

From: Matthew matt@riverbendmalt.com
Subject: [Test] Newsletter: *New* Munich Rye, Craft Malt Seal 1-year Anniv, Collabs
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October Newsletter



~New Munich Rye~

We are incredibly excited to announce the immediate availability of our new Munich Rye. This new Rye Malt is an evolution of Carolina Rye Malt, a distinctive heirloom rye cultivated in the south since the mid-1800's.

Munich Rye is produced in much the same way as Dark Munich and Light Munich 2-Row Malts. The Rye is stewed while holding a higher moisture content in the kiln. This process braises the grains and brings forth a deeper, expression of the Rye with flavors of pumpernickel, wildflower honey, and savory spice.

“We've had this one on the R&D calendar forever, but it was definitely worth the wait,” stated Brent Manning, Riverbend Co-Founder. “When it emerged from the kiln, we knew we had something special. Perfect for a dark lager or porter recipe!”

“I was lucky enough to try Munich Rye right as it came out of the kiln, and I immediately thought of Cracklin' Oat Bran cereal,” remarked Jennifer Currier, Head Brewer and Blender at Wicked Weed Brewing's Funk House. “It's warming, spicy, brown sugar notes are a perfect match for a beer we brew called Pompoen, a sour amber ale fermented with pumpkin.”

Riverbend's Munich Rye is in stock and available for immediate delivery. Contact orders@riverbendmalt.com to place your order.





~Craft Malt Seal One-Year Anniversary~

We would like to thank all of our customers who have chosen to participate in the Certified Craft Malt program. This program was launched just 12 months ago and has already garnered support from coast to coast!

To qualify, a brewery or distillery must use at least 10% Craft Malt across their operation. This commitment supports local agriculture and all the small businesses that comprise their grain-shed.

Cheers to these trailblazers!

13 Stripes Brewery, Anderby Brewing, Beacon Brewing, Bhramari Brewing, Birds Fly South, Big Lick Brewing, Burial Beer, Carillon Brewing, Cellarest Beer Project, DSSOLVR, Edge City Brewery, Fireforge Beer, Full Steam Brewery, Harding House Brewing, Legion Brewing, Lone Oak Brewing, Oak & Grist Distillery, Plankowner Brewing, Printshop Brewing, Sceptre Brewing Arts, Slow Pour Brewing, Standard Beer and Food, The Southern Grawl, Turgua Brewing, and Weathered Ground Brewery.

~Collabs for a Cause~

Over the past 6 months, we've worked with several of our customers across the Southeast to brew beers that give back to those in the service industry that have been impacted by COVID-19. A small gesture that we hope demonstrates our support for the community. These projects have kept us connected and energized during these trying times.

We plan to keep things rolling as we head into the next phase of the pandemic.

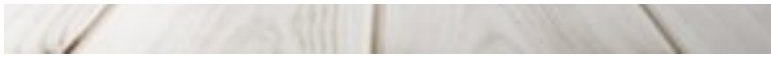
Feel free to reach out if you'd like to work on a project to benefit those in your area!



Stay Home – Hazy IPA

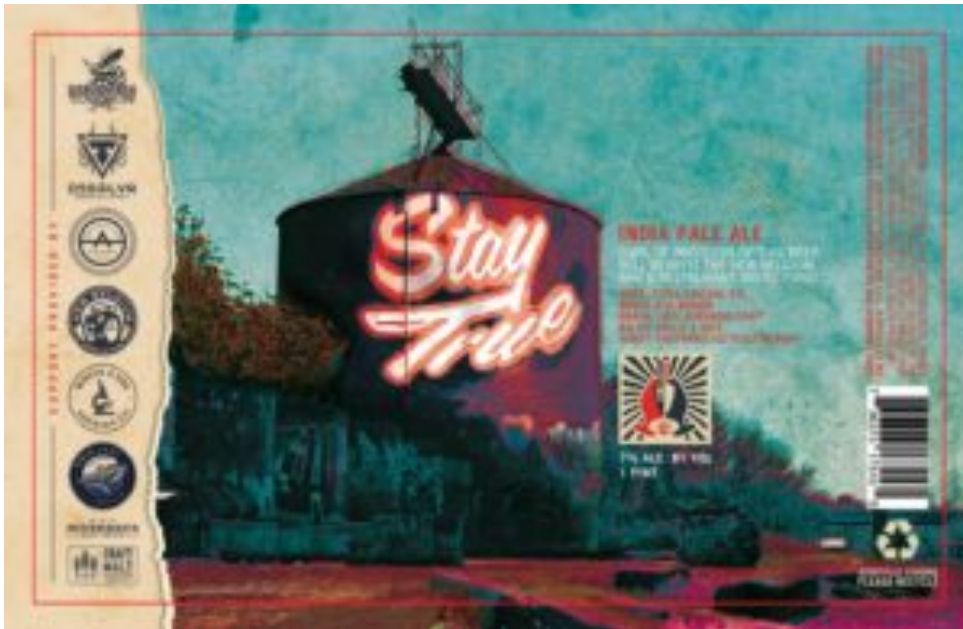
Brewed in collaboration with Bharmari, DSSOLVR, Archetype, New Belgium, White Labs, and Twin Leaf here in Asheville. Proceeds benefited the New Belgium Restaurant Relief fund.





6ft Never Felt So Far – Hazy IPA

Brewed in collaboration with Good Word Brewing down in Duluth, GA. Todd and his crew were doing some really great work in the early days of the pandemic, transforming their restaurant into a soup kitchen to feed their staff and community. We jumped in to put this beer together with proceeds benefitting Bottle Share, who supports service industry workers in the Atlanta metro area.



Stay True – West Coast IPA

Round two of our Asheville focused collaboration. We brewed a larger batch over at Archetype and distributed through local channels. Proceeds directed to the New Belgium Restaurant Relief Fund.





Kindred Spirits – Modern IPA

Brewed with our friends at Ancillary Fermentation in Cary, NC. This one benefitted the NC Restaurant Relief Fund.



Barley Moon – Heirloom Lager

Brewed with Revelry Brewing Company in Charleston, SC. This one features our malted Bloody Butcher Corn, which contributes some nice spice character to this classic style. Proceeds will be directed towards Pay It Forward Charleston who has been distributing food to service industry workers over the past 6 months.



~Beer of the Month~

Have you tried Sierra Nevada's new Dankful IPA?! This hoppy, west coast IPA is a dream come true for IPA lovers. We are incredibly honored to be a part of the malt bill for this beer, which includes our Carolina Rye Malt.

Dankful is brewed in honor of the nonprofits who are dedicated to the important work of supporting our communities. Rather than making donations contingent upon Dankful sales success, Sierra Nevada has committed to at least \$1 million in

donations over the next year, which will be supported in part by Dankful sales. Sierra Nevada will partner with new nonprofits each quarter, allowing the brewery to be nimble and immediate in its efforts.

So not only do you get an amazing, resinous IPA with notes of pine and tropical fruit, when you purchase this beer, you also help out non-profits? Sign us up! Thanks Sierra Nevada for all that you do!



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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