



JACKALOPE BREWING COMPANY

Named one of The South's Best Craft Breweries, Jackalope Brewing Company offers unique, premium quality beers while bringing the great Nashville community together.



Bailey Spaulding is the Co-Founder and CEO of Jackalope Brewing Company, one of Nashville, Tennessee's standout breweries known not only for its award-winning, quality beers, but also for being the state's first women-founded craft brewery. Since opening its doors in 2011, Jackalope Brewing Company has focused on creativity, community involvement, and sustainability. Now

eleven years later, the brewery is recognized as a respected pioneer and leader of the Nashville craft beer scene.

Born and raised in Montpelier, Vermont, Bailey Spaulding grew up surrounded by a thriving craft beer culture that gave her an early love for great beer. She went on to graduate from Harvard University in 2004 with a degree in Biological Anthropology, after which she moved to Nashville to attend Vanderbilt Law School - perhaps not the most typical path for a brewer!

It was in Nashville, during law school, that Bailey first fell in love with homebrewing - she realized that to get the type of beers she was used to drinking in Vermont, she would have to make them herself! Bailey's creativity was ignited and she found her passion for writing craft beer recipes greatly outweighed her passion for studying law. After graduating, Bailey decided to start working toward opening her own

brewery, and Nashville seemed like the perfect place to do it.

Along with Co-Founder Robyn Virball, who she met while studying abroad in Scotland, Bailey started Jackalope Brewing Company in 2011. The brewery's name comes from Bailey's fascination with the jackalope, a mythical creature (described as a jackrabbit with antelope horns) from North American folklore she used to think was real. Steve Wright joined the team as an intern in 2010, and eventually became partner and COO. Robyn left the brewery in 2014 to pursue other interests, while Bailey and Steve continue to grow the Jackalope dream into what it is today.

After outgrowing their original brewery, in 2018 the team opened a second location (affectionately nicknamed 'The Ranch') with larger production and taproom space. The taproom and brewery are located in the heart of the Wedgewood-Houston neighborhood in Nashville, where the team specializes in brewing and canning Jackalope's wide variety of year-round, seasonal, and limited-release offerings. Another fact worth noting is that Jackalope Brewing Company was Nashville's first craft brewery to can beer back in 2013!



Today, Jackalope Brewing Company has certainly come a long way and stands as one of the top craft breweries in Nashville. Please enjoy two of their top-rated offerings. Cheers!



SARKA

Pilsner
4.8% ABV 30 IBU's

A balanced blend of sweet biscuity malt and noble hops, Sarka is one of Jackalope's lightest offerings with a beautiful golden-yellow color and a refreshing finish. Sarka was a Bohemian warrior who once ambushed a group of soldiers after tricking them into drinking mead that made them fall asleep.

91 Points - Wine Enthusiast magazine
Gold Medal - Can Cans Awards



BEAR WALKER

Maple Brown Ale
5.1% ABV 32 IBU's

Bearwalker was inspired by Bailey's Vermont roots. Pure maple syrup is infused during the conditioning phase, while chocolate malts add roasted notes, and extra hops create a balanced yet complex brew. A 'Bearwalker,' from Native American folklore, is a sorcerer who can shape-shift into a bear.

95 Points - Wine Enthusiast magazine
Gold Medal - Can Cans Awards



FOOD FOR YOUR BREW

Ottolenghi's Roasted Cauliflower, Grape and Cheddar Salad

- 1 large head of cauliflower, broken into florets
- 6 Tbs canola oil
- 2 Tbs sherry vinegar
- 1 tsp Dijon mustard
- 1/2 tsp honey
- 1/3 cup raisins
- 1/4 cup toasted hazelnuts, roughly crushed (optional)
- 1 cup red seedless grapes, halved
- 2/3 creamy cheddar, crumbled
- 1/3 cup roughly shredded parsley
- Salt and black pepper

Heat the oven to 400 degrees Fahrenheit. Toss the cauliflower with half (3 Tbs) of the oil, and salt and black pepper to taste. Spread on a baking tray and roast for 20 to 25 minutes, stirring once or twice, until nicely browned. Set aside to cool.

To make the dressing, whisk the remaining 3 Tbs oil with the vinegar, mustard, honey, and 1/4 tsp of salt. Add the raisins and leave to soak for at least 10 minutes. The longer, the better.

Just before serving, transfer the cauliflower to a bowl. Add the hazelnuts (optional), grapes, cheddar, and parsley. Pour the dressing over the top and toss gently and serve!

Recipe sourced from the book, 'Plenty More,' by Yotam Ottolenghi.

TRIVIA TIME

1. What are Hazy IPAs?

In 2018, the Brewers Association made the 'Juicy/Hazy IPA' an official beer category. While it's impossible to know when the first Hazy IPA was brewed, we know that a handful of small, independent brewers in Vermont were serving opaque IPAs to consumers as early as 2015. Within a year, more than a dozen breweries in and around Vermont were producing Hazy IPAs, which is why these beers were quickly referred to as New England-style IPAs. So, what are they? Hazy IPAs are characterized by their opaque (hazy) appearance and juicy body. Oftentimes, brewers will include a small amount of oat, wheat, or other adjuncts into the beer's mash bill, which produces a haziness but can also give the beer a fuller body and softer mouthfeel. These beers are also left unfiltered. When compared to IPAs, Hazy's use their hops primarily for aroma, while IPAs are aggressively hopped to achieve big, bitter flavors like grapefruit, lemon rind, and peppery pine. Hazy IPAs have more balanced flavors and are typically more easy-drinking than IPAs as well. It's no wonder that Hazy IPAs appeal to a wider audience of drinkers.



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