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Subject: [Test] Newsletter: Vienna Malt, Moon Song Fest, Terroir
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November Newsletter



~Spotlight: Vienna Malt~

Ideal as a base malt for robust Märzens, Riverbend Vienna Malt is also well suited to compliment grist bills for malt-forward lager styles such as Helles. Its high level of diastatic power (>100) allows Riverbend Vienna Malt to be incorporated into a wide variety of styles without sacrificing efficiency. Vienna is a versatile, 4 Lovibond malt that can be incorporated seamlessly into recipes.

“Developing a Vienna-style malt was an exciting challenge for us,” noted Brent Manning, Co-Founder and head of product development for Riverbend. “We wanted to create a rich, flavorful malt that delivered complex aromatics and biscuity flavor while maintaining the diastatic power of a base malt.”

Riverbend’s Vienna Malt is in stock now and available to order.





~Moon Song Festival~

Beer Festivals have not been immune from the challenges of 2020 which forced us to get creative. Inspired by other virtual beer fests over the past eight months, we collaborated with our friends to put together a take-home beer box that you can enjoy with friends. This festival provides an opportunity to highlight the connection between local agriculture and our industry. The Craft Malt movement provides the bridge between local farmers and local fermenters.

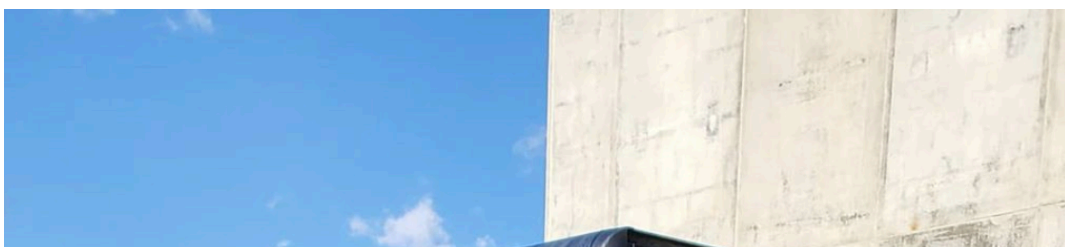
To celebrate this fact, we partnered with 5 breweries for 10 incredible beers and some cool schwag shipped to your doorstep!

Who's in? We've got a group of A-Listers!

2 beers from each of the following awesome breweries are included from our friends at Bhramari Brewing, Birds Fly South, DSSOLVR, Trophy Brewing, and Twin Leaf Brewery.

Visit bhramaribrewing.com/ moonsongfest to reserve your box today!

We would like to express our deepest gratitude to all participating breweries with a special shout-out to Bhramari Brewing for taking the lead on organizing this event and package. Thanks ya'll!





~Next Day Shipping~

Our FREE local delivery service makes life a little easier for breweries and distilleries in the Asheville area.

For those of you who live outside of town, we ship Next Day!

We are committed to getting our fresh, local malt in your hands in a fast, efficient manner.

Give us a shout to learn more!



~Kiln Blog by Brent Manning~

EXPLORING THE TERROIR

OF SOUTHERN BARLEY

"It all comes back to geology."

– Brian Simpson, Riverbend Co-Founder

When Brian and I worked together as environmental consultants, that quote was a common refrain. Brian, being a geologist, always took smug satisfaction in the fact that his chosen field had a significant impact on mine (stream and wetland restoration). In short, you have to understand what is going on underneath the surface before you can restore your target ecosystem.

As it turns out geology also plays an important role in the terroir of wine and possibly barley. The parent or source material for a soil type contributes to the drainage rate, nutrient retention, and pH. Research has shown that well drained soils promote accelerated rates of photosynthesis which translates to higher sugar concentration in grapes. Soils with elevated levels of potassium and calcium also promote the accumulation of sugar. Slightly alkaline to neutral soils promote nutrient uptake which is essential for plant growth and fruit quality.

Do these same factors impact barley flavor?

The short answer is we think so!

Early on, we noticed subtle differences in finished flavor from barley grown in different states. Malted Thoroughbred from coastal Virginia was typically grassier and floral. Malted Thoroughbred from Kentucky displayed a richer, earthy flavor. The Virginia barley was grown in sandy, well drained soils in a microclimate that is warmer and sunnier than the Kentucky site. Could that explain the difference in finished malt flavor?

At the present time, we are working with five barley varieties that are being grown in three distinct physiographic locations. Coastal Plain, Upper Piedmont, along with the Ridge and Valley section of the Appalachians in Eastern Tennessee. This covers sandy marine deposits, clay loam of volcanic origin, and silt loam from ancient limestone.

Elevations range from 50' to almost 1,000' above sea level. This contributes to an average difference of 8 degrees Fahrenheit across the region. Average rainfall varies from 47 to 52 inches. Harvest dates range from late May to late June.

In short, we have different geomorphology, notable climate variations, and soil composition coupled with an expanding catalog of barley varieties.....all of the building blocks to establish a strong case for a Southern Terrior.

Who knows, maybe we'll have an Appalachian Appellation in the future....stay tuned!



About Riverbend Malt House

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. www.riverbendmalt.com

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