



Crossbuck Brewing Wins Washington Beer Award
Blues Crew Lavender Wit is 2019 winner for Best Washington Agricultural Product-inspired Beer

Walla Walla, WA – June 15, 2019 – Today at the Washington Brewer’s Festival, [Crossbuck Brewing](#) received the award for the Best Washington Agricultural Product-inspired Beer for its Blue Crew Lavender Wit. The winning Belgian White style Ale was brewed as a special release to raise funds for the [Blue Mountain Land Trust](#). Head brewer, Steven Brack, sourced lavender from Blue Mountain Lavender Farms, used Walla Walla Hops and worked with local maltster, Mainstem Malt, which is certified salmon safe. Crossbuck Brewing and [Walla Walla Steak Co.](#) opened in the historic train depot in October 2018.

Specialty Competitions LLC and the Washington Beer Commission announced the winners of the seventh [annual Washington Beer Awards®](#) at the Washington Brewers Festival at Marymoor Park in Redmond, WA. 1,467 beers were entered in the competition by 193 Washington breweries.

“It’s thrilling to win in this Washington agricultural category specifically. While Walla Walla is known for its fine wine, this is also a farming region and our beer is brewed with all local Walla Walla products including our malt, hops and lavender,” said Steven Brack, head brewer, Crossbuck Brewing. “To win this award for this beer is exciting because it was brewed to benefit Blue Mountain Land Trust and their amazing programs to preserve fish and wildlife habitat, forests, grasslands and agricultural lands in the Blue Mountain Region which is a great passion of mine.”

Crossbuck partnered with the [Blue Mountain Land Trust \(BMLT\)](#) to host an Earth Day event on April 22nd and released a special beer, The Blues Crew Lavender Wit. Crossbuck Brewing donated \$1.00 of every pint of the special brew sold through May 11th to help raise funds improve the quality and accessibility of local trails in the Blue Mountains.

“The Blue Mountain Land Trust is delighted to partner with Crossbuck Brewing on the Blues Crew Lavender Wit beer. The beer was named in support of the Land Trust’s volunteer trail maintenance group, the Blues Crew,” said Tim Copeland, executive director, Blue Mountain Land Trust. “Last year, the Blues Crew’s 45 volunteers invested over 1,000 hours to improving our local trails. That was a monumental feat. Crossbuck’s commitment to this program builds awareness and inspires more people to hit the trails.”

About [Crossbuck Brewing](#): Located in the historic train depot in downtown Walla Walla, Crossbuck Brewing welcomes guests to gather and experience quality old and new-world style craft beers and a full-service, family-friendly taproom menu. Enjoy a front row seat to our entire brewing process where draught beers are tapped fresh from the source. Every Crossbuck brew has a story and is artfully crafted utilizing the bounty of Washington State and locally sourced ingredients wherever possible.

[Walla Walla Steak Co.](#) and Crossbuck Brewing are led by a team of hospitality industry veterans and Walla Walla residents with deep local roots including Dan Thiessen, Steven Brack, Paul MacKay and Philip Christofides. Walla Walla Steak Co. was featured in Wine Enthusiast magazine’s 2019 America’s Best 100 Wine Restaurants. Both properties are part of [Fire & Vine Hospitality’s](#) loyalty program, the [Revelers Club](#), and are supported by Fire & Vine’s marketing team. Fire & Vine Hospitality’s iconic Pacific Northwest restaurants and hotels include El Gaucho Seattle, Bellevue, Tacoma, Portland and Vancouver, WA opening in 2020; AQUA by El Gaucho; The Inn at El Gaucho, Miller’s Guild, The Lakehouse, Civility & Unrest, Eritage Resort, Walla Walla Steak Co., Crossbuck Brewing and Aperlume, located steps from Pike Place Market. The Revelers Club is a loyalty program designed to reward and honor guest’s loyalty and provide benefits at each Fire and Vine property. Free to join, the Revelers Club shares birthday and anniversary gifts at each level of the program and members receive points for every dollar spent which may be redeemed at member restaurants.

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