



Depot Brewing Company, LLC, 240 Main Street, Morrow, OH 45152, United States

BIG Announcement Time!

Meet employee 1, Brewmaster, Taylor Dent

With both brewing and culinary experience, Taylor aims to provide agreeable and drinkable brews and drinks for our patrons!



Taylor began his professional career in life insurance claims after earning his undergraduate degree from Ohio University. Wanting to embrace his passion for hands-on creativity and craft something people truly enjoy, he pursued a degree in Brewing Science at Cincinnati State Technical and Community College, graduating magna cum laude. He then worked as a Production Lead at OTR Stillhouse before becoming a Kitchen Lead at MadTree Brewing in Oakley. Over the past year, while at MadTree, Taylor played an integral role in planning Depot Brewing Company's brewery operations and production needs. Now, as DBC's Brewmaster, he's excited to bring our vision to life and share his creations with our guests. We are in the process of moving the brewing equipment into the Depot as we speak. Taylor should be brewing in the next couple of weeks! Soon you will be able to Check out some of the styles Taylor will be brewing.



Rasputin Todd | Entertainment & Lifestyles Editor [@enqthingstodo](https://www.enqthingstodo.com) / www.Cincinnati.com

Every year, as the rest of the nation gets amped up for March Madness basketball, I am busy building a **big beer bracket** (that's a lot of **B's**). This year, we expanded the **Cincinnati's Favorite Beer** bracket from 32 to 64 local brews. We welcomed some **new breweries on the block**: Mellotone Beer Project, DVD Brew, BC's Brewing, Gravel Road Brewing, Fabled Brew Works and Hearth Brewing. We had some **Cinderella stories**: An 11-seed from Wooden Cask Brewing made it all the way to the Final Four. And a 13-seed from rookie DVD Brew defeated Sam Adams' 4-seed Boston Lager in the first round.

Here's a look at the champ's path to the title

- **Round 1**: 418-328 win over 16-seed **Gamma Bomb IPA** (Warped Wing).
- **Round of 32**: 513-351 win over 9-seed **Pitch Pilsner** (Christian Moerlein).
- **Sweet 16**: 513-367 win over 4-seed **Moozie** (Brink).
- **Elite Eight**: 449-351 win over 3-seed **Oktoberfest** (West Side).
- **Final Four**: 649-400 win over 11-seed **Girl Next Door** (Wooden Cask).
- **Finals**: 860-329 win over 2-seed **Untapped Potential** (Third Eye).

MadTree's Sequoia's Gift to Get The Day Right

Written By: The Gnarly Gnome



It's been one of those days, the kind where everything snowballs, and by the end, you just want to sink into the couch and wait for tomorrow. But instead of waiting, I did what any self-respecting beer geek would do: I headed downstairs to my beer cellar. Scooting a few newer bottles aside, I saw sitting at eye level a bottle that I've always loved. When I got the chance to crack one open, I knew that it was exactly what I needed to turn the day around—MadTree's Sequoia's Gift.

Bring The Funk - To really appreciate what this beer is, you have to understand what makes it special. This Belgian-style golden ale used a funky, wild yeast for its primary fermentation, Brettanomyces. Unlike traditional brewer's yeast, Brett eats just about everything you put in front of it and, in return, kicks out a whole bucket of flavors you won't find in "clean" beers.

Brettanomyces also tends to work a lot slower than traditional yeast does. Some strains can take years to fully work their magic (and keep going even beyond that). Brettanomyces adds a whole new level to a beer, which is why you'll find my beer cellar mostly filled with beers that have been fermented with it.

Sequoia's Gift - First released for MadTree's 'Funk Day' in 2017, this beer isn't one you'll readily find. It's part of what makes opening the bottle something a little more special than the Fretboard Lights that I was crushing earlier while working on my car (that's part of my bad day... the car, not the light beer). When you're sitting on a bottle or two of a brett-fermented beer like Sequoia's gift, you have to rip the Band-Aid off at some point. You know that the beer is always changing and always evolving – but you just don't know where that perfect point is going to be for you. I decided that today was going to be the day that I was going to crack open this last bottle of it that I had hanging out – and I have to tell you... it seems pretty perfect.

The Experience - Sequoia's Gift looks pretty normal in my tall, stemmed glass. It's a deep golden color, with a thin head on top that almost has a rose-gold tint to it. It doesn't take very long to realize that you're in for a treat, though. Your nose doesn't have to get very close; even from a foot away from the top, I can smell floral, citrusy aromas lifting out of it. The anticipation is far too much for me... I had to dive in. My nose is greeted with a bright blast of citrus and a soft balance of a floral bouquet. Underneath it all is a light earthiness. I really can't help but compare the aroma of this to springtime. Maybe it's just my longing for spring creeping in... but this beer takes me straight to an afternoon at the park—my kids laughing on the playground while I lose myself in daydreams on a nearby bench. From the softness of the aroma, you're hit over the head – or maybe the palate – with a bold punch of tartness when you take your first sip. That citrus punch comes in hard and fast, leaving behind a saline-touched fruity finish. It takes me several sips before I can really start to pick this one apart. I was almost finished with my first of two glasses before I really started to feel like I had settled into it. The beginning of the beer is dominated by bright, punchy citrus, while the middle of it is a full, round, juicy, fruit-filled journey. The end is loaded with light floral touches and a little tannic pucker of the wine barrel that held the beer during production. It's a perfect example of how layers of flavor in a beer can provide a complete journey from start to finish.

I Need More - I need more of this. I need more beers like this and more "drink experiences" like this. When I want to crack open a beer, take my time with it and really dive into what is in my glass... Things like this remind me how excited I am about the actual liquid that I'm consuming. I know that I can't convince any brewery to make more beers like Sequoia's Gift; they're time-consuming, they run the risk of infecting your other beers with Brettanomyces, and to top it off – not a lot of folks buy them. I get it.

I may not be able to convince breweries to make more beers like this, but I can at least hunt down every bottle I can find. What are your favorite Brett beers? Comment and let me know, I need to stock up!



THE SAUCE

A WEEKLY LOOK AT ALL THINGS LMBC

FEATURED BREWS & BITES



Peace Frog 🐸 ABV 6.3 IBU 50

🍷 Back on Tap 🍷 Our Citrus IPA brewed with lemon, lime, and orange peel. Dry-hopped with Citra hops that allow the delicate citrus notes to come through!

Papa Cobb Salad

🥗 New Salad Alert 📢 Introducing the Papa Cobb Salad, named after the man, the myth, the legend Mr. Cotton Cobb! It features romaine, Monterey Jack cheese, ham, bacon, hard boiled eggs, cherry tomatoes, croutons & ranch dressing.



The Almond Butter Band

Friday, April 18th, 2025

Doors open at 6:30pm Show starts at 7:30pm

Ticket: \$25 per seat for tables, \$20 for standing



Help us kick off our month long 32nd birthday celebration on Saturday March 29th!

We are so thankful to have been part of the Bellevue and greater Cincinnati community for 32 years, and would love you to join us for a fun-filled afternoon.

We will feature free samplings throughout the store, as well as games, giveaways and much much more!

Weather permitting, there will a DJ spinning some fun retro music on the front patio, along with food and drink specials.

Our party will culminate in a store-wide toast...so join us in raising a celebratory glass!

We will continue celebrating our birthday for the whole month of April, so watch this space for our future events and promotions.

Thank you for you support for all these years...and see you at The Party Source!

[The Party Source's 32nd Birthday Bash](#)

When: March 29 from 2-6 p.m. with a bourbon toast at 5 p.m.

Where: The Party Source, Bellevue

What: The Party Source is celebrating 32 years of success with food, entertainment, prizes and drinks for the community.

Who: The Party Source

Why: Come search through the 20,000 beer, wine and spirit selections while raising a glass to 32 years in business.



REDS *Fest*



MARCH 28TH

HIT SEEKERS SPORTS CARDS POP-UP | 5-8PM

ROSIE & GAPPER APPEARANCE | 7-8PM

MARTY BRENNEMAN APPEARANCE | 7-8PM





Join us for an exclusive Open House at The Loft, located on the second floor of Braxton Covington, on April 1st from 6-9 pm!

Enjoy a night of music, appetizers, and drinks while getting a firsthand look at this unique event space. Whether you're planning a business meeting, rehearsal dinner, birthday party, or any special occasion, The Loft is the perfect spot! You'll have the chance to chat with our vendors and staff to see how this space can work for your event.

The Loft features:

Multiple TVs, including a large projector

Beautiful uplighting to set the perfect ambiance

A customizable photo booth

A full-service bar featuring Braxton beers, wine, and cocktails

RSVP below to ensure you experience all that The Loft has to offer. While reservations aren't required, they are encouraged. We can't wait to show you around and help you plan your next event!



Get yourself stadium-ready with the **NEW 2025 BASEBALL APPAREL COLLECTION!** New t-shirt, ballcap and jersey designs will get you in the mood for baseball season! **PLAY BALL!**

Visit: www.rhinegeist.com

