



Crossbuck Brewing Wins Silver Medal at Great American Beer Festival*
NoPac IPA is honored at world's largest commercial beer competition

Walla Walla, WA – October 7, 2019 – Crossbuck Brewing was honored with a silver medal for its NoPac IPA at the 2019 Great American Beer Festival (GABF), the world's largest commercial beer competition. Presented by the Brewers Association, the annual event recognizes the most outstanding beers produced in the United States. Gold, silver and bronze medals were awarded on October 5 at the Colorado Convention Center in Denver, in 107 beer categories covering 174 different beer styles (including all subcategories), establishing the best examples of each style in the country.

Crossbuck Brewing received the silver medal for its NoPac IPA, the brewery's first flagship Northwest IPA. Head brewer and co-owner, Steven Brack says the NoPac IPA "has a unique copper hue thanks to locally grown Mainstem Malt's hard red Munich wheat. A trio of citrusy, piney and floral hop aroma and flavor finds balance with a delicate malty sweetness on the finish, along with complex bitter orange peel and pine resin flavors." The name of the beer pays tribute to the brewery building's roots as a Northern Pacific Railway Depot Station.

In the 33rd edition of the GABF competition, 9,497 entries were submitted to the general competition, along with 113 Pro-Am and 70 Collaboration entries. The beer was made by 2,295 breweries from across the nation, with entries from all 50 states plus Washington, D.C., Puerto Rico and the Virgin Islands. Judging took place over the course of three days, with an international panel of 322 judges from 18 countries.

"This year's GABF competition was the largest and most competitive to date," said Chris Swersey, competition manager, Great American Beer Festival. "The beers and talent were

as impressive as ever, and I'm thrilled to congratulate this year's winners for their achievements in brewing."

For more GABF competition information, including the 2019 winners list and photos, visit GreatAmericanBeerFestival.com.

About [Crossbuck Brewing](#): Open since October 2018 and located in the historic train depot in downtown Walla Walla, Crossbuck Brewing welcomes guests to gather and experience quality old and new-world style craft beers and a full-service, family-friendly taproom menu. Enjoy a front row seat to our entire brewing process where draught beers are tapped fresh from the source. Every Crossbuck brew has a story and is artfully crafted utilizing the bounty of Washington State and locally sourced ingredients wherever possible.

[Walla Walla Steak Co.](#) and Crossbuck Brewing are led by a team of hospitality industry veterans and Walla Walla residents with deep local roots including Dan Thiessen, Steven Brack, Paul MacKay and Philip Christofides. Walla Walla Steak Co. was featured in Wine Enthusiast magazine's 2019 America's Best 100 Wine Restaurants. Both properties are part of [Fire & Vine Hospitality's](#) loyalty program, the [Revelers Club](#), and are supported by Fire & Vine's marketing team. The Revelers Club is a loyalty program designed to reward and honor guest's loyalty and provide benefits at each Fire and Vine property. Free to join, the Revelers Club shares birthday and anniversary gifts at each level of the program and members receive points for every dollar spent which may be redeemed at member restaurants. Fire & Vine Hospitality's iconic Pacific Northwest restaurants and hotels include El Gaucho Seattle, Bellevue, Tacoma, Portland and Vancouver, WA opening in 2020; AQUA by El Gaucho; The Inn at El Gaucho, Miller's Guild, The Lakehouse, Civility & Unrest, Eritage Resort, and Aperlume, located steps from Pike Place Market.

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