Cincinnati's Fibonacci Brewing one of five finalists in national Sam Adams competition



Bob and Betty Bollas are the owners of Fibonacci Brewing. Provided by: FIBONACCI BREWING By Andy Brownfield — Senior staff reporter, Cincinnati Business Courier Sep 1, 2022

A Cincinnati craft brewery is one of five national finalists in Samuel Adams' search for the next top craft brewer. Fibonacci Brewing Co., based at 1445 Compton Road in Mount Healthy, is one of five finalists heading to Samuel Adams' first Crafting Dreams Beer Bash in New York City on Sept. 7. It's part of the craft beer giant's Brewer Experienceship, through which one craft brewery will have the chance to work with brewers at Boston Beer Co.'s (NYSE: SAM) brewery to learn the craft and business of brewing and collaborate on a specialty beer with Samuel Adams.

Fibonacci co-owner <u>Betty Bollas</u>, who opened the brewery with her husband Bob, told me regardless of whether the brewery wins the chance to brew with the Boston Beer crew, being named a finalist and having access to mentorship and business programs through the brewery's Brewing the American Dream program will be a big boost for her. "We're a nano-brewery, and our goal has never been to be big, but to continue to grow outward within our own community and offer more programming," she said. "The advice and coaching (through Sam Adams) will help with that piece."

Bollas said Fibonacci has plans to build out its own property and bring an in-house food element to the brewery, rather than rely on outside food trucks to visit its beer garden to serve patrons. In addition to being a craft brewery, Fibonacci is an urban farm and hosts a community farmers market to combat food insecurity in the region. Betty Bolas said the goal is to serve food grown on the farm to the brewery's patrons. "Our beer is farm-to-table, we'd like to do something along that line for our food," she said. The plan is to offer a small, seasonal menu with a few kid-friendly options as well.

Boston Beer founder Jim Koch, a Cincinnati native, started the Brewer Experienceship in 2012 and has been very active in the Cincinnati brewing and food entrepreneurship space with Brewing the American Dream. Sam Adams has <u>formed partnerships with local business accelerators</u>, <u>offered micro-loans to Findlay Market vendors</u> and <u>aided restaurants in opening brick-and-mortar locations</u>.

Attendees at the Sept. 7 Crafting Dreams Beer Bash will vote on the winner of the 2022 Brewer Experienceship.

### When will Fretboard Brewing open their Factory 52 taproom?



A larger fireplace is part of the planned central green at the redevelopment of the U.S. Playing Card site in Norwood. Fretboard Brewing will join Factory 52 in spring 2023. PLK COMMUNITIES/MSA DESIGN By Andy Brownfield — Senior staff reporter, Cincinnati Business Courier Aug 26, 2022 Blue Ash's Fretboard Brewing is opening a taproom inside the Factory 52 development in Norwood, and when it does it will be the second craft brewery to join the \$100 million project.

### When will Fretboard open at Factory 52?

Fretboard Brewing is scheduled to <u>open inside Factory 52 in the spring of 2023</u>. The brewery will not brew its own beer there but will operate a 3,300-square-foot taproom with a large patio that will bring its total space to about 6,000 square feet. Fretboard will operate a full bar and offer live acoustic music in the space.

### What else is opening at Factory 52?

Another craft brewery, Hi-Wire Brewing out of Asheville, N.C., <u>is also opening a taproom at Factory 52</u>, but unlike Fretboard it will actually brew beer at the space. Jeni's Splendid Ice Creams <u>is opening its first Cincinnati-area location</u> at the development, and Rinse Cycle is <u>opening its first cycle club outside of Dayton</u> at Factory 52.

### Who started Fretboard Brewing?

Fretboard Brewing was <u>founded by friends and musicians Joe Sierra</u>, <u>Bradley Plank and Jim Klosterman in 2017</u>. The trio <u>brought on longtime Cincinnati craft brewer Kevin Moreland</u> in 2018, at first as a consultant and then full time as a managing partner.

### What is Fretboard Brewing known for?

As its name implies, Fretboard Brewing ties craft beer together with music. Its Blue Ash brewery <u>includes a state-of-the-art sound system and stage</u> to showcase live music acts on the weekends and studio rooms for bands to rent. In 2019, the brewery partnered to <u>bring the Whispering Beard Folk Festival to downtown Cincinnati</u>. Fretboard has also had multiple <u>collaborations with local bakery Klosterman Baking Co.</u> to produce <u>seasonal beers that riff off of the bakery's goods</u>.

### Has Fretboard Brewing won any awards?

Fretboard Brewing in May <u>won a silver medal for its Crazy Train French-style ale</u> at the 2022 World Beer Cup competition, presented by the Brewers Association. The brewery in 2019 was named <u>Ohio's best new brewery of 2018</u> by the website RateBeer.

Mazunte Taqueria partners with Karrikin Spirits on canned margarita



Mazunte Taqueria partnered with Karrikin Spirits to bring its famed margarita to cans.by: MAZUNTE TAQUERIA By Andy Brownfield — Senior staff reporter, Cincinnati Business Courier Aug 29, 2022

Popular Mexican restaurant Mazunte Taqueria has partnered with a local distillery to offer its famous margarita in a new canned cocktail format.

Mazunte, which has two restaurant locations in Madisonville and downtown, partnered with Fairfax-based Karrikin Spirits to release the Mazunte Margarita in cans, first available Aug. 26 in the restaurants in individual cans or at the distillery in four-packs. Mazunte's margarita was in 2018 honored as one of the 10 best margaritas in America by users of review platform Yelp. "We tried to stay true to our margarita from the restaurant, but (the canned version) actually uses a better tequila and triple sec from Karrikin," Mazunte co-founder John Johnston told me.

The margarita is made using Karrikin's Blaze, an agave spirit (much like Scotch must be made in Scotland to be legally called Scotch, agave spirit must be made in Mexico to be called tequila) made using 100% Blue Weber agave nectar imported from Jalisco, Mexico.

Johnston said Mazunte has been branching into retail and wholesale since the opening of its Mazunte Mercado in 2017, where it sells items like produce, chiles, beer, wine, tostada chops, salsas and guacamole. Many of those same items are now also sold at 10 Kroger locations throughout Cincinnati.

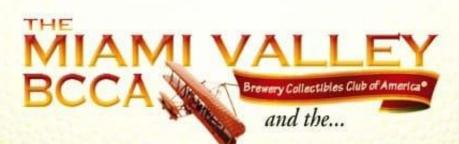
Karrikin – housing a brewery and distillery – opened its doors in Fairfax the following year. Johnston said he and his co-founder Josh Wamsley, Mazunte's CEO, made repeat visits to the brewery-distillery and developed a friendship with one if its founders, Jeff Hunt. "Josh and I had talked about how awesome it would be to package these (margaritas) and get them out into stores, because all of our product is so fresh," Johnston said. "But we pumped the breaks when Covid hit." The two businesses rekindled discussions earlier this year and began developing the canned cocktail that became Mazunte Margarita.

Mazunte Margarita comes in 12-ounce cans and clocks in at 14% alcohol by volume. Johnston said each can is two servings of margarita. The cans are sold individually at Mazunte's restaurant locations. The restaurant had previously sold its margaritas in bottles along with to-go orders, stemming from Ohio's new law that allowed carryout alcohol sales from restaurants along with the purchase of food, a change implemented amid the shuttering of dining rooms during the onset of the coronavirus pandemic in early 2020.

Johnston said the new cans replace those bottled margaritas. That was done in part to promote the new product, but also to cut down on plastic waste: when people would buy the plastic bottles, oftentimes they'd also ask for a cup of ice to accompany it. The Mazunte Margarita is also available in four-packs of cans at Karrikin's Fairfax facility, with a suggested retail price of \$13.99. Johnston said United Dairy Farmers (UDF) has also signed on to carry the cocktail, though he said it was not immediately clear what locations would stock it.

The cans will be supplied to retailers served by Karrikin through its ability to self-distribute, but also those with accounts through Ohio Valley Wine & Beer. Johnston said Dorothy Lane Market has expressed interest in carrying the beverage, and he ultimately hopes to see it at retailers throughout the region, including Kroger, where Mazunte has an existing retail partnership.







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### **FESTIVAL LINEUP**

#### **FRIDAY**

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4:00-7:00pm - Monte Lykins Band

8:00-11:30pm - Cassette Junkies

#### **SATURDAY**

3:00-11:00pm - Krimmer's Italianette

3:00-11:00pm - Cheez The Day

5:00-7:00pm - Brock & Jon Show

8:00-11:30pm - Dat Band

#### **SUNDAY**

12:00-4:00pm - Bengals Season Opener Watch Party