



More ▾

[Create Blog](#) [Sign In](#)

The Pour Travelers

The Pour Travelers follows two craft beer enthusiasts and their monkey on excursions throughout their home state of PA as well as vacations to beer destinations across the country and beyond.

Pages

- [The Pour Travelers](#)
- [Ffej's Band Performance Schedule](#)

About Me

 [ffejherb](#)

The skinny: Born March 26, 1974 in Shamokin, PA. Graduated from Shamokin Area High School in 1992. Graduated from Penn State in 1996. Married my best friend, Brandi, in 1999. Played in a zillion different bands (most notably Solar Federation and herbie) since I was in high school. Been into craft beer for a decade. Work at Troegs Brewery and love life! Follow me on Twitter: @ffejherb. Follow me on Facebook: www.facebook.com/ffejherb.

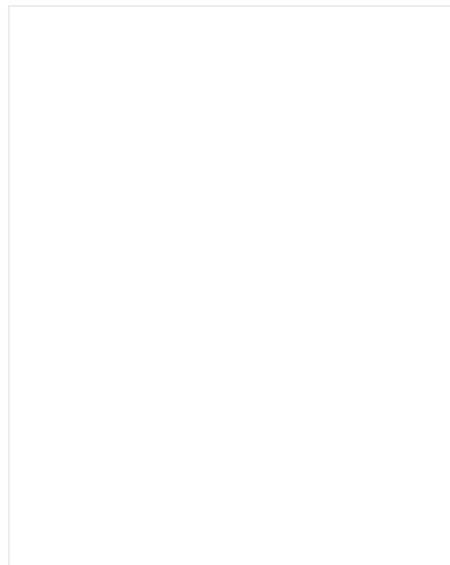
[View my complete profile](#)

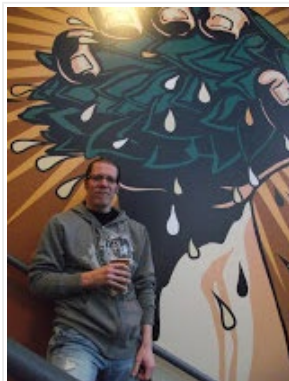
Friday, January 10, 2020

Delaware? - Part 1

Looks like we're coming out of the gate swinging as we commence with 2020! The first weekend of the year, and we're already headed down the ol' Pour Travelers trail. After a quick three-day detox from a beer-and-liquor-soaked New Year's Eve (and Brewslut's birthday party), we're back at it, doin' what we do. We had originally planned to check out some new places in Philadelphia on this particular weekend, but we decided to switch gears and try Delaware on for size. Despite being one of the nation's smallest states and next door neighbors to PA, we hadn't spent much time in "The First State." Save for a few visits to the Dogfish Head brewpub in Rehoboth Beach, Delaware was largely uncharted waters for us Pour Travelers. So it was settled. We were off to Delaware.

I got up bright and early on Saturday morning after a good night's sleep and prepared a healthy breakfast of scrambled eggs, home fries, and turkey bacon. I always find its good to have a full belly prior to a day of drinking. It sounds like a no-brainer, but you'd be surprised how quickly you can get f'd up on an empty stomach.





Followers

Blog Archive

- ▼ 2020 (5)
 - ▼ January (5)
 - [Dela... where? - Part 2](#)
 - [Dela...where? - Part 1](#)
 - [Twice in a Lifetime: Magdalen Islands Redux - Part...](#)
 - [Twice in a Lifetime: Magdalen Islands Redux - Part...](#)
 - [Top 10 new-to-us breweries of 2019](#)
- ▶ 2019 (22)
- ▶ 2018 (30)
- ▶ 2017 (26)
- ▶ 2016 (23)
- ▶ 2015 (1)



Outside Dew Point in Yorklyn, DE.

Our first stop of the day was **Dew Point**, a three-year-old brewery situated in Yorklyn, DE. We arrived about twenty minutes prior to opening time, so we decided to take a quick stroll around the perimeter. Turns out the brewery inhabits one of the buildings of an old, historic snuff (i.e. chewin' tobacco) factory called Garrett Snuff Mill that operated until 1954. The complex includes fourteen contributing (mostly brick) buildings built between 1846 and 1901. It served as a cool, scenic backdrop for the brewery itself.

The Tasting Room is situated on the second floor of the building, above the brewing facility. Dew Point also boasts a sprawling beer garden area with outdoor stage for live entertainment as well as cornhole boards, a horseshoe pit, disc golf, and more.



It was refreshing to start off the day at a brewery whose beer menu wasn't comprised of 75% IPAs. Obviously, we were the first patrons of the day since we rolled in right at opening time (actually, we were a minute early). Fran, the bartender, was super-friendly and talkative, and didn't hesitate to tell us about the history of the brewery and its story (which you can read all about at Dew Point's web site).

The environment was cool - lots of wood including a bar constructed of pinewood

- ▶ 2014 (1)
- ▶ 2013 (10)
- ▶ 2012 (33)
- ▶ 2011 (44)

Labels

11th Hour (1) 16-Bit (1) 18th Street (1) 2 Feet (1) 2SP Brewing (1) 32 North (1) 350 Brewing (1) 412 Brewery (1) 5th Quadrant (1) 6 Bears & A Goat (1) A l'abrie de la Tempete (1) Abjuration (1) Abolitionist Ale Works (2) Acoustic Ales (1) Actual Brewing (1) Aeronaut (2) Against the Grain (1) Akasha (1) **Al's of Hampden (13)** Ale Asylum (2) Alesatian (1) Alesmith (3) Allagash (1) Alpine Beer Company (2) American Flatbread (1) Amplified (1) Angel's Envy (1) Antiques on High (1) Antler Ridge Winery (1) Ardent (1) Argilla (1) Armsby Abbey (1) Asbury Festhalle & Biergarten (1) Asbury Park Brewing (1) Aston Abbey (1) Attaboy (3) Autumn Arch (1) Avery (1) Back Bay (1) Back Pedal (1) Backlash (1) Backstreet Brewery (1) Bad Weather (1) BadWolf (1) Baerlic (2) Bald Top (1) Ballast Point (3) **Bar Hygge (4)** Barcade (2) Bare Hands (1) Barley's (1) BarleyPop (1) Barn (1) Barracudas Locust Point Tavern (1) Barrel Theory (1) Base Camp (1) Basic City (1) Batdorf (1) BattleMage (1) Bay City (1) Bearded Bird (1) beer competition (1) Beer Mapping Project (1) beer pong (1) Beer Run (1) Beer Tree (1) Begyle (1) Bell's (1) Bellefonte (1) Benchtop (1) Benelux (1) Benny Brewing (2) Benny Brewing Company (1) Berkeley Springs (1) Berwick Brewing (3) Beverage For Less (1) Beynon's Lake Sheridan Pub (1) Big Horse (1) Big Ugly (1) Binghamton Brewing (1) Birdland (1) Bissell Brothers (1) Bitter Brothers (2) Black Bear (1) Black Cap (1) Black Hog (1) Black Husky (1) BlackStack (1) Blind Lady Ale House (1) **Block 15 (2)** Bloomsburg Fair (1) Blue Mountain (1) Bluebird Inn (1) Bodega (1) Bogside (1) Bold Mariner (1) Bone Up (1) Boneshire (1) Bonifest (1) Boom City (1) Booze Brothers (1) Bottle Bar East (1) bottle share (1) Bottlehouse (1) Bottomless (1) Boulder (1) Bradley Brew Project (1) Brass Rail Deli (1) **Breaker Brewing (5)** Breakside (1) Breckenridge (1) Brew

and built by Fran himself, as well as original floorboards and ceiling beams. Even the music was awesome, also apparently curated by Fran (care of his iPod). While we were there, I heard old school Metallica, Zappa, Blue Oyster Cult, and even one of my personal favorites, the criminally underrated King's X. Even the view from the tasting room overlooks the dilapidated buildings of the old snuff factory, which adds to the ambiance. Turns out the beer here is great too!



We opted for our own sampler flights, each featuring four different beers.

- **Sippin' on a Sipa 2** - saison/IPA hybrid hopped and dry-hopped with multiple hop varieties to elicit tropical, citrus, and passionfruit flavors and aromas. This one came across as almost a sour IPA, with lots of spicy, earthy notes from the saison yeast to complement the citrus-forward hop profile.
- **Rubick's 3** - Bière de Garde with honey, peaches, and apricots. My favorite of the lot! The honey really stands out in this beer, sweetening the pot quite a bit as well as propping up the juiciness of the fruit. Gotta love them peaches!
- **Mexican Standoff** - Brewed with cacao nibs, vanilla beans, and cinnamon sticks, this stout offers a Mexican standoff between the three ingredients as well as traditional notes of roast and coffee. Surprisingly, the base beer was a < 5% ABV dry Irish-type stout. Typically, these "Mexican" stouts are quite a bit beefier and boozier. Despite being a tad thin, the flavors were well-balanced.
- **Old Spinster** - Two-year aged English barleywine features complex malt richness and vinous character with hints of dark fruit, caramel, and toffee. Very smooth for a beer teetering at almost 10% ABV. It was a bit on the sweet side, but it also had ample viscosity and a nice underlying dark caramel note.

Gentlemen (3) Brew Keepers (1)
 Brewdog Short North (1) Brewer's
 Art (1) Brewery ARS (1) Brewery
 Techne (1) Brewery Vivant (1)
 Brewhouse No. 16 (1) Bridgeport
 (1) Bristol (1) Broken Chair (1)
 Bube's brewery (1) Buckeye Beer
 Engine (2) Buckman Botanical (1)
 bulbous knob (1) Bull and Bush (1)
 Bull's Head Public House (3)
Bullfrog Brewery (4)
 Bullquarian (1) Bunker (1) Burd's
 Nest (1) Burnside (1) Cafe Lift (1)
 California Kabob (1) Cambridge
 Brewing Company (3) Carolina
 Ale House (1) Cascade (2) Cellar 3
 (1) Central Waters (1) Champion
 (1) Charleston Beer Exchange (1)
 Charleston Beer Works (1) Chatty
 Monks (1) Cheech and Chong (1)
 Cheeky Monkey (1) Chestnut Hill
 Brewing (2) Chicago (1) Church
 Brew Works (2) Cinderlands (1)
 City Lights (1) City Steam (1) Civil
 War Cider (1) Claim 52 (1) Climbing
 Bines (1) Closed For Business (2)
 Coalition (1) Coast (1) Coelacanth
 (1) Cold Creek (1) Coldfire (1)
 Collision Bend (1) Collusion Tap
 Works (1) Commonwealth (2)
 Conyngham Brewing (1) Copper
 Bottom (1) Cornwall (1) Coronado
 (2) corvette grille (1) Couch (1)
 Council (1) Country Boy (1)
 Covered Bridge Brewhaus (1) Cox
 Brewing (1) Craft & Vinyl (1) craft
 beer (1) Crime & Punishment (2)
 Crooked Ewe (1) Culmination (1)
 Culture (1) Cushwa (3) Dancing
 Gnome (2) Dangerous Man (1)
 Dark City (1) Dark Horse (1) De
 Garde (1) Deadline (1) Deep Ellum
 (1) Defiant (1) Demented (1)
 Deschutes (2) Desperate Times
 (1) Devil's Creek (1) Devil's Den
 (3) Devils Backbone (1) Dew Point
 (1) Diamond Knot (1)
 Diamondback (3) Dieu du Ciel (1)
 Diversion (1) Dock Street (2)
 Dorchester (1) Double Mountain
 (2) Double Nickel (2) Down the
 Road (1) Draai Laag (2) Dual
 Citizen (1) Eagle Park (1) Earth
 Bread+Brewery (1) Earth Eagle (1)
 East End (2) Ebenezer's (1) Eclipse



All in all, this was a great way to kick off our little overnight adventure. This little place is churning out some well-executed, thoughtful beers that aren't just run-of-the-mill offerings. I loved everything about this place, and we look forward to a return visit sooner than later.



Pleeps tangled up in a Mexican Standoff.

Our first stop in Newark proper was **Argilla**, a small brewpub attached to Pietro's Pizza. Located in the Meadowood II shopping plaza, Argilla hosts a variety of live music regularly as well as comedy and bingo nights. As soon as we walked in, I noticed a small corner stage complete with PA gear and even a nice Yamaha house drum kit. Some little rugrat got away from his mom during our visit and decided to entertain the patrons with a "drum solo." The mom thought it would make a nice Kodak photo moment until she noticed several grimaces on the faces of multiple customers, ourselves included, at which time she dutifully pulled him out from behind the drum throne.

OK. Onto the beer. For whatever reason, I wasn't in an IPA mood. After a quick perusal of the beer menu, one selection jumped out at me not only for its name, **Mr. Owl**, but also for its description: a kettle-soured black ale conditioned on red raspberries before a second fermentation in oak barrels on our house sour mix for

(1) **Ecliptic** (2) **Elevator** (1) **Elk Creek** (6) **Empty Glass** (1) **Endeavor Brewing** (1) **Endless Brewing** (4) **Eppig** (1) **Equinox** (1) **Ethereal** (1) **Eulogy** (3) **Evergrain** (2) **Everybody's Brewing** (1) **Evil Twin** (1) **Ex Novo** (2) **Exhibit A** (1) **Extra Kinky** (1) **Fair State** (1) **Fall Brewing** (1) **Falling Rock Tap House** (1) **Falling Sky** (1) **Falls City** (1) **Far Gohn** (1) **Farmer's Cabinet** (3) **Farmhouse Brewery** (2) **Farmhouse Tap and Grill** (1) **Fat Head's** (2) **ffej herb** (1) **ffej of july** (2) **Filibuster Distillery** (1) **Fire Works Pizza** (1) **Fish Fry and Beer Tasting** (1) **Fishtown Brewpub** (1) **Five Mountain** (1) **Flannery's Tavern** (1) **Flat 12** (1) **Flat Earth** (1) **Flossmoor Station** (1) **Forgotten Boardwalk** (2) **Foundation** (1) **Founders** (2) **Four Hands** (1) **Freetail Brewing** (1) **Ft. George Brewery** (1) **Full Sail** (1) **Funk Factory** (3) **Galaxy Brewing** (2) **Gamble Mill** (1) **Garden Grove** (1) **GearHouse** (3) **Gene's Haufbrau** (1) **General Sutter Inn** (4) **Gigantic** (2) **Glarner Stube** (1) **Goat Race** (2) **Golden Crust Pizza** (1) **Good City** (1) **Goodwood** (1) **Goonda Beersmiths** (1) **Grain+Verse** (1) **Grand Rapids** (2) **Gravelly** (1) **Great Divide** (1) **Great Flood** (1) **Great Lakes Brewing** (1) **Great Notion** (3) **Great Taste of the Midwest** (4) **Green Dragon** (1) **Green Flash** (3) **Greenbush Brewing Company** (1) **Grist House** (2) **Grist Iron** (1) **Growlin' at the Moon** (2) **Guinness Open Gate** (1) **Hailstorm** (1) **Hair of the Dog** (4) **Half Acre** (1) **Half Door** (1) **Half Time** (1) **Hamilton's** (1) **Happy Valley Brewing** (3) **Hardywood** (2) **Harrisburg Beer Week** (1) **Hawksbill** (1) **Hawthorne's** (2) **Haymarket** (1) **Heavenly Goat** (1) **Helltown** (1) **Helm's** (1) **herbie** (1) **Heritage** (1) **Hess** (1) **Hidden River** (2) **Hill Farmstead** (2) **Hitchhiker** (3) **Hofbrauhaus** (1) **Holy City** (1) **Holy Hound Taproom** (1) **Home Republic** (1) **Hoof Hearted** (1) **Hop Cat** (1) **Hop Farm** (1) **Hop Valley** (1) **Hopfenstark** (1) **Hopkins Ordinary Ale Works** (1) **Hopsters** (1) **Hopworks Urban Brewery** (1) **Hopyard** (1) **Horseheads Brewing** (1) **Icarus** (1) **Idle Hands** (1) **Imminent Liquidation** (10) **Imperial Oak** (1) **IngleBean Coffee House** (3) **Insurrection** (2) **Intangible Ales** (2) **International Great Beer Expo** (1) **IPA Day** (1) **Iron Hill** (4) **Jack's Abby** (1) **JoBoy's** (1) **Johnny**

about 4 months. Sold. This turned out to be one of those rare beers on which Brewslut and I didn't see eye to eye. As a matter of fact, we were on completely different ends of the spectrum with this beer. I really enjoyed it for its moderate tartness and flavors of raspberry jam, tobacco, and oak. The finish was kind of funky, but not too crazy or overly complex. Let's call it a hint of barnyard. Brewslut, on the other hand, wasn't diggin' it. She felt something was off in the flavor, and might have even commented something along the lines of "magic marker," which drew me back to one of my favorite early blogs, [The Anomalous Olfactory Anecdotes of Brewslut](#). Honestly, I was quite surprised she didn't like it. To me, it straddled the line of a Flanders Red and oak-aged dark Belgian sour. I was pretty impressed.



Pleeps with Mr. Owl.

Meanwhile, Brewslut ordered a beer called **Lemon Berry Blue**, a tart wheat beer conditioned on raspberries, blueberries, lemon zest and fresh-squeezed lemonade. It wasn't terrible, but unfortunately it came across as a flat shandy. We weren't too jazzed about this one. Overall, it was a little too sweet and lacking complexity. More enjoyable was the plate of fresh-cut fries with beer cheese we noshed on to hold us over until dinner. Can't go wrong with loading up on additional carbs whilst imbibing!

We decided to try a third beer, so I suggested something dark and malty. **Brown Sugar Beerunch Stout** is a variation of Argilla's Beerunch Stout with the addition of brown sugar and Sumatran coffee beans. This one sounded a little more appealing on paper. It wasn't *bad* per se, but the body was considerably thinner than I like for the style, and the brown sugar dominated the coffee flavor, unfortunately. Still, it was a decent attempt at something a little off-kilter, which I can appreciate. The clear winner for me here was Mr. Owl, and it was one of the more memorable beers of the trip for me. Brewslut disagrees, and she is unanimous in that decision.

The next two breweries on the itinerary were situated in the same industrial park about a block and a half from each other. First on the list was **Autumn Arch**, a small-batch, experimental brewery "specializing in deep flavor profiles, edgy bitterness, and complex relationships" (their words, not mine). The tap list featured a wide variety of fairly straightforward beer styles including a few IPAs, a Wee Heavy, an altbier, pilsner, and a few others.

I settled on **Newark State of Mind Redux**, a slight variation of its flagship imperial IPA. Super-dry with a slight hazy flare, the beers features a hazy IPA yeast from Mere Tenacity to add the mysterious "special sauce" as it were. Brewslut opted for - and I knew she'd order this based solely on its name - **Incredulous Stare**. This one is a West Coast-style IPA brewed exclusively with Idaho Gem hops, which linger on the

Brenda's (1) Jughandle (1) Kane (1) Karben4 (1) Kilowatt (3) Kite & Key (1) Knotty Pine (1) Kraftwork (3) Krugel's (3) L'Amere A Boire (1) La Cabre (1) Lakefront Brewery (2) Lamplighter (2) Land Grant (1) Last Wave (1) Latitude 33 (1) Laurelwood (2) Le BarBu (1) Le Saint Bock (1) Left Hand (2) Leinenkugel's Beer Garden (1) Levante (2) Liars' Bench (1) Liberal Cup (1) Liberty Taproom (1) Lineage (1) Liquid Riot (1) Little Miss (1) Living Tea (1) Local 44 (1) Locust Lane (1) Logsdon Farmhouse Ales (1) Lone Pine (1) Longship (1) Lord Hobo (2) Lost Abbey (2) Lost Rhino (1) Lower Forge (1) Lucille (1) Lucky Hare (2) Mad Science (1) Madison WI (1) Madtree (1) Maduro Cigar Bar (1) Manzanita Brewing Company (1) Market Vines (1) Mason's (1) Masthead (2) Max's Taphouse (2) Max's Taproom (1) McMenamins East 19th Street Cafe (1) McMenamins Edgefield (1) McMenamins Kennedy School (2) McMenamins Lighthouse (1) Mead Hall (2) Meanwhile (1) Mellow Mink (1) Mellow Mushroom (2) Memphis Taproom (3) metal brewer (1) Michter's (1) Midnight Oil (1) Mifflinburg Oktoberfest (1) Migration (1) Miki (1) Mikkeller (1) Mile Wide (1) Millbock Brewing Company (2) Milwaukee Brewing (1) Mindful (1) Minhas (1) Miscreation (1) Mission Brewery (1) MobCraft (3) Modern Times (3) Modist (1) Molly Pitcher (1) Monk's (2) Monkey Paw (1) Monnik (1) Monocacy (1) Monster Music (1) Monument City (2) Moo-Duck Brewery (1) Mother Earth Brewing Company (1) Mountain Sun (1) MyBeerBuzz (2) Mystic (1) Nale House (1) Neshaminy Creek (2) New Belgium (1) New England Brewing (1) New Glarus (2) New Holland Brewing Company (2) Newport Pizza and Ale House (3) Next Door (1) Night Shift (2) Nine Giant (1) Ninkasi (1) Nodding Head (2) North 3rd (1) North Brewery (2) North High (1) North Park (1) North Slope Brewing (1) O'Brien's (1) O'Connor (1) O'Dells (1) O'Reilly's Taproom (5) Oak Barrel Tavern (1) Oakbrook (1) Oakshire (1) OB Brewery (1) OB Noodle House (1) Ocelot (3) Oddfellows (1) Oddside Ales (1) Off Broadway Drafthouse (1) Oggi's (1) Old Forge (3) Old Ox (1) Old Town (1) Olde Bedford (1) Olde Mother (1) Olive Tree Marketplace (2) One Barrel (1) One Trick Pony (2)

palate with a spicy, citrusy flavor profile. We decided to share and compare notes. I was definitely digging the Newark State of Mind a bit more. Since we've spent a lot of time drinking in San Diego, I'm pretty jaded when it comes to West Coast IPAs. Incredulous Stare, while decent in its own right, had left me unconvinced. We decided to go the route of one-and-done for the next few places, as we still had several to hit.



Just up the street is **Midnight Oil**, a young brewery that won't celebrate its 2nd anniversary until February. I was hoping for a beer named "Beds are Burning" or a bald bartender with a weird Australian accent, but no such luck. Though not quite as many beers on tap as its neighbor a few doors down, there was still plenty of variety in the eight offerings on the board. After weighing our options, I went with **Lucid Dream**, a Dortmund Lager, while the lady opted for **Vampire Sunburn**, a Gose with guava puree. I was surprised she didn't go for the cherry Berliner Weisse. After all, it's her favorite beer style.

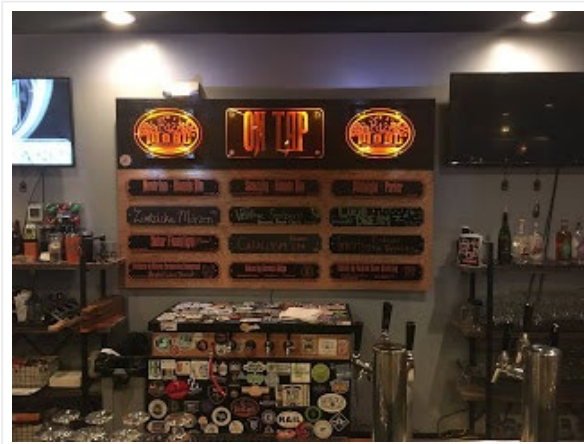


Also referred to as "Export" lager, Dortmunds hail from Dortmund, Germany, and take inspiration from pilsners. I find them a tad bit grittier and earthier than pilsners, which come across as considerably more crisp. At least that's how this one struck me. I hadn't had one in quite a while (to my recollection, anyway), and this one fell somewhere in the middle. The wife's gose was a little more interesting (and tasty, too). Speaking of her gose, it seems as though the use of guavas in brewing has picked up considerably with the preponderance of tart fruit beers in the last few years. A common tropical fruit in Mexico and Central America, guavas elicit a lemony

Operation Shutdown podcast (1)
 Oregon (1) Orono (1) Oskar Blues
 (1) **Otto's** (4) Oxbow (1) Pariah
 (1) Peabody Heights (2) Peggy
 (2) PEI Brewing (1) Pelican Pacific
 City (1) Pelican Tillamook (1) Pen
 Druid (1) Pfreim Family (2)
 Phantom Canyon (1) **Philadelphia**
 (4) Philly Beer Scene (1) **Philly**
Beer Week (3) Pickering Winery
 (1) Piece (1) Piggly Wiggly (1)
 Pigskin Brewing (1) Pike Brewing
 (1) Pioneer Brewing Company (1)
Pizza Boy (21) **Pizza**
Port (10) Pleasure House (1)
 Pleepleus (1) **Port Brewing** (2)
 Portland (2) Portsmouth (1)
 Pottstown United (1) **Pro Re Nata**
 (2) Prohibition Taproom (1) Pries
 (1) Publican (1) Pure Project (1)
 Quinn (1) Race Street (1) Random
 Row (1) Reagal Beagle (1) Reaver
 Beach (1) Red Rocks (1) Red Tank
 (1) Reipstine's Pub (1) Remnant (1)
 Resident (1) Revolution Brewing
 Company (1) Rip Rap (1) Rising
 Tide (1) **River House Brewpub** (2)
 Rock Art (1) Rock Bottom (1)
 Rockwell (2) Rooster Fish (1) Root
 Down (1) Rotunda Brewing
 Company (1) Rough Draft (1)
 Roundabout (2) Rush (1) **Rusty**
Rail (3) **Rusty Truck** (1)
Sabatini's (6) **Saint Boniface** (3)
 San Diego (1) Sasquatch (1) Scarlet
 D (1) Schaylor (2) Screamin' Hill
 (1) Seattle (1) Second Chance (1)
Selin's Grove (14) Seneca
 Lake Brewing (1) Separatist Beer
 Project (1) Seven Arrows (1)
 Seventh Son (1) Shadowbrook Inn
 and Resort (1) Shoreline Brewery
 (1) Short Bus (1) Short's Brewing
 Company (1) Shy Bear (1)
 Sideswipe (1) Sly Fox (3) Small Bar
 (1) Smartmouth (1) Smokehouse
 Brewing (1) Smoketown Brewing
 Station (1) Smokey Oak Taproom
 (1) Societe (2) **SOLE Artisan Ales**
 (2) Sour Note (1) **South Beach**
 (4) Southend Brewery (1)
 Spellbound (2) Spoonwood (1)
 Spring Hill (1) **Spring House**
 (7) Springdale (1) St. Boniface (1)
 Stable 12 (1) Stable Craft (1)
 Standard Tap (1) Steel Toe (1)
 Steelhead (1) Stella's (1) Stewart's
 (1) Stickman Brews (1) Stitch
 House (1) Stolen Sun (1) **Stone** (5)
 Stoneface (1) Stoutd's (1) Strange
 Roots (1) **Strangeways** (3)
 Stubby's (1) Studio 35 Cinema &
 Drafthouse (1) Sugar Creek (1)
 Sunset Grill & Tap (1) Surly (3)
 Susquehanna Brewing (1) Taco Boy
 (1) Tannery Run (1) Tattered Flag
 (1) **Team Drink** (4) Temperance

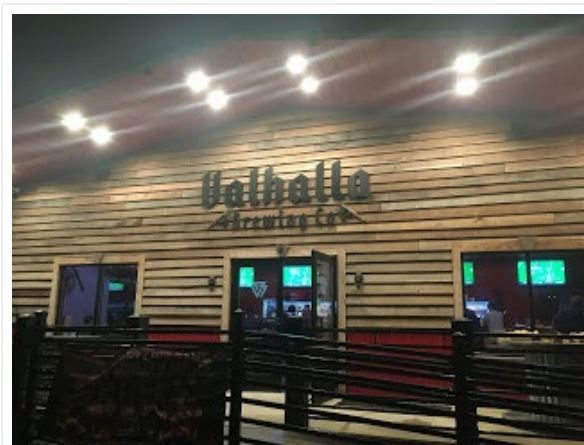
fragrance and bring together tropical flavors of papaya, banana and light pineapple.

The tasting room is dog friendly, and there was a little black lab-looking cutie bopping around whose name was Charlie. He was wearing a little bandana around his neck. However, he was very tentative and shy around most of the people. I was lured toward the end of the bar area opposite where we were sitting by the sight of a Galaga arcade game. Turns out it was a free play multi-game cabinet with lots of old, classic favorites! I snuck in a game of Frogger (one of my best games in a while, too), while Brewslut caught up with some reading on her phone.



The beers here pretty solid, but we decided to stick to our one-and-done routine again. After a quick time check, I realized we were way ahead of schedule, so I decided to consult my trusty Brewery Maps web site. Turns out we were mere miles away from not only PA, but also Maryland, and - lo and behold - there was a brewery located in nearby Elkton, MD. Audible! To quote Hannibal, "I love it when a plan comes together."

So it was off to **Valhalla**, Elkton's first microbrewery. We decided to also eat there since the food sounded good and it was getting to be dinner time. The name of the brewery is derived from Norse mythology. Valhalla is a majestic hall inhabited by slain warriors who live there blissfully under the leadership of Odin, the god of... well, lots of stuff, including wisdom, poetry, death, divination, and magic. Odin seems to have a lot on his plate, eh? In mythology, Valhalla is depicted as a splendid palace, where warriors drink liquor from the udders of - you guessed it - goats! Now we're talkin'!



Unfortunately, our beers didn't quite measure up to the same awesomeness as the majestic hall after which the brewery borrows its name. My beer, **Flannel Szn**, is a Winter Lager brewed with winter spices, orange peel, honey, and cranberries. The

Row (1) Ten7 (1) Terrestrial (1)
Terry Hawbaker (8)
 Thanksgiving (1) The Alchemist (1)
 The Answer (3) The Bruery (1)
 The Commons (1) The Cooper's
 Tavern (1) The Farmhouse
 Brewery (2) The Foodery (1) The
 Griffon (1) the Livery (2) The
 North Brewery (1) The Old
 Fashioned (2) The Shed (1) The
 Square Meal (1) The Veil (1) Third
 Space (1) Thorn Street (1) Three
 Floyds Brewing Company (1) Three
 Notch'd (1) Three Penny Taproom
 (1) Throwback (1) Thunder Island
 (1) Thunderhawk Alements (1)
 Tired Hands (1) **Tired Hands
 Brewing Company (4)**
 Tonewood (3) Toolbox (2)
Toronado (4) Town Hall (1)
 Track 3 (1) Tree House Brewing
 Company (1) Trillium (1) Trinity (1)
 Triple Crossing (1) Triumph
 Brewing (1) **troegs (12)**
 Tugboat (1) Turkey Hill Brewing (1)
 Turkey Hill Brewpub (2) Turtle
 Swamp (1) Twisted Bine (1) Two
 Goats (1) **Two Rivers (3)** Two
 Roads (1) Tyranena Brewing
 Company (2) Ugly Oyster (1)
 Union Craft (2) Upright (1)
 Upstate Brewing (1) Upstreet (1)
 Urban Artifact (1) Urban Farm (1)
 Urban Growler (1) Urban Village (1)
 Valhalla (1) **Vanish (3)** Väsen (1)
 Vermont (2) Vermont Pub and
 Brewery (1) Victory (1) Viking
 Braggot (1) Vine Street Pub (1)
 Vintage (1) Vonn Trappe Lodge (1)
 Voodoo (3) Wagner Valley (1)
 Walking Man (1) Warren General
 Store (1) **Warwick Hotel (2)**
 Wasserhund (1) **Water Street
 Brewing (3)** Waverly (1) Weasel
 Boy (1) West Branch Brewing (1)
 West Sixth (1) Westbrook (1) Wet
 Willie's (1) **Wheeling Brewing
 Company (1)** Wices Et Versa (1)
 Willimantic Brewing Company (1)
 Wilmington Brew Works (1) Wine
 Shop at Millheim (1) Winooskie
 Beverage (1) Winter Hill (1)
 Wissahickon (1) **Wolf's Ridge (3)**
 Woodstock (1) **Woody's (1)**
 Workhorse (1) **Yards (2)** Yorkholo
 (2) **Young Veterans (1)** Yuengling
 (1) **Zaftig (1)** **Zeno's Pub (3)**

first sip revealed dreaded off-flavors of slight sulfur and sewer pipes. It was definitely one of the off-flavors I learned about during quality control and sensory panel training at the brewery. Thankfully, the spices did their best to mask the underlying flaw of this beer, which I'm fairly certain was Hydrogen Sulfide. It was either that or Mercaptan (i.e. ethanethiol), which I actually had difficulty detecting during the training. Some palates simply can't detect Mercaptan... and that's a good thing, because it elicits flavors of rotten vegetables, dirty drain water, sulfur, and rotting garbage. With descriptors like that, I can't believe that *anyone's* tastebuds would be impervious to Mercaptan. The first sip was definitely a shock, but the winter spices emerged a bit more as it warmed up, rendering it at least drinkable.

Brewslut's **Mimosa Sour** also did little to impress us. It was flat, lifeless, and didn't come across like a mimosa at all. It was extremely under-carbonated, and I'm honestly surprised they were even serving it. I had one sip and that was about enough for me. A sour has got to have a bit of prickly carbonation to bolster the tart notes. Plus its appearance was murky and unappealing. This one just wasn't cutting it.



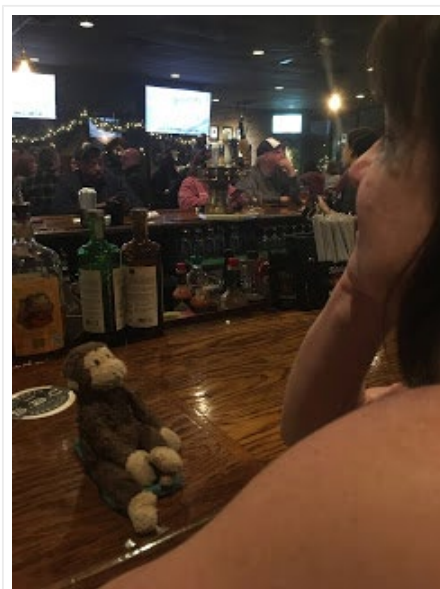
View from our barstools at Valhalla.

The food was good enough, though. We enjoyed smoked chicken wraps with smashed avocado and a side of fries. But the beers didn't entice us to stick around for further exploration, I'm afraid. We did, however, get tangled up in a few football conversations with some patrons. We were actually in pro-football moods on this particular evening, and enjoyed watching the Bills play the Texans... or as I still call them, the Oilers.

Our final brewery stop of the day was **Stewart's Brewing Company**. Established in 1995 - during the Mesozoic era of craft brewing - Stewart's is New Castle County's first brewpub. It's located in a shopping plaza at Governor Place in Bear, DE. When we pulled into the parking lot, I sensed it had the potential of being packed. We quickly shuffled in, as it was raining outside, and I discovered my instincts were correct. Alas, there was a pigskin-tossing-and-kicking contest on the television that had them out in droves.

Inside, the spacious brewpub offers a 150-seat full service restaurant with a large, wrap-around 30-seat bar. Stewart's also has secured ten GABF medals between 2001 and 2013, which adorn its walls. We were fortunate to snag two seats way in the back at the very end of the bar near the kitchen entrance. I was actually surprised to see so many people out at an old-school brewpub on a Saturday night. I suspected the TVs were probably helping bolster attendance. After all, the team everyone loves to hate, The Patriots, were playing the Titans. Despite checking out the tap list in advance, I'll admit that I didn't have high hopes for this place. We'd been to a number of 90's-era brewpubs in our travels, and most of them simply stop trying (or caring), instead opting to bank on die-hard, long-time customers or tourists looking

for a place to enjoy a beer while on vacation. Turns out I was pleasantly surprised.



Pleeps patiently waiting for a beer.

As soon as I eyeballed a **Smoked Porter** on the draft list, I'd made up my mind. The fact that this beer was also a two-time GABF medalist helped seal the deal. An English-style porter brewed with beechwood smoked malt, this robust dark, malty beer features smokey highlights and a roasty malt backbone with traces of coffee and tobacco. Nicely done, Stewart's!

Upon further inspection of the tap list, I noticed a **Barrel-Aged Winter Warmer**. The term "barrel-aged" caught my attention, but it was the "aged in Bulleit Rye Barrels" that ultimately sucked me into the vortex. I'd recently been getting really into bourbon and rye over the last two years, and Bulleit Rye is one of my regular go-tos. This particular winter warmer ale was aged for nearly a year in a Bulleit Rye Barrel. This one boasted a dominant boozy rye presence with a hint of vanilla sweetness and a touch of spice.

By this time, we were having a fun conversation and watching all of the football fans react to the game, so we decided to share something. I inquired about the cask selection, and it turned out to be an IPA called **The Line of Muggability**. This American IPA, brewed especially for Stewart's mug clubbers, is dry hopped with Mosaic and Columbus for a dominant citrus fruit character with grapefruit at the forefront. Once I saw it was on cask - and served in a 20oz imperial British pint glass - it had to be done. Some of my favorite IPA experiences of all time have been beer engine pours (Town Hall's Masala Mama and Selin's Grove's Olde Frosty immediately come to mind). The first time I had Nugget Nectar dispensed from a hand-pulled beer engine, it was a religious experience. So yeah, I have some history with cask-conditioned beers. My top bucket list trip of all time is to travel to the English countryside, rent a car for two weeks, drive around and visit as many small pubs as possible and indulge in some serious "real ale." This beer went down all too easily, and with that it was time to bid farewell to Stewart's and retire for the evening.



But the night wasn't over quite yet. Rather than have one more beer at Stewart's, we decided to head back to the hotel and check out the bar. Although the tap selection consisted of just three beers, they all were craft. I went with **Body & Soul** from Delaware's **Blue Earl Brewing**. I'd only just learned of this brewery earlier in the day during our visit to Dew Point. Fran mentioned it was a newer place that brewed some good stuff. I didn't care what style this beer turned out to be; I was ordering it anyway. Turns out it's a Scotch Ale. Scotch Ales are strong ales, also known as Also known as "Wee Heavy," Scotch ales traditionally go through a long boil in the kettle, which caramelized the wort, producing a deep copper or brown coloration. The beer shares its name with the 1930's jazz standard, and the brewery itself is steeped in the blues and early American music such as jazz, our country's contribution to musical genres. At 9% ABV, this was a smooth, malty treat to put a cap on a fine day of Pour Traveling.

Stay tuned for the conclusion of our weekend in Delaware as we head to nearby Wilmington to hit a few more new-to-us places. Until next time...



Posted by ffejherb at 11:40 AM



Labels: [Argilla](#), [Autumn Arch](#), [Dew Point](#), [Midnight Oil](#), [Stewart's](#), [Valhalla](#)

No comments:



More ▾

Create Blog Sign In

The Pour Travelers

The Pour Travelers follows two craft beer enthusiasts and their monkey on excursions throughout their home state of PA as well as vacations to beer destinations across the country and beyond.

Pages

- [The Pour Travelers](#)
- [Ffej's Band Performance Schedule](#)

About Me

 [ffejherb](#)

The skinny: Born March 26, 1974 in Shamokin, PA. Graduated from Shamokin Area High School in 1992. Graduated from Penn State in 1996. Married my best friend, Brandi, in 1999. Played in a zillion different bands (most notably Solar Federation and herbie) since I was in high school. Been into craft beer for a decade. Work at Troegs Brewery and love life! Follow me on Twitter: @ffejherb. Follow me on Facebook: www.facebook.com/ffejherb.

[View my complete profile](#)

Wednesday, January 15, 2020

Dela... where? - Part 2

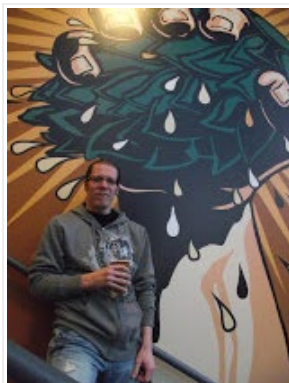
We actually got rolling pretty early on Sunday morning and made it to our first stop, [Stitch House](#), for brunch. This part of town seemed extremely quiet at this time of day, which I reckon was somewhere around 10:15 a.m. Brewslut suggested that it was likely due to the nearby University of Delaware still being on holiday break. Perhaps everyone was at church. Either way, the streets were relatively calm and collected.



Our view at Stitch House.

It was still a little early, so rather than a beer we opted for coffee with our brunch. We hadn't had any yet, and we're typically two cups in before we get to our first brewery of the day. The brunch menu was small and heavy on carnivore-friendly dishes, so we decided to go pescatarian with smoked salmon bagel sandwiches and breakfast potatoes. The food was damn tasty, and gave us a nice base on top of which to pour a few beers.

I was excited to see a Rauchbier on tap named **Dumpster Fire**. What a great name for a smoked beer! This one turned out to be light-bodied and very approachable for the style with a nice balance of smoke and sweet. I won't continue to bore you with



Followers

Blog Archive

- ▼ 2020 (5)
 - ▼ January (5)
 - [Dela... where? - Part 2](#)
 - [Dela...where? - Part 1](#)
 - [Twice in a Lifetime: Magdalen Islands Redux - Part...](#)
 - [Twice in a Lifetime: Magdalen Islands Redux - Part...](#)
 - [Top 10 new-to-us breweries of 2019](#)
- ▶ 2019 (22)
- ▶ 2018 (30)
- ▶ 2017 (26)
- ▶ 2016 (23)
- ▶ 2015 (1)
- ▶ 2014 (1)
- ▶ 2013 (10)
- ▶ 2012 (33)
- ▶ 2011 (44)

musings about smoked beers. Either you love 'em or you hate 'em. I'm definitely in the minority... kind of like a non-stoned fan at a Phish concert. So one beer in and we were off to a good start!

Up next, I decided to take a chance with **Coconut Pete's Porter**. In my experiences, beers brewed with coconut have been all over the map. I also really have to be in the mood for a coconut beer. Well, this morning I was in fact craving a dark, silky beer with chocolate, coffee and/or coconut. Turns out it was a sound decision because this might be one of the best coconut beers I've had. Seriously, this one kind of surprised me. I wasn't expecting it to be *that* good. I mean, it wasn't mind-blowing in its complexity; it was just an extremely well-executed beer. The toasted coconut flavor was on-point and didn't overpower the beer. It also didn't have that fake, medicinal coconut flavor you find in some beers that take shortcuts and use extract. The bartender said that despite all of the work they did preparing and toasting the coconut, the flavor was extremely subtle. Well, subtle to me equals perfect. This one was just perfectly balanced with a creamy mouthfeel that I always want to encounter with a porter. Beautifully done, Stitch House!

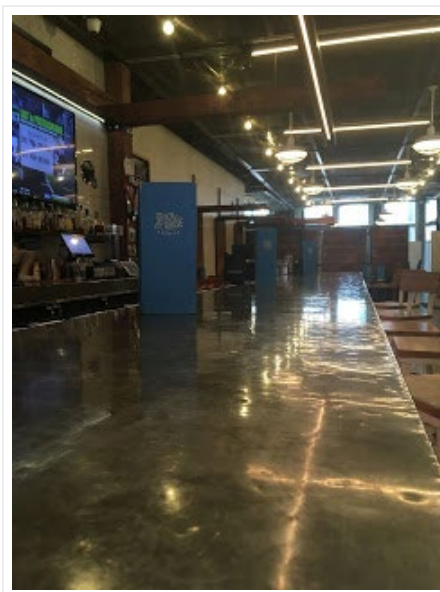


Pleeps' new friend, Coconut Pete!

We decided to share a pour of the appropriately named Russian Imperial Stout, **Drago**. Not only is this an amazing name for a RIS, but it also had a subtitle of "I Must Break You," which is like one of about 4 lines spoken by the antagonist, Ivan Drago, in the movie *Rocky IV*. I was obsessed with the Rocky franchise after seeing the first two movies broadcast on television when I was a kid, and went to see *III* and *IV* in the theater. The original *Rocky* is still one of my favorite movies of all time, and I can't get through the final scene without crying like a little bitch. Yes it's true... I'm a sensitive guy. I know, *right?!*

Labels

11th Hour (1) 16-Bit (1) 18th Street (1) 2 Feet (1) 2SP Brewing (1) 32 North (1) 350 Brewing (1) 412 Brewery (1) 5th Quadrant (1) 6 Bears & A Goat (1) A l'abrie de la Tempete (1) Abjuration (1) Abolitionist Ale Works (2) Acoustic Ales (1) Actual Brewing (1) Aeronaut (2) Against the Grain (1) Akasha (1) **Al's of Hampden (13)** Ale Asylum (2) Alesatian (1) Alesmith (3) Allagash (1) Alpine Beer Company (2) American Flatbread (1) Amplified (1) Angel's Envy (1) Antiques on High (1) Antler Ridge Winery (1) Ardent (1) Argilla (1) Armsby Abbey (1) Asbury Festhalle & Biergarten (1) Asbury Park Brewing (1) Aston Abbey (1) Attaboy (3) Autumn Arch (1) Avery (1) Back Bay (1) Back Pedal (1) Backlash (1) Backstreet Brewery (1) Bad Weather (1) BadWolf (1) Baeric (2) Bald Top (1) Ballast Point (3) **Bar Hygge (4)** Barcade (2) Bare Hands (1) Barley's (1) BarleyPop (1) Barn (1) Barracudas Locust Point Tavern (1) Barrel Theory (1) Base Camp (1) Basic City (1) Batdorf (1) BattleMage (1) Bay City (1) Bearded Bird (1) beer competition (1) Beer Mapping Project (1) beer pong (1) Beer Run (1) Beer Tree (1) Begyle (1) Bell's (1) Bellefonte (1) Benchtop (1) Benelux (1) **Benny Brewing (2)** Benny Brewing Company (1) Berkeley Springs (1) Berwick Brewing (3) Beverage For Less (1) Beynon's Lake Sheridan Pub (1) Big Horse (1) Big Ugly (1) Binghamton Brewing (1) Birdland (1) Bissell Brothers (1) **Bitter Brothers (2)** Black Bear (1) Black Cap (1) Black Hog (1) Black Husky (1) BlackStack (1) Blind Lady Ale House (1) **Block 15 (2)** Bloomsburg Fair (1) Blue Mountain (1) Bluebird Inn (1) Bodega (1) Bogside (1) Bold Mariner (1) Bone Up (1) Boneshire (1) Bonifest (1) Boom City (1) Booze Brothers (1) Bottle Bar East (1) bottle share (1) Bottlehouse (1) Bottomless (1) Boulder (1) Bradley Brew Project (1) Brass Rail Deli (1) **Breaker Brewing (5)** Breakside (1) Breckenridge (1) Brew Gentlemen (3) Brew Keepers (1) Brewdog Short North (1) Brewer's



To be honest, I can't believe this place was virtually empty while we were there. When we arrived, there were maybe 3 people in there, and when we left there was one guy at the bar besides us. Our brunch was excellent, our server was one of the best we've encountered in recent memory, and the beers were all fantastic. So this was a bit of a head-scratcher for me, I'm afraid. I couldn't find anything wrong with this place. Stitch House is definitely worth a visit if you find yourself in Wilmington.



Next up was **Wilmington Brew Works**, the first production brewery in Delaware's largest city since 1955. The brewery is situated in a 100-year-old building in the 9th Ward section of town, which originally housed a laboratory. I thought it looked like an old train station. The brewery takes pride in keeping the spirit of the building's origins alive by creating innovative beers and ciders. The long, narrow taproom offers plenty of indoor seating, and there is also an adjacent outdoor patio and an events space, dubbed The Alamo Room, in the back. As a matter of fact, they were hosting some kind of private engagement party or baby shower while we were there.

The brewery has built a reputation among local beer drinkers with its NE-style IPAs, which are fermented with a cultivated wild yeast strain. They also have a penchant for fruited sours, which we'll delve into in a moment. Additionally, Wilmington Brew

Art (1) Brewery ARS (1) Brewery
 Techne (1) Brewery Vivant (1)
 Brewhouse No. 16 (1) Bridgeport
 (1) Bristol (1) Broken Chair (1)
 Bube's brewery (1) Buckeye Beer
 Engine (2) Buckman Botanical (1)
 bulbous knob (1) Bull and Bush (1)
 Bull's Head Public House (3)
 Bullfrog Brewery (4)
 Bullquarian (1) Bunker (1) Burd's
 Nest (1) Burnside (1) Cafe Lift (1)
 California Kabob (1) Cambridge
 Brewing Company (3) Carolina
 Ale House (1) Cascade (2) Cellar 3
 (1) Central Waters (1) Champion
 (1) Charleston Beer Exchange (1)
 Charleston Beer Works (1) Chatty
 Monks (1) Cheech and Chong (1)
 Cheeky Monkey (1) Chestnut Hill
 Brewing (2) Chicago (1) Church
 Brew Works (2) Cinderlands (1)
 City Lights (1) City Steam (1) Civil
 War Cider (1) Claim 52 (1) Climbing
 Bines (1) Closed For Business (2)
 Coalition (1) Coast (1) Coelacanth
 (1) Cold Creek (1) Coldfire (1)
 Collision Bend (1) Collusion Tap
 Works (1) Commonwealth (2)
 Conyngham Brewing (1) Copper
 Bottom (1) Cornwall (1) Coronado
 (2) corvette grille (1) Couch (1)
 Council (1) Country Boy (1)
 Covered Bridge Brewhaus (1) Cox
 Brewing (1) Craft & Vinyl (1) craft
 beer (1) Crime & Punishment (2)
 Crooked Ewe (1) Culmination (1)
 Culture (1) Cushwa (3) Dancing
 Gnome (2) Dangerous Man (1)
 Dark City (1) Dark Horse (1) De
 Garde (1) Deadline (1) Deep Ellum
 (1) Defiant (1) Demented (1)
 Deschutes (2) Desperate Times
 (1) Devil's Creek (1) Devil's Den
 (3) Devils Backbone (1) Dew Point
 (1) Diamond Knot (1)
 Diamondback (3) Dieu du Ciel (1)
 Diversion (1) Dock Street (2)
 Dorchester (1) Double Mountain
 (2) Double Nickel (2) Down the
 Road (1) Draai Laag (2) Dual
 Citizen (1) Eagle Park (1) Earth
 Bread+Brewery (1) Earth Eagle (1)
 East End (2) Ebenezer's (1) Eclipse
 (1) Ecliptic (2) Elevator (1) Elk
 Creek (6) Empty Glass (1)
 Endeavor Brewing (1) Endless
 Brewing (4) Eppig (1) Equinox (1)
 Ethereal (1) Eulogy (3) Evergrain
 (2) Everybody's Brewing (1) Evil
 Twin (1) Ex Novo (2) Exhibit A (1)
 Extra Kinky (1) Fair State (1) Fall
 Brewing (1) Falling Rock Tap House
 (1) Falling Sky (1) Falls City (1) Far
 Gohn (1) Farmer's Cabinet (3)
 Farmhouse Brewery (2)
 Farmhouse Tap and Grill (1) Fat
 Head's (2) ffej herb (1) ffej of

Works is the only brewery operating in the Delaware with an "alternating premise license." This allows them to also operate as a cidery and offer a line of hard ciders through the moniker Urban Orchard Works.



Speaking of fruited sours, we both landed on one after a quick perusal of the available offerings. I went with **Par Avion - Raspberry Peach Bellini**, a beer inspired by the Italian Bellini cocktail. This deep pinkish sour ale features peaches and raspberry puree to elicit a sweet but juicy tartness. I was enjoying it quite a bit, that is until I raised Brewslut's glass of **Par Avion - Pineapple Cream** up to my nostrils. Yowza! I was about to embark on a trip on the Pineapple Express. This was Brewslut's beer of the trip, and I must admit it was pretty damn amazing. Loads of pineapple puree and hints of vanilla and coconut create a pina colada experience that will take you to the tropics. This beer was off-the-charts good!



Pleeps with a pair of Par Avions.

These two beers set the tone and enticed us to further explore its offerings, which were plentiful. I opted for a short pour of a beer called **Teutonic Metaphysics**. Described as a "Northeast Rye IPA," this hoppy beer incorporates German rye malt and pairs it with two unlikely hops varieties: Hüll Melon and Madarina Bavaria. Flavor-wise, this beer incorporates spicy floral notes with a touch of citrus and a distinct gritty, peppery rye malt finish. The beer is fermented with a house wild ale yeast strain to add further funky dimension to this complex beer.

By this time, we were enjoying our visit quite a bit, so I suggested sharing one final pour. After a pair of fruity sours and an IPA, it was time for something sweeter. Enter **Nocturnal Indiscretion**, the "Midnight Snacks - Chocolate Peanut Butter" edition. Turns out this beer is a chocolate peanut butter variant of the brewery's Belgian Rye Stout intended to capture the flavors of a favorite vending machine snack: chocolate peanut butter cups. I'm usually not one for peanut butter in my

july (2) **Filibuster Distillery** (1) Fire Works Pizza (1) Fish Fry and Beer Tasting (1) Fishtown Brewpub (1) Five Mountain (1) Flannery's Tavern (1) Flat 12 (1) Flat Earth (1) Flossmoor Station (1) **Forgotten Boardwalk** (2) Foundation (1) Founders (2) Four Hands (1) Freetail Brewing (1) Ft. George Brewery (1) Full Sail (1) Funk Factory (3) **Galaxy Brewing** (2) Gamble Mill (1) Garden Grove (1) **GearHouse** (3) Gene's Haufbrau (1) **General Sutter Inn** (4) Gigantic (2) Glarner Stube (1) Goat Race (2) Golden Crust Pizza (1) Good City (1) Goodwood (1) Goonda Beersmiths (1) Grain+Verse (1) **Grand Rapids** (2) Gravely (1) Great Divide (1) Great Flood (1) Great Lakes Brewing (1) Great Notion (3) **Great Taste of the Midwest** (4) Green Dragon (1) Green Flash (3) Greenbush Brewing Company (1) Grist House (2) Grist Iron (1) Growlin' at the Moon (2) Guinness Open Gate (1) Hailstorm (1) **Hair of the Dog** (4) Half Acre (1) Half Door (1) Half Time (1) Hamilton's (1) **Happy Valley Brewing** (3) Hardywood (2) Harrisburg Beer Week (1) Hawksbill (1) **Hawthorne's** (2) Haymarket (1) Heavenly Goat (1) Helltown (1) Helm's (1) herbie (1) Heritage (1) Hess (1) Hidden River (2) **Hill Farmstead** (2) Hitchhiker (3) Hofbrauhaus (1) Holy City (1) Holy Hound Taproom (1) Home Republic (1) Hoof Hearted (1) Hop Cat (1) Hop Farm (1) Hop Valley (1) Hopfenstark (1) Hopkins Ordinary Ale Works (1) Hopsters (1) Hopworks Urban Brewery (1) Hopyard (1) Horseheads Brewing (1) Icarus (1) Idle Hands (1) **Imminent Liquidation** (10) Imperial Oak (1) IngleBean Coffee House (3) **Insurrection** (2) Intangible Ales (2) International Great Beer Expo (1) IPA Day (1) **Iron Hill** (4) Jack's Abby (1) JoBoy's (1) Johnny Brenda's (1) Jughandle (1) Kane (1) Karben4 (1) Kilowatt (3) Kite & Key (1) Knotty Pine (1) Kraftwork (3) Krugel's (3) L'Amere A Boire (1) La Cabre (1) Lakefront Brewery (2) Lamplighter (2) Land Grant (1) Last Wave (1) Latitude 33 (1) **Laurelwood** (2) Le BarBu (1) Le Saint Bock (1) **Left Hand** (2) Leinenkugel's Beer Garden (1) **Levante** (2) Liars' Bench (1) Liberal Cup (1) Liberty Taproom (1) Lineage (1) Liquid Riot (1) Little Miss (1) Living Tea (1)

stout, but for some reason this one was calling to me. Perhaps the thirteen-year-old part of my brain (which accounts for a pretty big chunk of mine) likened this beer's name to "nocturnal emissions." Either way, I ordered a short pour for us to share. Pleeps loves peanut butter almost as much as he loves bananas, so sometimes we have to bow to his demands. Gotta keep the talent happy, right?

All in all, it was a great visit to Wilmington Brew Works. We were hoping to hit Twin Lakes afterward, but they were closed when we arrived despite getting there within the designated hours of operation. We even double-checked their actual web site and Facebook page, because we've gotten burned in the past relying on Google for up-to-date hours. So, another audible would soon come into play... but more on that in a bit.

Since Twin Lakes was a no-show, we headed over to the next stop on our itinerary, **Bellefonte**. Part of Wilmington's beer scene for the last three years, Bellefonte is named after the neighborhood of Wilmington in which the brewery resides. The small garage-like, dog-friendly taproom offers sixteen regular production beers. We were able to secure two seats at the tiny bar and set up shop for about an hour or so. Much of the wall space is adorned with colorful, modern character-type paintings of pop culture icons. I immediately noticed the Trailer Park Boys painting near the men's bathroom, so bonus points for that!



View from our vantage point at Bellefonte.

After checking out the available beers, I decided to place my bet on **Pacific Pines**, a West Coast IPA. Honey-golden with notes of citrus and pine, it certainly looked and smelled the part. Overall, it fell a little short, but only because I've had so many West Coast IPAs. I tend to weigh the little local guys up to benchmarks like all of the old-school California heavy-hitters such as Stone, Green Flash, Lagunitas, etc. Perhaps that's not a totally fair rule of thumb, but it's the way my palate works sometimes.

At no surprise to me, Brewslut opted for **The Way She Gose Key Lime**, part of Bellefonte's fruited gose series. Style aside, the name of the beer harkens back to one of our favorite Trailer Park Boys episodes, "The Fuckin' Way She Goes," when Ray loses all of their strip club money at the VLTs (video lottery terminals) while meanwhile Ricky accidentally burns down Ray's trailer after leaving French fries cooking on the stove. This one boasted much of the classic goes flavors of wheat bread, lactic acid and salt, while the key lime flavor was present but not dominant. Not too bad was our consensus.

While we were there, we sampled a few others but nothing really jumped out and enticed us to dig deeper. Still, this is a cool, rough-and-tumble neighborhood brewery with a lot of character and cool people to boot.

Local 44 (1) Locust Lane (1) Logsdon Farmhouse Ales (1) Lone Pine (1) Longship (1) Lord Hobo (2) Lost Abbey (2) Lost Rhino (1) Lower Forge (1) Lucille (1) Lucky Hare (2) Mad Science (1) Madison WI (1) Madtree (1) Maduro Cigar Bar (1) Manzanita Brewing Company (1) Market Vines (1) Mason's (1) Masthead (2) Max's Taproom (2) Max's Taproom (1) McMenamins East 19th Street Cafe (1) McMenamins Edgefield (1) McMenamins Kennedy School (2) McMenamins Lighthouse (1) Mead Hall (2) Meanwhile (1) Mellow Mink (1) Mellow Mushroom (2) Memphis Taproom (3) metal brewer (1) Michter's (1) Midnight Oil (1) Mifflinburg Oktoberfest (1) Migration (1) Mikie (1) Mikkeller (1) Mile Wide (1) Millbock Brewing Company (2) Milwaukee Brewing (1) Mindful (1) Minhas (1) Miscreation (1) Mission Brewery (1) MobCraft (3) Modern Times (3) Modist (1) Molly Pitcher (1) Monk's (2) Monkey Paw (1) Monnik (1) Monocacy (1) Monster Music (1) Monument City (2) Moo-Duck Brewery (1) Mother Earth Brewing Company (1) Mountain Sun (1) MyBeerBuzz (2) Mystic (1) Nale House (1) Neshaminy Creek (2) New Belgium (1) New England Brewing (1) New Glarus (2) New Holland Brewing Company (2) Newport Pizza and Ale House (3) Next Door (1) Night Shift (2) Nine Giant (1) Ninkasi (1) Nodding Head (2) North 3rd (1) North Brewery (2) North High (1) North Park (1) North Slope Brewing (1) O'Brien's (1) O'Connor (1) O'Dells (1) O'Reilly's Taproom (5) Oak Barrel Tavern (1) Oakbrook (1) Oakshire (1) OB Brewery (1) OB Noodle House (1) Ocelot (3) Oddfellows (1) Oddside Ales (1) Off Broadway Drafthouse (1) Oggi's (1) Old Forge (3) Old Ox (1) Old Town (1) Olde Bedford (1) Olde Mother (1) Olive Tree Marketplace (2) One Barrel (1) One Trick Pony (2) Operation Shutdown podcast (1) Oregon (1) Orono (1) Oskar Blues (1) Otto's (4) Oxbow (1) Pariah (1) Peabody Heights (2) Peggy (2) PEI Brewing (1) Pelican Pacific City (1) Pelican Tillamook (1) Pen Druid (1) Pfreim Family (2) Phantom Canyon (1) Philadelphia (4) Philly Beer Scene (1) Philly Beer Week (3) Pickering Winery (1) Piece (1) Piggly Wiggly (1) Pigskin Brewing (1) Pike Brewing (1) Pioneer Brewing Company (1)

With some extra time due to the Twin Lakes faux pas, we decided to pay a visit to West Chester's **Levante**, a brewery we'd first visited back in June 2018. Levante opened its doors in August 2015, and has earned its place among the burgeoning Philly-area craft beer scene. The Italian word "levante" translates to 'to rise,' which seems to echo the brewery's purpose of elevating the local community and craft beer experience via its beer. With 20 available taps, the small tasting room offers a variety of forward-thinking beers sure to please just about any palate. Though its primarily known for hazy IPAs and fruit-soaked sours, Levante also dabbles in barrel-aged creations and even has a line of hard seltzers branded under the "ReVibe" label. They even partner with local coffee roasters to develop collaborative blends through its "Rise to Roar" coffee project.

Once we settled in, it was time for a beer. As soon as I saw the description for **Gran Gianduiotto**, I was hooked. This 2018 vintage 11% ABV imperial stout features Ghirardelli cacao powder, lactose milk sugar, hazelnut, vanilla, and more than 70 pounds of Italian espresso from Gran Caffè L'Aquila, an Italian restaurant in Philadelphia. This was a great sipping beer while we just chilled out at the bar and reflected back on the weekend and some of our favorite beers. This was definitely one of the most memorable ones!



Pleeps is always ready to dive right in!

Meanwhile, Brewslut worked on a pour of **Ambient Solstice**, a sour IPA ripe with blackberry, blueberry, sweet and tart cherries, and plums as well as vanilla and almond. A variety of fruit-heavy hops complement the juicy yet tart flavors of the fruit additions. This one definitely teetered closer to the "sour" side of the spectrum rather than the "IPA" side. although I will say that this was one of the more unique and complex beers I've yet to experience that falls under this hybrid style, which is becoming a fast favorite of ours.

We also hit up the food truck for some vegetarian dumplings, egg rolls and fish tacos, courtesy of KOI on the Go. The food was hot, tasty, and reasonably priced, and the service was great, so no complaints there. We debated hitting up another brewery, but ultimately decided to set the controls for home and get in some couch time.

At the end of the day, it was a pleasant romp around Delaware, and we can add another nine places to our ever-expanding list of breweries we've visited. Until next time...

Pizza Boy (21) Pizza

Port (10) Pleasure House (1) Pleepleus (1) Port Brewing (2) Portland (2) Portsmouth (1) Pottstown United (1) Pro Re Nata (2) Prohibition Taproom (1) Pryes (1) Publican (1) Pure Project (1) Quinn (1) Race Street (1) Random Row (1) Reagal Beagle (1) Reaver Beach (1) Red Rocks (1) Red Tank (1) Reipstine's Pub (1) Remnant (1) Resident (1) Revolution Brewing Company (1) Rip Rap (1) Rising Tide (1) River House Brewpub (2) Rock Art (1) Rock Bottom (1) Rockwell (2) Rooster Fish (1) Root Down (1) Rotunda Brewing Company (1) Rough Draft (1) Roundabout (2) Rush (1) Rusty Rail (3) Rusty Truck (1) Sabatini's (6) Saint Boniface (3) San Diego (1) Sasquatch (1) Scarlet D (1) Schaylor (2) Screamin' Hill (1) Seattle (1) Second Chance (1) Selin's Grove (14) Seneca Lake Brewing (1) Separatist Beer Project (1) Seven Arrows (1) Seventh Son (1) Shadowbrook Inn and Resort (1) Shoreline Brewery (1) Short Bus (1) Short's Brewing Company (1) Shy Bear (1) Sideswipe (1) Sly Fox (3) Small Bar (1) Smartmouth (1) Smokehouse Brewing (1) Smoketown Brewing Station (1) Smokey Oak Taproom (1) Societe (2) SOLE Artisan Ales (2) Sour Note (1) South Beach (4) Southend Brewery (1) Spellbound (2) Spoonwood (1) Spring Hill (1) Spring House (7) Springdale (1) St. Boniface (1) Stable 12 (1) Stable Craft (1) Standard Tap (1) Steel Toe (1) Steelhead (1) Stella's (1) Stewart's (1) Stickman Brews (1) Stitch House (1) Stolen Sun (1) Stone (5) Stoneface (1) Stoudt's (1) Strange Roots (1) Strangeways (3) Stubby's (1) Studio 35 Cinema & Drafthouse (1) Sugar Creek (1) Sunset Grill & Tap (1) Surly (3) Susquehanna Brewing (1) Taco Boy (1) Tannery Run (1) Tattered Flag (1) Team Drink (4) Temperance Row (1) Ten7 (1) Terrestrial (1) Terry Hawbaker (8) Thanksgiving (1) The Alchemist (1) The Answer (3) The Bruery (1) The Commons (1) The Cooper's Tavern (1) The Farmhouse Brewery (2) The Foodery (1) The Griffon (1) the Livery (2) The North Brewery (1) The Old Fashioned (2) The Shed (1) The Square Meal (1) The Veil (1) Third Space (1) Thorn Street (1) Three



Posted by ffejherb at 4:34 PM



Labels: Bellefonte, Levante, Stitch House, Wilmington Brew Works

2 comments:



Anonymous January 16, 2020 at 11:36 AM

Thanks for stopping in Wilmington to explore its growing beer scene. If you're ever in town again, feel free to reach out. We're happy to help in anyway we can for future trips!

Oh, maybe next time you can try the First State Brew Tour. Seems like something that's up your alley. www.visitwilmingtonde.com/eat-drink/breweries-pubs-taverns/

Hope you had a great trip to our area.

Reply

Replies



Anonymous January 16, 2020 at 11:37 AM

- The Greater Wilmington Convention and Visitors Bureau

Reply

Comment with your Google account if you'd like to be able to manage your comments in the future. If you comment anonymously, you won't be able to edit or delete your comment. [Learn more](#)



Comment as:

The Pour Travelers thank you for reading about our beer travels!