

New York State

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Hudson Valley

By **MARK MARNELL**
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Cousins Aaron Brown and Chris Dorn are set to open Cousins Ale Works mid March in **Wappinger Falls**. The 3,100 sq ft facility, equipped with a 5-bbl brewhouse and a farm brewery license, will serve a malt forward beer slate that will include IPAs, pale ales, wee heavies and others, but, their main focus will be on darker brews like stouts and porters. All malt and hops (Cascade, Centennial and Newport) as well as local fruits and other produce will be grown in New York with an emphasis on the Hudson Valley region. Their flagship ale is Smoking Musket Stout and they plan on barrel aging some of their darker beers in local bourbon and single malt barrels. Seasonals will include beers tinged with local fruits like Dutch Apple Bite Ale, Peach Ale, and Chocolate Strawberry Stout.

The brewery will have a revolutionary theme and the wood used was either rough cut or derived from a century old barn. They will have food on Fridays and Saturdays supplied by NOSHIS Poughkeepsie restaurant and will sometimes have

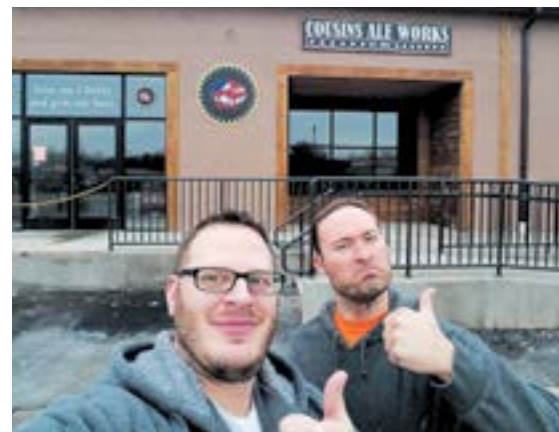
Big T's Smoked BBQ. The brewery taproom will also serve locally-distilled spirits, locally-made hard cider and local wines and will have live bands and comedians.

Sloop Brewing is set to open another location that will serve as both a production brewery with a canning line and a pub that will feature wood fired pizza and street food themed dishes from around the state. It will join a mixture of companies and shops in what used to be the old IBM facility on Route 52 in East Fishkill in what is now known as i.Park Industrial Complex. It is set to open in late May or early June. With 120-bbl tanks, the increased capacity will allow them to increase distribution and to can a lot more of their popular juicy IPAs and sour ales. They will retain their presence in Elizaville right now. In February and March, look for double dry hopped versions of their Green Islands and Simcoe Bomb IPAs.

Brown's Brewing held a huge party Feb. 23 to celebrate their 25th birthday featuring such beers as Bourbon Barrel Aged Imperial Stout, Cappuccino Milk Stout, a classic Oatmeal Stout and 8.1% Dubz Belgian Ale aged in whiskey porter barrels. **Chatham Brewing** just unveiled their newly renovated



Left, Scott Shimomura and Rick Shobin have recycled the Woodstock Brewing Co. name for their Phoenixia brewery. Right, Aaron Brown and Chris Dorn are planning a spring opening for Cousin Ale Works in Wappingers Falls.



taproom equipped with a horseshoe bar and more seating. At **CH Evans Brewing** in Albany, new head brewer Sam Pagano plans on reformulating old classics like Kick Ass Brown Ale and Pump Station Pale Ale as well as introducing plenty of new hoppy beers and more pilsners. **From The Ground Brewery**, located on Migliorelli Farms in Red Hook, just got a hold of a train car to alter what will eventually become part of their future Beer Garden and Farm Stand.

At **Rip Van Winkle Brewing** in Catskill, the new Catskill Black Series beer is a 5.8%, Kent Goldings hopped Oatmeal Stout. Their popular Kaaterskill Crush DIPAs returns at 7.8%, both hopped and double dry hopped with Amarillo, Chinook, Citra, Columbus and Mosaic. **Hyde Park Brewing** is celebrating St. Patrick's Day

with 5.5% Irish Creme Amber Ale and 5.2% Dry Irish Stout. The latest **Hop Barn Brewing** beer in Greenville is a Honey Wheat Ale. Helderberg Mountain Brewing in East Berne will have some new beers on tap in March that will include Finn's Irish Red Ale, a Scottish 60 Shilling Ale and Simmons Ax Milk Stout.

Rushing Duck Brewing has a few new beers out on tap that includes a version of Dad Breath Lager that was dry hopped with Mosaic and Simcoe and Brux IPA, fermented with Saccharomyces Bruxellensis Yeast and hopped with Azacca, El Dorado, Meridian and Mosaic hops. Mad Jack Brewing in Schenectady just released their first ever 4.5% Session IPA hopped up with Citra and Mosaic. The Brewery at The Culinary Institute Of America in Hyde Park will re-opened their **Post**

Road Brew House gastropub Feb. 23. Initially they will be opened on Friday and Saturday nights and will eventually expand their hours. Look for eight taps in the pub and a few more in The Egg. New beers include Beefsteak Blonde German-style Kölsch, an Extra Pale Ale and collaboration beers like Kool Beans, a Crossroads Brewing Imperial Stout collaboration made with coffee and coconut and a Paradox Brewing Raspberry Milk Stout collaboration.

Keegan Ales in Kingston is releasing their first spring seasonal in late February called Catskill Pale Ale. It is hopped with Cascade, Chinook and Falconer's Flight. They also will be releasing their new rotational Natural Selection IPA series in March with the first being a hazy 6% IPA made with oats, lactose and lupulin powder. ♦♦ ♦♦

Upstate New York

By **DON CAZENTRE**
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As anyone who has traveled north of Albany knows, Interstate 87 heading toward Montreal is also known as the Northway. **Northway Brewing Co.** just off I-87 in Queensbury launched March 1 Northway's Sunrise Session IPA, Perfect Day Pilsner, and Burly Beard Nitro Oatmeal Stout, all in draft and cans. Northway is the brand of "house" beers brewed at the 4-year-old **Lake George Brew House** in Queensbury, on Route 9 between Lake George and Glens Falls. That brew house is also the production facility for Cooperstown Brewing Co. of Otsego County and Davidson Brothers Brewing Co. of Glens Falls. The Lake George Brew

House, formerly known as the Lake George Beer Hub, is one of the largest brewing facilities in Upstate New York. It was built by Davidson Brothers in 2014. Two years later, John and Rock Davidson sold the big Queensbury brewery to Northern Eagle, a beer distributor located in Oneonta. The Davidson brothers retain control of their self-named brewpub in downtown Glens Falls, where they still make beer for on-premises sales. Their draft and packaged beers for distribution are made at the Queensbury brewery by Northern Eagle. Northern Eagle, meanwhile, had purchased Cooperstown Brewing in 2014. It moved all production of those beers from the original brewery in Milford south of Cooperstown village to Queensbury. The Northway beers will be distributed across the eastern half of Upstate New York, said

Northway state manager Matt Conroe. That includes the Adirondacks, the Capital Region, the Hudson Valley and west to the Syracuse area.

The suburbs of Rochester welcomed two new breweries in December 2017. The first to launch was **K2 Brothers Brewing** on Empire Boulevard in Penfield. Operated by brothers Kyle and Brad Kennedy it features beers that range from hazy, double dry-hopped IPAs to Vanilla Porter and Jalapeno Cream Ale. The tasting room features a menu from Rochester's Midnight Smokin' BBQ. The second suburban Rochester brewery to debut in December had to overcome a tragedy: Wood **Kettle Brewing** Co-founder Bill Allen died in November, just weeks before the opening of the brewhouse and tasting room on Manitou Road in

Greece. Allen's son, Jeff, and partner Mark Miles are pushing on in Bill's memory with a beer line-up that includes a several single malt, single hop (SMASH) IPAs, including a Cascade and a Citra. There's an English mild called Brexit, a California common called The Steamer and a stout called Storm Chaser among more than a dozen rotating offerings.

In the old Erie Canal town of Canastota, between Syracuse and Utica, there's a new brewery tasting room. No surprise here: It's the **Erie Canal Brewing Co.**, with its new location at 135 S. Peterboro St. (Route 13), just a block from the old canal itself. The has 8 taps – it will pour beers from Erie Canal Brewing and its sister brewery Seneca Street Brewpub in Manlius, a Syracuse suburb. The Menikheim family, will keep its 7-bbl production brewhouse at a nearby industrial location in Canastota, where it opened four years ago. That location is not visitor friendly. Along with its regular line-up, Erie Canal Brewing is marking the ongoing 200th anniversary of the building of the Erie Canal with a new series of beers it calls the "Bicentennial Edition."

In Syracuse, **Buried Acorn Brewing Co.** is expected to open this spring with a brewhouse and taproom in the city's Inner Harbor area, near the Destiny USA mall. Buried Acorn's Tim Shore and Sam Kin have already started

brewing, and have some beers aging in used oak wine barrels. While they will make some "standard" beers like IPAs and stouts, they will specialize in barrel-aged beers, plus sours, farmhouse ales, and various Belgian styles. It has a 20-bbl brewhouse, and five 40-barrel closed fermenters, plus smaller open fermenters.

Also in Syracuse, **Stout Beard Brewing**, a 2-year-old brewery with a production facility on the city's West Side, has opened a tap room in the Westcott neighborhood, not far from Syracuse University. The Westcott tasting room has 12 taps. Typically, 10 will offer Stout Beard brews – they specialize in stouts, porters and other beers on the dark side – and two will be "guest taps" from other local brewers, such as Sahm, Full Boar or Willow Rock.

In the Finger Lakes, **Bandwagon Brewing Co.** has closed its downtown Ithaca brewpub – where it got its start nine years ago – to focus on its production brewhouse and taproom in Interlaken, Seneca County. The pub closed on Valentine's Day. The production brewery, which opened in 2016, and the taproom, launched in 2017, are located in a restored red barn at 3582 West Ave. (Route 96A) in Interlaken. That's north of Ithaca on the west side of Cayuga Lake. It's open Fridays to Sundays for the winter, and will likely expand to Wednesdays to Sundays. ♦♦ ♦♦



Left, Partners Mike Paetow, Mike LeRoy and Tom Derby in the Stout Beard Brewing Co. taproom in Syracuse. Right, the Menikheim family, owners of Erie Canal Brewing in Canastota (from left) Bob, Brooke, Heidi and Joyce.