



2024 Visit Loudoun Media Sheet

LoCo Ale Trail

Loudoun may be DC's Wine Country®, but it's also home to one of the most dynamic craft brewing scenes in the United States. Loudoun's first brewery opened in 1989, but it was more than 20 years later when Lost Rhino served its first IPA, that beer culture really started to bubble. Today there are 30 breweries and counting, in a diversity of settings no other region can match. The LoCo Ale Trail connects them all, linking the trendy urban breweries of eastern Loudoun, to the scenic farm taprooms and mountain top beerhalls of the Piedmont and Blue Ridge out west.

The LoCo Ale Trail Passport

The LoCo Ale Trail is more than a guide – it's a game. The pocketbook map, available at breweries and the Loudoun Visitor Center, features more than 30 breweries, each represented by a bottle cap icon on the map. After ordering a beer at a brewery, get a stamp on the corresponding cap on your passport. When you've filled out one of the four clusters (Brews with Views, Downtown Leesburg, Brews by Bike, the Dulles Corridor) – or, conquered the whole trail – mail your passport to the Visitor Center to win a prize.



Beer Personalities

1 Going Local
At Wheatland Spring Farm + Brewery in Waterford, John and Bonnie Branding channel the German 'Land Beer' ethos by using estate-grown ingredients - including local barley, spring water and yeast - in their Loudoun Grown Farmhouse Ale as well as other beers.

2 All in the Family
Bob Zurschmeide started out in Loudoun as a "dirt farmer" in the 1950s. Seventy years later and his son Bruce oversees Dirt Farm Brewing on steep slopes of the Blue Ridge, famous for its craft ales and stunning views. Bluemont Vineyard next door, and Henway Hard Cider and Great Country Farms below it, are also outposts of the Zurschmeide empire.

3 The Beer Scientist
Jasper Akerboom was a microbiologist at Loudoun's world-renowned Janelia Research labs when he quit to focus on his real love: beer. At Lost Rhino Brewing Co. he helped make the famous Bone Dusters amber ale, using yeast from protocetid whale fossils. Today he and business partner Travis Tedrow run Jasper Yeast, a local yeast propagation lab serving the mid-Atlantic area. They specialize in providing pure liquid cultures of the most popular strains, as well as the isolation of unique strains sourced from local farms and breweries.

You Drank What?

Bizarre Ingredients That Have Appeared in Loudoun Brews



Adroit Theory's "The Death of Cthulhu"

The esoteric Purcellville nano brewery's Russian Imperial Milk Stout contained espresso coffee, toasted coconut, macadamia nuts and Scotch Bonnet Pepper, infused with a bourbon honey.



Crooked Run's "Merrang!"

Innovative Crooked Run Brewing caused a stir with this Berliner infused with lemons, Mexican vanilla, milk sugar and er, Graham Crackers. A liquid Lemon Meringue Pie.



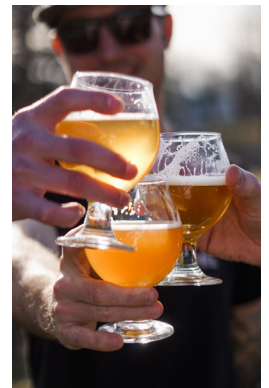
Belly Love's "The Duke"

The names of the beers at this Purcellville brewery are bizarre enough - Son of A Dicktator anyone? Then there's The Duke, a purple hued Belgian-style Tripel, brewed with orange peel and blue starflower petals. Hold it up to light and it changes from purple to red and orange.



Flying Ace Farm Distillery & Brewery's Bloody Butcher Cream Ale

This creamy hops-forward ale is juiced with tangerines and Amarillo hops on a base of rare Bloody Butcher Corn - a near-extinct heirloom grain, which grows in a 40-acre field on the farm.



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