specific ice cream – like their popular Black Raspberry Chocolate Chip milk stout – this beer will not taste like pizza. It is described as a "clean lager with a flavorful bitterness at 5% ABV," designed to complement a dish, not mimic it.

"This partnership is one we're so excited to share with both taproom guests and LaRosa's diners alike," says Jake Rouse, co-founder, and CEO of Braxton Brewing Co., in a release. "We believe it's a true demonstration of local family brands coming together, and that's something we've always been proud to do – working with the iconic family brands within our city."

There will be an official tapping party from 6-9 p.m. Oct. 21 at the Braxton flagship taproom in Covington (27 W. Seventh St.), and both Braxton co-founders (and brothers) Evan and Jake Rouse and LaRosa's CEO Mike LaRosa will be there. The first 100 people who arrive will get a LaRosa's-and-Braxton-branded glass. A LaRosa's food truck will also be parked on-site to serve free slices of pizza. The beer will be available in LaRosa's restaurants and in Braxton taprooms. A portion of each LaRosa's Lager sale will go to benefit the [LaRosa Family Foundation](#), which invests "in local programs that offer activities focused on youth/adolescent development through education, athletics and life skill training."



This past March, Urban Artifact introduced **Astronaut Food**, a **15%** ABV fruit tart ale made with freeze-dried blackberries, as yet another experimental innovation from a brewery that has made its name by pushing the boundaries of what beer can be. By using this technique, Urban Artifact was able to squeeze more than 10,000 pounds worth of berry flavor out of just 1,000 pounds of dried fruit. The initial version of Astronaut Food was extremely well-received, so Urban Artifact went ahead and made a new iteration, this time swapping out the blackberries and raspberries for freeze-dried blueberries. The newest release also clocks in at a massive 15% ABV, packing a boozy wallop that's complemented by the intense, concentrated blueberry flavor and refreshing tartness. Find a four pack at Urban Artifact's Cincinnati taproom, order it online and have it shipped directly to your door or look for it at select beer retailers around the state.



I hope that you've heard by now that I'm working with some folks on a beer festival. I teamed up with Cincy by The Pint (his name's Merrell) and The Fowling Warehouse to put together a beer festival that is going to be unlike anything that you've seen before. Beer, Booze, Seltzer, Fowling... there's even some mystery beers thrown in the mix. It's gonna be an absolute blast. Every single beer that you'll see being poured has been hand selected.

We've been spending a TON of time over the last few months putting this together and today's a big day - I'm finally able to share with you the full list of participating breweries! I assume if you're a big enough fan to subscribe to the newsletter, you're probably also seeing this on social media - but I wanted to make sure you got it. We have SLAVED over this list for a long time - so finally letting it out there is pretty incredible. I can't let loose on the beers that each one of these folks are bringing, but you're gonna be happy with that list - I can promise you that!

Thank you for all the support that you give on all my social media platforms, in all the shows that I produce and of course on the blog itself. Without folks like you, none of this would be possible. I can't wait to see you on **November 20th**. for first ever Beer, Booze and Bonks! -Cheers, The Gnome

the 1st annual
Beer + Booze
and
BONKSTM

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CINCINNATI

THE GNARLY GNOME

CINCY BY THE PINT
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**CARTRIDGE BREWING THIRD EYE BREWING
FIFTY WEST RHINEGEIST REBEL METTLE BRINK BRAXTON
FRETBOARD SAM ADAMS FIVE STORIES KARRIKIN WEST SIDE 16 LOTS
NORTHERN ROW SONDER STREETSIDE NINE GIANT
MARCH FIRST MADTREE URBAN ARTIFACT
PARADISE GRAINWORKS HIGHGRAIN LISTERMANN WOODEN CASK DARKNESS**