

Harvest Time is Here

Founder, Brian Simpson, hit the road a few weeks ago for a series of meetings with our growers in TN and KY. He is happy to report that both our 2-row and 6-row barleys are growing strong! Nice dense fields with low disease pressure are putting us in position for a solid harvest.

Our growers will be keeping an eye on moisture content as we head into this crucial time. We target around 11-12% moisture which assists in stabilizing the grain during storage. Moisture levels can change dramatically over the course of single day, so vigilance is important! Cheers to the hard work of growing top quality small grains in the South.





Calculating Our Footprint

We launched Riverbend in 2010 with the intent of building a more sustainable supply chain for craft beer and spirits production. The first page of our website included a declaration of support for our local farmers and the planet. We pledged to pay living wages to our farmers for their grain and have made good on those promises year after year. We thought we'd take a deeper dive into the environmental impact of sourcing grain from our local grainshed.

Back then, we spoke a lot about food miles...the amount of miles an item travels between where it is grown and where it is consumed. That language is still relevant today. We average about 300 miles between our growers and our malt house. Almost all of our products are sold back into this same footprint. The footprint analysis looks much different for large-scale producers around the globe.

[Read More](#)



**Southern Select 2-Row
Base Malt**



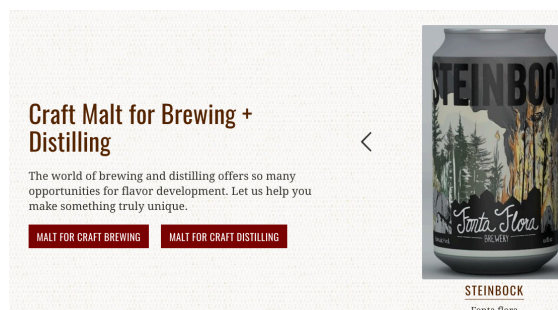
This malt is produced using a proprietary blend of regionally grown 2-row barley varieties. These varieties germinate at different rates which contribute a mix of grain, grassy notes and a rich, honey-sweet finish. Try this in your next lager project or session IPA!

[Learn More](#)

Feature Your Beer or Spirit on our Website

We have added a new feature to our website that will allow your product featuring Riverbend malt to be showcased. Simply complete this [form](#) and upload your brand graphics and we'll let everyone know that you use Riverbend and support local malt!

[Beer or Spirit Submission Form](#)



Crooked Can Riverbend Rye Pale Ale

Our friends at Crooked Can Brewing



in Winter Garden, FL put together a Rye Pale Ale made with 100% Riverbend. And we are blown away by the can artwork. Thanks for supporting Riverbend and for being a [Craft Malt Certified Brewery!](#)



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