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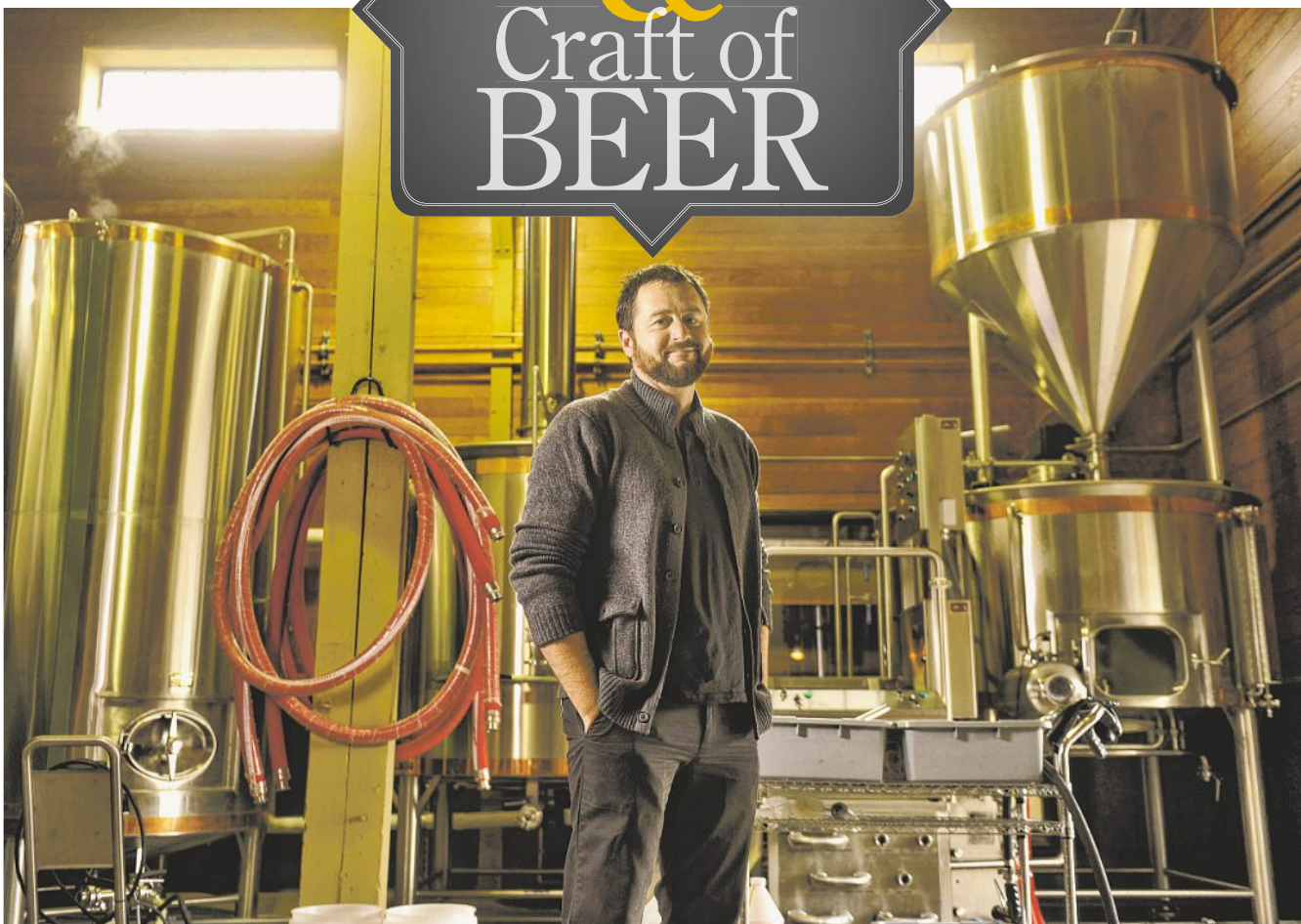
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The Art & Craft of BEER



Northern Nevadans quaffing more brews from local crafters

By Laura Longero | llongero@rgj.com

Moonlight Matinee. Monk's Milk. Dark Horse Pumpkin Ale. Hop-a-saur. Black Cavern Saison. Pluot Wit. Big Daddy Hooch. McHiney's Wee Heavy Scotch Ale.

Names like these are popping up on beer menus around town, and the tastemakers creating them are flourishing in Reno. They've been behind the recent openings of Brewer's Cabinet and Brasserie Saint James — two downtown bars and restaurants dedicated to craft beer.

But the new brews haven't come without a nod to the old favorites. While the openings of new breweries are energizing the beer community, brewers who have been around since the '90s continue to craft beers with passion and experiment with new trends.

Combine all that, and Northern Nevada is definitely having a beer moment.

"We got a lot of people in Reno drinking more complex beers," said Art Farley, owner, general manager and brewer of Brasserie Saint James, a restaurant and brewery in Midtown Reno that opened in October. "Craft is a celebration of individuality."

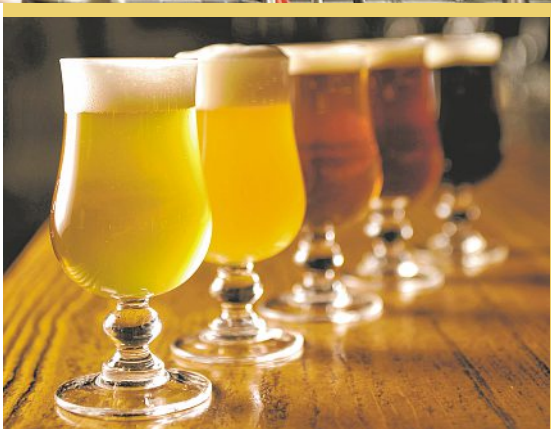
Great Basin's Tom Young said the area is reflecting the rest of the nation, adding that the Pacific Northwest, in particular, is embracing craft beer.

"Nevada is certainly thirsty for new flavors," he said.

Aficionado Michael Higdon said Reno is on its way to becoming a craft beer capital.

See **CRAFT BEER**, Page 5A

Art Farley is the brewer at the Brasserie Saint James. LIZ MARGERUM/RGJ



An assortment of beers brewed at Brasserie Saint James. LIZ MARGERUM/RGJ

ON RGJ.COM

HAVE A POUR: For a map of the craft breweries featured in this story, go online to RGJ.com/craftbeer

ON FACEBOOK: Follow Laura Longero on Facebook at www.facebook.com/SipRGJ

CRAFT BEER IN RENO

Brasserie Saint James: 901 S. Center St., 775-348-8888 or www.brasseriesaintjames.com.

The Brewer's Cabinet: 475 S. Arlington Ave., 775-348-7481 or www.thebrewerscabinet.com.

Great Basin Brewing Co.: 5525 S. Virginia St., Reno, 775-284-7711; 846 Victorian Ave., Sparks, 775-355-7711; or www.greatbasinbrewing-co.com/site.

Silver Peak: Silver Peak Grill & Taproom, 135 N. Sierra St., 775-284-3300; Silver Peak Restaurant & Brewery, 124 Wonder St., 775-324-1864; or Slice of the Peak Pizza & Pints, 300 E. Second St., 775-284-0600; or www.silverpeakbrewery.com.

WCSD braces for big tests

Standards to be tougher in 2014

By Siobhan McAndrew
smcandrew@rgj.com

The Washoe County School District isn't ready for 2014.

It faces a "perfect storm," said Superintendent Pedro Martinez, who took responsibility for 63,000 students and 4,200 teachers on Aug. 1.

"I wouldn't be surprised if in the 2014-15 school year, we see performance go down," said Martinez, who heads into a new year and a legislative session in which education reform, teacher evaluations and funding will be topping agendas in Nevada.

For Martinez, the perfect storm includes testing that will become dramatically more challenging, educating teachers to change what and how they teach and budget shortfalls. He also faces huge achievement gaps for minorities, students living in poverty, children with disabilities and English language learners.

Just shy of four months into the job and

See **MARTINEZ**, Page 9A

2012 CITIZEN OF THE YEAR

Send us your nomination

Each year, hundreds of area residents help make Northern Nevada better.

We'd like your help in honoring this year's Citizen of the Year.

To nominate an individual or group, log on to RGJ.com/citizen and complete the form. Or send us your nominee's name and explain why you are nominating him or her. Include their phone number, as well as your name and number, and mail the nomination to the Reno Gazette-Journal, P.O. Box 22000, Reno, NV 89520-2000.

The deadline is 5 p.m. Dec. 10.

Details: Contact Jackie Green, community news editor, at 775-788-6528 or jgreen@rgj.com.

ONLY IN THE *SUNDAY RGJ*

SPORTS

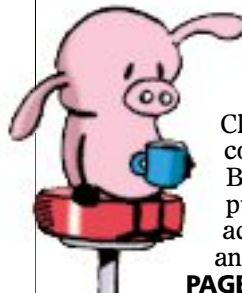
Hinxman: Reed can be proud

The RGJ's sports columnist writes that Reed went toe-to-toe with mighty Bishop Gorman before falling in a state semifinal. **1C**

WOLF PACK: Middle line-backer Albert Rosette is so good that a Nevada drill was renamed after him. **1C**

LIFE

RGJ trying out new comics and puzzles



Check out some new comics, such as "Pearls Before Swine," and puzzles that we might add to the Sunday RGJ, and give us feedback. **PAGES 10-11**

PLUS

BUSINESS: Nevada real estate agents have been getting inquiries about luxury homes from Californians looking to escape a new tax increase. **1F**
RENO REBIRTH: Chrysalis offers the chance for Northern Nevada to be the center of behavioral change. **1E**
FACT CHECKER: Are smart meters causing numerous fires and fried appliances in Northern Nevada? **3A**

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Craft beer

Continued from Page 1A

ing a beer mecca.

“I traveled a lot this year — Las Vegas, Denver, Chicago, Portland, small cities in Oregon, California, Colorado — and I can say that in many cases, Reno’s overall beer selection holds its own, and in many more cases, it really beats most places, including Chicago and Denver, in terms of sheer variety, quality and unique choices,” he said.

The upward tick of craft beer in Reno is in step with national trends.

According to the Brewers Association, craft brewers sold 11.5 million barrels of beer in 2011, up from 10.1 million in 2010. The craft brewing sales share in 2011 was 5.7 percent by volume and 9.1 percent by dollars.

“There’s a resurgence of craft beer in America right now, and that’s happening everywhere, including Reno. People are interested in craft cocktails, wine, spirits,” Brewer’s Cabinet’s Justin Sibley said. “They’re interested in what they’re drinking and quality and taste and uniqueness in beverages.”

Old guard

Nevada craft beer pioneer Tom Young is the brewmaster for Great Basin Brewing Co., the oldest operating brewery in Nevada. An avid homebrewer, Young decided beer would be more fun after he was laid off from his mining job.

He went to the University of California, Davis to learn about beer and worked at four breweries.

When he sought financing to open Great Basin, he was turned down by every bank in the state. Still, he managed to open the brewery in Sparks in 1993, and went on to win two awards at the Great American Beer Festival in his first year.

When the Sparks site ran out of production space, Young purchased the Reno location. Great Basin also recently purchased the former Buckbean facility in east Reno, where they’re at 50 percent capacity. They’re working toward 100 percent.

Great Basin produces about 5,000 barrels a year.

Icky IPA is Great Basin’s best-known beer, and is distributed at retail outlets throughout Northern Nevada.

The company might look at Northern California and Las Vegas in the future, but at this time it doesn’t have the inventory to distribute elsewhere. This month, Great Basin had plans to release its Wild Horse ale in bottles.

Another Great Basin ale — a smoky old-style strong ale built from corn, chocolate, chile peppers, vanilla beans and honey — will be bottled on Tuesday and available in four-packs for distribution.

“We’re going to brew from the heart,” Young said. “Quality is by far the driving factor. Whatever it takes, we’re going to make sure it’s the best we can possibly make.”

Young said the number of beers on tap varies, but right now they have 15. The brewing team is “always doing something seasonal, something fun,” he said. Also on the menu now is the harvest ale, which is built from sagebrush, juniper berries, Hidden Valley honey and local pine nuts.

“We adjusted the recipe to get a very nice beer. In the old days, brewers had to use what was in their local environment and region, and that’s what this beer does,” Young said.

Across Interstate 80 in Reno, brewmaster Trent Schmidt and business partner and chef David Silverman opened the original Silver Peak restaurant on Wonder Street in 1999. After going to the University of Nevada, Reno and the Culinary Institute of America at Hyde Park, N.Y., respectively, they started doing research on breweries.

Schmidt, a homebrewer, liked the technical and artistic aspects of brewing beer. The more he got into brewing, the more he learned about all the things that go into making a batch of beer. He said that for mainstream drinkers, sour or barrel-aged beers may seem odd, but they are traditional in Belgium and France.

“It’s fun, the amount of history that comes with brewing,” Schmidt said. “You feel connected to a trade that’s been around forever.”

Consistency is important at Silver Peak. He said it’s fun to experiment with new beers, but if you’re going to make a style of beer and call it your own, you should be able to duplicate it.

“More than anything else, sometimes a beer comes out outstandingly good ...” Schmidt said. “If it comes out really good, you want to know why it



David Duffy, front, and Justin Sibley, co-brewers at the Brewer’s Cabinet, talk about their beer. The brewery also has a restaurant located on the ground floor. TIM DUNN/RGJ



Left, the Brewer’s Cabinet brew pub recently opened at 475 South Arlington Avenue in Reno. TIM DUNN/RGJ

Below, Josh Watterson looks at a glass of unfermented beer Friday at Brasserie Saint James. LIZ MARGERUM RGJ

came out really good.”

Silver Peak makes traditional lagers and ales, as well as new styles of beer using unique ingredients. They try to keep 12 beers on tap (six year-round choices and six seasonal). Silver Peak produces 1,800 to 1,900 barrels per year for all three of the Silver Peak restaurants in town.

“We try to keep a broad spectrum,” he said. “You can’t have a good beer culture without having a good clientele. You have to have people that are willing to ... trust you by trying a beer. You have to have a clientele that’s a little adventurous and will give you a chance.”

New guard

Farley, of Brasserie Saint James, opened Reno’s Saint James Infirmary in 2008, well before the brasserie. He introduced many craft and European beers to the Reno market through the Infirmary and, pretty soon, they were in high demand. So, he thought, why not brew his own beer.

The location of Brasserie Saint James is an ideal spot for brewing. It sits above an artesian water source, which is located 285 feet below the former ice house. The well is a source for water for brewing beer, ice and drinking water.

Farley’s basic philosophy is to focus on using high quality ingredients.

“We have best water we’re going to get ... and thought we should carry it through to everything,” he said.

The base beer malt is European pilsner malt, and he said Brasserie is one of the only breweries in the U.S. to use it. Hops are 100 percent organic, sourced from a California farm.

“The other thing is, for us, to reintroduce Old World classic styles that Americans have gone far left from,” he said. “We want to go back to them and revisit them while doing other beers on the side.”

“Having a sense of history doesn’t mean you need to stay rooted into it,” he said. “Always be trying to break new ground, but always respect what preceded before you.”

Farley and head brewer Josh Watterson have been brewing for three months, and have already produced 14 beers. He said they will probably brew 30 to 40 different beers a year.

They are both fond of Belgian ales and barrel-aged beers, and are using old wine and whiskey barrels for aging. Over time, he said, they’ll “find the ones that stick, and those will start locking up space, so the realm of different beers will get tighter.”

His goal always was to do 12 to 14 beers year-round and two or three different beers each season.



“I’m a really big fan of our Belgian golden, Sophia D’oren, and our Belgian tripel,” he said. “I am incredibly proud of our pilsner, too. I think it’s one of the best on the West Coast.”

Justin Sibley, brewing partner of the new Brewer’s Cabinet restaurant and brewery at Arlington and California avenues that opened in July, started brewing beer in his garage. He said he was an “avid beer drinker and just curious about the process behind it.”

He and brewing partner David Duffy operate a small brew system — a three-barrel system that makes just less than 100 gallons per batch.

He said the Brewer’s Cabinet is not going for a flagship beer right now. They like to use a lot of different ingredients — fruits, spices, a lot of barrel-aging and sour beers — to produce funky beers.

“We’re trying to do unique, different beers,” Sibley said.

He said that when they were starting out, they had to build out the entire brewery (which is located upstairs from the restaurant). He said brewers from Silver Peak, Brew Brothers and Great Basin gave them guidance.

“When we were starting, we got tremendous help from every local brewery around us,” he said. “I’ve never met a more interesting and helpful group of people. It’s just a great community. Everybody kind of helps each other out ... there’s really no competitiveness. What we’re doing is different than what other people are doing. For me, it’s the more the merrier.”

Sibley said they already are ordering more equipment and doubling the size of the new brewery. He said they’ll probably start moving beer to sister bars that the restaurant’s owners operate (Sierra Tap House, Ole Bridge Pub, Legends Bar and Grille) once they can produce enough. He said production their first year is going to be fewer than 200 barrels and the second year will be close to 500 barrels.

The Brewer’s Cabinet is now offering a double IPA, black cavern saison and pluot wit. He

said they are not going to make a blond or an amber, but guest brewers may produce more basic beers.

“We’re focusing more on the saison farmhouse beers, sours and unique ingredients,” Sibley said. “We’re such a small brewery that we have the ability to experiment, where as a larger brewery might not be as flexible.”

Future in Reno

All say craft beer is here to stay.

As Schmidt said, Reno is becoming a beer town.

“As much as a lot of people wanted to paint the craft movement as a passing fad, the numbers prove different,” he said. “We are still growing at a rapid pace, but it’s also because we started so small.”

Sibley thinks we’re going back to where we were before Prohibition when every town had its own brewery.

“It’s everywhere, not just Reno,” Sibley said. “There are breweries that are expanding and popping up everywhere. There’s definitely some people that have ambitions to open breweries locally still. Even with this crazy growth of craft beer, eventually it will bubble like any other industry, but there’s still such a large demand. Younger people are getting into craft beer and don’t want to drink the same thing all the time.”

Farley said the craft beer movement is experiencing a nationwide surge.

“More and more people want to be closer to their food, and beer is a food,” Farley said. “Ideally, most small communities would have a brewery, at least one. I think America’s going to go that way ... with meat, vegetables. It doesn’t make sense to truck things across the continent.”

The biggest draw to beer might not be the beverage itself, but the camaraderie it inspires. Young said breweries have to compete with the TV and people’s phones and Facebook.

“Interacting with humans

WHAT IS CRAFT BEER?

According to the Brewers Association, an American craft brewer is small, independent and traditional with annual production of 6 million barrels of beer or less. Innovation is a hallmark of craft brewers, and it is generally made with traditional ingredients like malted barley. They have distinctive, individualistic approaches to connecting with their customers, and they maintain integrity by what they brew.

Source: The Brewers Association

HISTORY OF CRAFT BEER IN THE U.S.

America’s brewing landscape began to change by the late 1970s. The traditions and styles brought over by immigrants from all over the world were disappearing. Only light lager appeared on shelves and in bars, and imported beer was not a significant player in the marketplace.

At the same time as the American brewing landscape was shrinking in taste and size, a grassroots homebrewing culture emerged. The homebrewing hobby began to thrive because the only way a person in the United States could experience the beer traditions and styles of other countries was to make the beer themselves. These homebrewing roots gave birth to what we now call the craft brewing industry.

Anchor Brewing Co. was purchased by Fritz Maytag in 1965. In 1976, what some call the true renaissance of American craft brewing emerged with the founding of the New Albion Brewery in Sonoma, Calif., by a homebrew enthusiast. The quality of beer from these small breweries improved over the years, enabling a wider distribution and establishing popularity and choice.

The 1980s marked the decade of the microbrewing pioneers. In a time when industry experts refused to recognize their existence as anything serious, the pioneering companies emerged with a vision, serving their communities a taste of full flavored beer and European traditions — all with what was to become a uniquely American character. Through difficult market conditions, the microbreweries and brewpubs of the 1980s struggled to establish the foundation for what was to become the proliferation of craft beer in America.

Momentum began to pick up for the microbrewing phenomenon in the early- to mid-1990s. The number of craft brewers has gone from 8 in 1980 to 537 in 1994 to more than 1,600 in 2010.

Source: The Brewers Association

has declined, and craft beers let us enjoy interaction with other humans ... discussing beer and living life to the fullest,” Young said.

Schmidt said every technological advancement can take away people’s ability to interact with others.

“I love the rapport we build with our clientele simply by being on a one-on-one basis,” he said. “It’s encouraging to me to be in a place where people experience commonalities over a beer. Let’s hear it for beer.”