

BY PETER ROWE

# BREWERY ROWE

NEWS, HAPPENINGS AND  
MUSINGS IN SAN DIEGO'S  
BEER COMMUNITY

## Quick sips: Indian summer edition



**Beer:** Dawg Daze  
**From:** Second Chance, San Diego, and Artifex, San Clemente  
**ABV (alcohol by volume):** 6 percent  
**Style:** India pale ale  
**Drink or dump:** Drink.

A collaboration and celebration of Second Chance's eighth anniversary, Dawg Daze seduces your nose with vivid tropical aromas, then teases your palate with sweet-and-sharp flavors from a trio of hops (Citra, Mosaic and Strata). At 42 International Bittering Units, a second pint won't curdle your stomach.



**Beer:** Tartini  
**From:** Cascade, Portland, Ore.  
**ABV:** 5.4 percent  
**Style:** Barrel-aged sour golden ale  
**Drink or dump:** Dump. Here's a sour

golden ale laced with juniper berries, orange peel, dried rose petals, orris root and angelica root, all aged in oak barrels. The result: a tart, woody body with odd spices and a perfumy aftertaste — who poured potpourri into the fermentation tank?



**Beer:** PranQster  
**From:** North Coast, Fort Bragg  
**ABV:** 7.6 percent  
**Style:** Belgian golden ale  
**Drink or dump:** Drink. This easy-drinking ale — maybe too easy, given

its potency — effortlessly combines orange zest, baked malt and Goldilocks, just-right dashes of coriander and ginger. Sprightly carbonation completes the illusion that PranQster is lighter than it really is.



SAN DIEGO BREWERS GUILD

**Erik Fowler is the new executive director of the San Diego Brewers Guild.**

## SAN DIEGO BREWERS GUILD'S NEW CHIEF PLANS TO GET BACK TO BASICS

Erik Fowler, who last month succeeded Paige McWey Acers as the San Diego Brewers Guild's executive director, is charting a new path.

Which may bear a striking resemblance to the old path, albeit with a renewed sense of mission.

"Our biggest challenge, I think, is continuing to stay in the forefront of mind among alcoholic beverage consumers in this community," said Fowler, 35, who has led White Labs Brewing's education and craft hospitality program for nine years.

"One thing we really want to do is reorganize our efforts and make a better effort to include everyone."

The guild will keep busy with "Tap Into Knowledge" seminars, teaching craft beer employees everything from marketing techniques to brewing tips; supporting the growth of neighborhood taprooms; and hosting high-profile celebrations like San Diego Beer Week, this year set for Nov. 3-12.

"We're really excited for this next chapter in the guild," Fowler said.

## Embracing the dark

"You never write about dark beers," Henry said. "Why?"

This conversation — or one close to it, as I took no notes — occurred at AleSmith's 28th anniversary party last month. I was enjoying an anniversary IPA while Henry and his friend Jim were sipping dark ales.

"Well, it's summer," I replied. "When it's hot I tend to write about lighter beers."

Aren't there any darker-hued hot-weather refreshers?

Yes, insisted a number of local beer experts:

- "Try a nut brown ale. When you find a good one, they are so refreshing, you get the hoppiness and you still get the maltiness. Mason Ale Works' nut brown ale is so good, I could drink that year-round." — *Esthela Davila Ojeda, co-founder, Mujeres Brew House*

- "One of my favorite beers I've ever had is (Anderson Valley's) Boont Amber. I'll drink that any time, summer, winter, all year." — *Mat Robar, founder, Pure Project*

- "Hofbrau Dunkel is always good on draft, but this time of year we are getting hit with fresh bottles from (German breweries) — Ayinger, Paulaner, Hofbrau. People equate darkness with heaviness and strength. But in reality this (Hofbrau Dunkel) is about 5 percent, something you can enjoy pint after pint." — *Gonzalo Quintero, San Diego State University instructor on the business of beer*

- "We have a rotating Czech dark lager, La Morenita, that is very light-bodied, in the 4.5 to 5 percent range. Fall has a Czech dark lager, too, that's more of an amber, and Seek has one as well. This is an emerging style." — *Zack Kaplan, head brewer, Original 40*

- "Weirdly enough, because it's an old-school beer, (Big Sky's) Moose Drool. It's light, drinkable, it's not an IPA, and if you serve it cold enough, it's super drinkable." — *Ellen Goodwin, founder, Dive Bar of the Month Club*

## The next round

**Saturday:** Bagby Beer's ninth anniversary will feature \$9 lagers, margaritas and palomas. Also on tap: short rib tacos, Spam sliders, chocolate chip cookie ice cream sandwiches and other eats. Noon to 11 p.m. Bagby Beer, 601 S. Highway 101, Oceanside. bagbybeer.com

**Saturday and Sept. 23:** AleSmith's Oktoberfest includes live music, axe-throwing, chicken dancing, beer and more shenanigans. 1 p.m. until closing. AleSmith, 9990 AleSmith Court, San Diego. alesmith.com

**Sept. 28:** Second Annual North Park Oktoberfest Beer Crawl, 5 to 9 p.m. Visit four taprooms in a 0.3-mile area — Black Plague, Original 40, Bottlecraft and Second Chance — for a chance to win a raffle. altstrategies.com/Okttoberfest

Rowe is a freelance writer.