



## What's new:

Big Wood has a new location brewing just four miles away from their current White Bear Lake location in Vadnais Heights. The small English-style taproom, inspired by owner Jason Medvec's trip to England, is TV-free and the perfect place to catch up with a friend. "We've just outgrown the space," said Medvec. The brewery hopes to move in early 2023.

## What's now:

Big Wood knows how to do beer, but they aren't afraid to step into the increasingly popular realm of seltzers. Every month Big Wood is introducing new seltzer flavors like mimosa and Arnold Palmer. As for beers, they've been getting into classic German beers like the Großes Holz, a crisp German lager as well as a kölsch style beer, which Big Wood serves extra cold. Medvec provided us with a little fun fact about kölsches: they were originally served to German farmers as a refreshing beverage during hot summer days. For you IPA people, try the colorfully named Jet Pack Armadillo, which has just a hint of tropical flavor.

## Where can I get some?

Grab a crowler or growler from the taproom or pick up your favorite Big Wood beers at any major retailer in the Twin Cities.

## Savour's summer picks:

The Blood Orange Hefeweizen stood out to us. Maybe it was the slew of traditional German beers we tried, but this one was giving the summer flavor we had been looking for. Light and refreshing with a hint of banana and clove plus some blood orange, of course, made for another easy drinker.

## What's new:

Owner Mike Fredricksen has over 180 beer styles under his belt, but he always has more ideas coming. The pre-prohibition style brewery, in Hudson, WI is known for keeping all things local: local hops, local ingredients, even local water from an onsite well. Feeling peckish at Pitchfork? Their menu includes pizza, sandwiches and German-style pretzels, plus their pizza is made with spent grains from the brewing process.

## What's now:

A hoppy coriander witbier is coming onto the scene this summer. It has a nice malty flavor that adheres to its German roots. Pitchfork will also have a classic summer Hefeweizen with notes of banana and clove. Its slight bubblegum flavor adds a bit of a twist.

## Where can I get some?

Pitchfork distributes a few varieties, mainly their French Toast beer, in the Madison area, but you'll have to check out the taproom for yourself to pick up some of Pitchfork's beers

## Savour's summer picks:

Just wait until you hear the story behind our pick, Chicken Dog, but first here's the lowdown on our summer selection. It's a rich lager with a low ABV, clocking in at 4.5%. Fredricksen describes it as "malt forwarded." Now for its name. The beer is named after a chicken Fredrickson owned that acted just like a dog. "I would come home from work and the chicken would be waiting for me in the driveway," said Fredricksen. "It must have imprinted on me." Like any good brewer, the oddly behaved chicken became a golden opportunity for a beer name. "Yeah my buddy was like, 'you should name a beer after it.'"