

The RARE BEER CLUB

LOGSDON FARMHOUSE ALES WASHOUGAL, WASHINGTON

TWO RIVERS BLANC (RBC EXCLUSIVE)

Imagine, if you will, a mythic brewery tucked away in the folds of Oregon's Columbia River. The brewing equipment itself sits in an iconic big red barn, itself housed on the brewmaster's quiet ten-acre property. Schaerbeekse cherry trees, imported from a small Belgian orchard in East Flanders, dot the property and conjure up the world-class kriel lambics of that region. A small fold of Scottish Highland cattle can be seen salivating, a good sign there's brewing in progress. Once it's done, the spent grains will be brought out into the pasture to feed them. At the operation's helm, let's say, is an artisan long-trained in the semi-invisible arts of yeast management. It all feels like a bit of sorcery. For good measure, the brewery also happens to be immersed in an area known for its windsurfing, orchards, historic

landmarks, and beer.

Logsdon Farmhouse Ales has seen a lot of changes since those earliest days, yet the brewery continues to create some of our favorite beers coming out of the Pacific Northwest, picking up a bunch of awards in recent years. Logsdon was founded by David Logsdon and Charles Porter back in 2009 in Hood River, Oregon, with its first beers being produced in 2011 on the brewery's small 10-barrel system on David's idyllic property. Logsdon served as director and brewmaster, having been a force in the brewing industry for quite some time, previously serving as a founding partner and brewer at fellow-Hood-River-based brewery Full Sail. He's also founder of Wyeast Laboratories, Inc., one of the country's main yeast companies,

quality, local ingredients.

Co-owners Jodie Ayura, Judith Bam-Logsdon, Seaberg Einarsson, and John Plutshack would all actively join the Logsdon team by 2011, working at the brewery and/or the Barrel House in downtown Hood River, and award-winning beers like their delicious Peche n' Brett and Seizoen Bretta would help the brewery to grow further. When co-founder David Logsdon retired in 2015, Plutshack and Ayura would take over the brewery's helm and steer the next generation of Logsdon's evolution. Shilpi Halemene (previously with Widmer Brothers) and Curtis Bain (previously with Cascade Brewing, and now with Lanikai Brewing) were brought into brewing

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where he worked for 25 years before starting a brewery of his own. The brewery gradually gained a reputation for its rustic, Belgian-inspired ales and highlighting high-

SPECIFICATIONS

Style

Tart Farmhouse Ale w/
Riesling & Chardonnay Grapes

Alcohol By Volume
8%

Serving Temperature
45–52° F

Suggested Glassware
Tulip, Teku, Goblet,
or Chardonnay glass

roles and developed Logsdon's coolship/spontaneous-fermentation program, picking up awards at the Great American Beer Festival and World Beer Cup, as well as being named Small Brewery of the Year at the Oregon Beer Awards in 2017. The same year, Shilpi was named head brewer, and Mark Pearson (previously with deGarde Brewing) joined their brewing team as well, as the company looked into various other locations to better interact with their customer base. In August 2018, Logsdon moved into a space out in Washougal, Washington, continuing existing operations in Hood River, Oregon, as well until 2019.

The Washougal location offered Logsdon the opportunity to expand their range while also producing farmhouse-style ales year round, and was able to offer up online sales and home-delivery options during the pandemic. The Washougal taproom just closed this May, with a new Portland-based location announced to be opening this summer. We're really curious to see what this next chapter holds for Logsdon. We've featured a few beers from this world-class brewery over the past 10 years that have been very well received by our Rare Beer Club members, and this month we're excited to offer Logsdon's Two Rivers Blanc—an incredible blended farmhouse ale that incorporates Riesling and Chardonnay grapes. For the latest info on what Logsdon Farmhouse Ales has got planned next, head over to farmhousebeer.com.

TWO RIVERS BLANC

Logsdon's Two Rivers Blanc is a tart, blended

farmhouse ale featuring Washington Riesling and Oregon Chardonnay grapes—and it's one of our absolute favorite Logsdon releases to date. Two Rivers Blancs features a blend of various saisons and saison-like beers that have been aged with 1.5 pounds per gallon of Riesling and Chardonnay grapes, with a blend of 60% Riesling Golden Ale, 5% Chardonnay Saison, 25% Foeder-aged Tart Saison, and 10% Young Brett Table Saison. The result is a juicy, moderately funky, mixed-culture farmhouse ale featuring top notes of honey, orange zest, and stone fruit. Two Rivers Blanc comes in at 8% ABV and is bottle-conditioned, unfiltered, and unpasteurized.

Bottles of Two Rivers Blanc will be exclusively available through the Rare Beer Club. We'll be getting the full run aside from three cases heading to Denmark and 14 cases heading to China, with a small number of kegs being allocated for California, China, New York, and the new Logsdon spot opening in Portland this summer.

Two Rivers Blanc pours a bright golden color, capped by a billowing white foam that offers excellent retention and lacing that coats the interior of the glass. We poured this into goblets and they basically glowed. Toasty and lightly tart, with lemony aromatics leading. We found fresh citrus, lime zest, and an array of tropical fruit throughout, including papaya and mango. Delicious lemon-lime touches, with smooth, lightly funky, mixed-culture fermentation notes throughout: sourdough and pepper, nicely dry, with touches of almond-focused oak from its aging time. A delicious, fruit-focused blend of saison- and lambic-like elements

throughout.

This blended, bottle-conditioned farmhouse ale provides lots of lively, effervescent bubbles, with that initial sip packed with intense, tangy, tart citrus, highlighting lemon and lime zest and sweet, rounded grape notes from the special additions. Those Riesling and Chardonnay grapes offer honeyed, apricot-like fruitiness throughout, alongside grapefruit, subtle salinity, and toasty texture from the time spent in oak. Nicely blended, packed with layered fruit and white-wine complexity, while keeping on the lightly sweet side of things courtesy its mixed-culture fermentation. Saison-like peppery and sourdough notes provide welcome bitterness and perceived dryness. Lasting finish of lemon-lime tartness, toasty breadiness, pepper, and lemon zest. A delicious, refreshing Logsdon beer, packed with citrus and grape complexity.

PAIRING & AGING NOTES:

Per the brewery, Two Rivers Blanc can be aged gracefully for years in proper cellaring conditions. That said, we love how this is drinking right now. For food pairings: the core grape and lemon-tart characteristics have us looking to fresh green salads with a vinaigrette dressing, buttery grilled seafood, and desserts like vanilla custard or lemon meringue pie.

The RARE BEER CLUB



ZIPLINE BREWING COMPANY.
LINCOLN, NEBRASKA

TROPICAL CLOUDLIFTER

Zipline Brewing Co. in Lincoln, Nebraska first started production back in 2012, focused on making high-quality beers and building up a sustainable community around those beers that the brewery would be able to support. While the brewery started with just one of their three brewery founders (Marcus Powers) as the company's lone employee,

Zipline has since grown to over 40 employees and a healthy six-state distribution in the midwest. The tight focus on their regional market (plus the stellar beers) allows them to properly service those territories while keeping

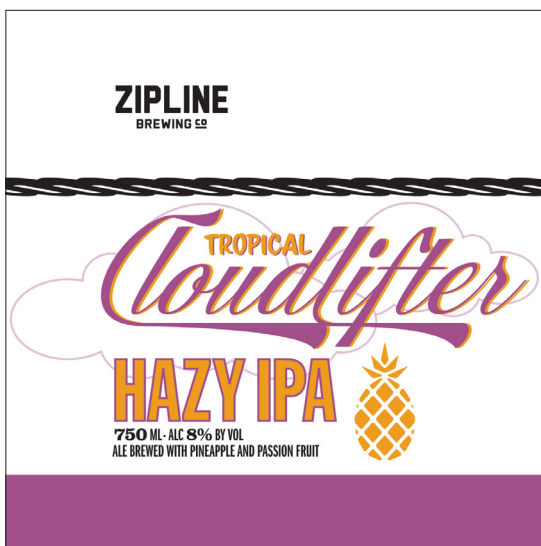
adventure that sent them down this path. But we wanted the long version. Turns out Tom, another of the brewery's founders, had been doing zipline tours down in Central America while traveling with his family, and, once back home, his son had requested a zipline for the backyard. Tom's very much a doer—he's crafted some of the tables

and bartops for the brewery's taproom—and so, in a short time window, there was a makeshift backyard zipline in place. Before the zipline could be properly tested, however, his son zoomed down it and broke his arm

grown to the full capacity of its production system, and they decided to respond to that constraint by doubling down on focusing on their nearby markets and adding retail locations. Zipline's first taproom opened up in 2013 adjacent to their brewery in Lincoln, and they opened the Zipline Beer Hall in November 2016, the latter also in Lincoln but focusing on more of a beer-garden vibe. The brewery's third taproom opened in summer 2017, in northern downtown Omaha with more of an urban industrial vibe, and Zipline added their Culture Lab facility (focusing on mixed-fermentation beers and wild projects) there in February 2019. For good measure: their fourth taproom, Zipline Beer Lounge, opened in Omaha later that summer.

This is our second feature of Zipline, and we wanted to get the heart of what these folks are up to. A huge focus for the brewery is

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close ties to the places serving their beer. It also means Zipline will be new to many of our Rare Beer Club members, and we think their limited-release Tropical Cloudlifter, brewed with passion fruit and pineapple, couldn't be a better first impression of what the Zipline folks are up to.

The story about how Zipline got its name is typically given in shorter form these days, more as an encapsulation of the spirit of

and his collarbone—which is probably why they tell the shorter version. (Both versions definitely capture the nature of opening a small business.)

Also, per Marcus: "There's no ziplines in Nebraska, and that's a really long story to tell."

So... that's how Zipline got its name. Since opening in 2012, the brewery's quickly

SPECIFICATIONS

Style
Hazy IPA w/ Passion Fruit & Pineapple

Alcohol By Volume
8%

Serving Temperature
43–50° F

Suggested Glassware
Nonic, Tulip, or IPA Glass

their evolving IPA lineup, and some of our Rare Beer Club members will fondly recall their exceptional DAAANG! IPA, which we featured a few years back. This month we've managed to snag their limited Tropical Cloudlifter (packaged in 750s specially for the club), which is a slightly higher-ABV riff on their popular Cloudlifter hazy IPA, with passion fruit and pineapple added to complement that base beer's delicious focus on pineapple and orange from its hops. We love Cloudlifter—but this tropical version is even better. For folks new to Zipline Brewing Co., we think it's the perfect introduction.

TROPICAL CLOUDLIFTER

As one of our two featured beers this month, we arranged to get 750mL bottles of Zipline's upcoming Tropical Cloudlifter hazy IPA. This one-time beer is a slightly higher ABV version of their year-round Cloudlifter hazy IPA dosed with loads of passionfruit and pineapple. It's made with Sultana, Mosaic, and Amarillo hops, as well as pilsner malt, wheat, and oats. The special additions serve to further enhance the juicy, pineapple and orange-y character of the base beer, and the final result, Tropical Cloudlifter, is one of our favorite hazy IPAs to date.

Beyond our allocations for the Rare Beer Club, Tropical Cloudlifter should see very limited distribution across Zipline's six-state distribution footprint, with bottles potentially making it out to Nebraska, South Dakota, Kansas, parts of Missouri, Iowa, and Nashville, Tennessee.

Tropical Cloudlifter pours a vibrant orange, hazy color capped by well-formed white foam. Like the Logsdon Two Rivers Blanc, this basically glowed in our glasses, with modest haze overall and solid retention and lacing. Lots of tropical, juicy elements lead in the aromatics, highlighting fresh pineapple, oranges, and the light tang of passionfruit. Nice grassiness at the edges, supporting that core juicy-sweet fruit component, and there's still plenty of hop impact and bitterness coming through, with the special additions playing supportive roles.

This is a nicely bitter hazy IPA emphasizing vibrant core orange and pineapple notes. Ripe red fruits and berries alongside welcome bitterness that's piney, fruity, and hugely satisfying. The 8% ABV stays well tucked away behind everything, lightly vinous and fruity, and overall Tropical Cloudlifter stays exceptionally smooth. Its hop presence

is impactful throughout, as lemony and bright orange notes play out alongside the secondary impact of the passion fruit; tropical notes extend into fruit expressions like papaya and guava. Cloudlifter is super-tasty, well-hazed IPA that we love in its standard form, but the special additions take this experience to a whole other level, layering ripe fresh fruits and generous hop presence in a hazy IPA that's just a pleasure to dig into. Lasting lime zest and toasty bitterness lead a hop-forward finish.

AGING & PAIRING NOTES:

Given the hop emphasis here, we'd definitely encourage folks to enjoy this one within those first few months. That juicy hop character will lose impact over time. Given this beer's focus on tropical fruits and fresh citrus, we'd work our food pairings around those notes: barbecue pork or grilled pork tenderloin, pineapple-topped pizzas (if you're into that sort of thing), or grilled chicken with a tropical salsa.

BEYOND THE BOTTLE: SORTA KINDA NORMAL, MAYBE?

BY KEN WEAVER

It feels weird to think we're (hopefully) through the worst part of a pandemic. My wife and I managed to get our first dose of the Pfizer vaccine the very first day we became eligible here in California, and now we're counting down the days after our second dose until the 95%-ish immunity kicks in. As of writing this, the CDC announced that fully vaccinated individuals could feel confident resuming normal activities again—even, dear god, indoor ones. Active cases here in Sonoma County have been hovering around 200 to 300, rather than the 7,000+ cases we'd seen during peaks in January. We're this close to hitting our final reopening tier.

It feels like, fingers crossed, the end of a very long, dark tunnel. Our pod has ventured out to our local go-to spot (Moonlight Brewing Co.) a few times now—listening to live music and enjoying pints of their Reality Czeck lager and Bombay by Boat

IPA, in well-spaced outdoor seating. Our 'nephews' played Legos and trounced us at card games. We ran into friends we hadn't seen in forever. It all felt... so oddly normal. And the beer has never tasted so good.

How have things been shaping up in your area? If you've been vaccinated, how did that first beer out taste? What local places have you been missing that you've finally felt comfortable visiting again? Let us know on Twitter via the @RareBeerClub account. Also! Be sure to tip and treat your waitstaff well; they've been through a lot making these spaces available to us.

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