



## YAZOO BREWING COMPANY

Nashville's Yazoo Brewing Company Enhances Its Already Sterling Reputation with a Pair of Beers That Will Surely Exceed Your Expectations



Yazoo Brewing Company's story is well founded, starting with owner Linus Hall's passion for homebrewer to formulating Nashville's first craft beer brewery since Prohibition. For the record, the name Yazoo Brewing is in homage to Linus and Lila Hall's hometown of Vicksburg, Mississippi and the stately Yazoo River that

transverses the city. Linus and Lila held corporate positions and eventually decided that brewing beer was simply more exciting than climbing the corporate ladder.

The couple moved to Nashville to realize their dreams of entering the craft beer arena. Linus Hall earned an MBA from Vanderbilt University and also a craft brewing degree from the American Brewers Guild in California. He then interned with New York's Brooklyn Brewery before returning to Nashville to begin his entrance into craft brewing as a means of existence.

Yazoo Brewing Company saw the first light of day on October 3, 2003 in the historic Marathon Motor Works building. In the ensuing years, Yazoo Brewing has become the iconic brewing model for the State of Tennessee and many of the region's surrounding areas.

In 2010, Yazoo Brewing moved to The Gulch, one of Nashville's most attractive neighborhoods. Earlier this year,

the company opened a new taproom and brewery on a 6.5-acre campus north of the city overlooking the scenic Cumberland River that flows down through Nashville.

Yazoo Brewing Company produces a year-round lineup of some ten different brews that have an enthusiastic following throughout the state and elsewhere.

Linus Hall has become a true celebrity in the craft beer world and continues to run the brewery operation seven days a week. Among his credits were the development of SUE, Tennessee's first ever legal high-gravity ale. SUE was a smoked porter that gave homage to the South's proclivity towards smoking all kinds of foods. The company's Hefeweizen has garnered a host of individual awards and is one of the most popular beers in the entire portfolio.



The beers of Yazoo Brewing Company set the standard for locally-produced brews and must be considered among the finest in the nation. Enjoy!



### HOP PERFECT IPA

American IPA  
6.2% ABV 58 IBU's

This all started eight years ago as a Hop Perfect Series that today has turned into 86 unique versions of the brew. This is the one beer that the brewery feels will stand the test of time. Brewed with pale barley, wheat and oats and hopped with Citra and Mosaic hops, this might well be the end product that fulfills the series goals. Is it the perfect IPA? Yazoo believes it is...but we'll let you decide!



### DADDY-O PILSNER

German Pilsner  
5.6% ABV 28 IBU's

Parker 'Bullet' Hall was an All-American at Ole Miss and the first player to be Rookie of the Year and MVP in the same year in 1939. He was also Yazoo Brewing Company founder Linus Hall's grandfather. He was called Daddy-O and this wonderful pilsner is named for him. Brewed with pilsner and Vienna malts and a touch of flaked corn, this is a blend off classic and new American hops.



## FOOD FOR YOUR BREW

### Bacon and Caramelized Onion Grilled Cheese Sandwiches

#### INGREDIENTS

- |                                   |   |
|-----------------------------------|---|
| 4 slices bacon                    | Salt and pepper                                 |
| 1 onion, thinly sliced into rings | Butter, softened                                |
| 2 tablespoons balsamic vinegar    | 4 ounces fontina cheese, shredded               |
|                                   | 4 slices sourdough bread, sliced 1/2-inch thick |

**STEP 1:** In a large skillet over medium heat, cook bacon until crisp, about 3 to 5 minutes a side. Remove bacon. Reduce heat to medium-low and add onion slices to the bacon renderings. Sauté for 20 minutes, stirring occasionally, until onion rings are golden. Add vinegar, stir with a wooden spoon to release any cooked bits from the skillet, and sauté until vinegar has reduced completely, about 1 minute. Season with a pinch of salt and pepper and remove from heat.

**STEP 2:** Spread butter on one side of each bread slice. Heat a grilled pan or skillet over medium heat. Place two slices of bread, butter side down, on the griddle and top each with a handful of cheese (about 1 ounce), two slices of bacon, caramelized onions, another handful of cheese, and top with the remaining slices of bread, butter side up. Cook for 3 to 5 minutes until cheese begins to melt and bread is golden, then flip and cook for an additional 3 to 5 minutes until cheese is melted. Serve immediately.

## TRIVIA TIME

### 1. WHAT EXACTLY IS A PILSNER?

A Pilsner, pilsener or simply pils, is a type of pale lager that was named after the city of Pilsen, a city south, southwest of the Czech Republic's capital of Prague. The first Pilsen was brewed in 1842 by a German, Joseph Groll, as a blonde lager. Its name was Pilsner Urquell and it is still produced today and still considered one of the world's finest beers.

### 2. HOW ABOUT THE HIGHEST ABV BEERS ON SALE TODAY?

Brewmeister Snake Venom comes in at a whopping 67.5 ABV and its sister beer Armageddon hits 65% ABV. Schorschbräu Schorschbock isn't far behind with 57% and 42% ABV versions available. BrewDog's Sink the Bismark checks in at a measly 41% while Struise Black Damnation VI Messy is only 39% ABV. Another BrewDog offering is its Nuclear Penguin at 32% ABV and Sam Adams' Utopias is hardly noticeable at a 29% ABV. Only for the very daring and fearless.

### 3. WHICH STATE WON THE MOST MEDALS AT THE 2019 GREAT AMERICAN BEER FESTIVAL?

From the 9,497 entries in the 33rd Annual Festival held in Denver, Colorado the judges awarded 318 medals in 174 categories. All fifty states were represented in the competition and the State of California came away as winner with a total of 68 medals awarded its breweries. Colorado placed second with 40 followed by Texas with 16, Oregon and Ohio with 15 each and Washington with 14.



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