



March 2020 Newsletter

~ Bière De Femme ~

The Bière de Femme Festival was conceived as a way to raise scholarship funds for the Pink Boots Society, which seeks to assist, inspire, and encourage women beer professionals through education as well as to showcase the amazing talent of the women in North Carolina's brewing industry. Women beer professionals from across the state bring specialty beer for this festival. Several also provide educational experiences with festival goers to shine a light on Pink Boot's pay it forward culture. In order for a Pink Boots member to earn her pink brewing boots, she must first receive a scholarship and then share the knowledge she gained through her training with other members. 100% of the proceeds from Bière de Femme go toward scholarships for women in the beer industry to further their careers through education.

This year's festival is taking place in Charlotte, NC on March 21st from 1:00 – 5:00pm. We are fortunate at Riverbend to have two terrific ladies working for us: Kim Thompson oversees logistics and Erin Mellenthin is part of our production team. This year our friends at Hillman Beer gathered 22 ladies to participate in their brew day. This year's brew is a Honig Göttin, which translates to "honey goddess" is a German style Kottbusser. All told the brew day had 26 participants representing breweries, industry partners, and the North Carolina Craft Beverage Museum.



~Custom Malt~

Riverbend offers brewers and distillers the ability to customize every aspect of their malt, from selecting locally sourced or estate grown grain to specifying target color and enzymatic levels. Further specialization can be achieved through traditional floor malting techniques, a time-honored process few others in the industry offer. These efforts are personally overseen by Riverbend co-founders Brent Manning and Brian Simpson, who are on hand to advise on grain selection, germination periods and kilning temperatures to develop distinctive malts.

Hi-Wire Brewing recently put together a collaboration brew in honor of Valentine's Day called: Hi-Wire Loves AVL. This is the first release in a new beer series focused on collaborating with favorite Asheville neighbors and showing love for their home city. The first is a collaboration with Asheville Brewing Company, a Nordic Farmhouse Hazy IPA (6.5% ABV) that blends the fruity character of Kveik Norwegian yeast with bright tropical hops and pairs them with a custom base malt from Riverbend Malt House.



Building a custom malt with Riverbend grants a competitive advantage to breweries and distilleries seeking a definitive point of differentiation to attract consumers who care about quality and locality. To learn more about Riverbend's Custom Malt Program, or to start crafting the perfect malt for your own product lines, visit:
<https://riverbendmalt.com/malts/custom-malts/>.

~Come out for a Visit~

With activity slowing down in the brewhouse, now is a great time to visit our facility in Asheville. We are here Monday – Friday from 8am – 5pm and would love to show you around. Tours generally take about an hour. Come out and see how we make the magic happen!

~USA Today Top New Breweries Poll~

We are incredibly excited for our friends and customers at DSSOLVR Brewing Company for being selected by USA Today readers as one of the top new breweries in the country. That is truly remarkable given that over one-thousand new breweries opened last year! Congratulations guys!



1. 1840 Brewing Company - Milwaukee

This new urban farmhouse brewery in Milwaukee takes its name... [More >](#)



2. Vitamin Sea Brewing - Weymouth, Mass.

This new South Shore brewery has quickly earned a loyal... [More >](#)



[3. Primitive Beer - Longmont, Colo.](#)

Primitive Beer is the first exclusively spontaneous,... [More >](#)



4. Roaring Table Brewing Co - Lake Zurich, Ill.

Roaring Table brews their beers by hand in small batches from... [More >](#)



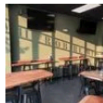
5. Unseen Creatures Brewing & Blending - Miami

Unseen Creatures Brewing & Blending brings... [More >](#)



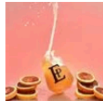
6. DSSOLVR - Asheville, N.C.

New to the scene in Asheville, DSSOLVR calls itself a... [More >](#)



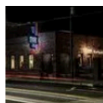
7. Axe and Arrow Brewery - Glassboro, N.J.

Axe and Arrow Brewery in South Jersey opened with a mission... [More >](#)



8. Elder Pine Brewing & Blending Co - Gaithersburg, Md.

Elder Pine Brewing & Blending Co. brews and blends on a... [More >](#)



9. Branch & Bone Artisan Ales - Dayton, Ohio

This independent brewery out of Dayton, Ohio was born from a... [More >](#)



10. Channel Marker Brewing - Beverly, Mass.

This new brewery just north of Boston specializes in hazy,... [More >](#)

~About Riverbend Malt~

Riverbend Malt House, founded in 2010 and headquartered in Asheville, NC, is one of the original craft malting facilities in the US. Utilizing grain sourced from local, family owned farmers, Riverbend malt fuels high quality, unique beverages produced by hundreds of North America's finest craft breweries and distilleries. For a Product Catalog or Pricing, please reach out to matt@riverbendmalt.com. We offer same day shipping on orders received before Noon, Monday – Thursday. Pre-Milling is available for an additional charge and additional lead time.

Cheers!

Riverbend Malt House
Matt Thompson
matt@riverbendmalt.com
206-799-0999

