



Mark Gerlach is Interviewed on Portland Oregon TV News

In PDX Tonight, Joe Smith reports from The Belmont Station, where beer Importer Mark Gerlach hosted a beer tasting, offering samples of top beers from Bavaria.

UPCOMING EVENTS

Schönram "Saphir Bock" Fest

Saturday March 10th from 7:00pm - ?
 Salzburger Strasse 8 + 10
 83367 Petting/Schönram
 Bavaria, Germany
Mark, The Professor, TW, and Fioretti will be attending

Klosterbrauerei Reutberg Josefi Bock Fest

Friday March 16th from 6:00pm - ???
 Am Reutberg 3
 83679 Sachsenkam
 Bavaria, Germany

Wednesday February 29th from 6:00 – 9:00pm

A beer dinner with Mark Gerlach at
 One Speed Pizza
 4818 Folsom Blvd.
 Sacramento, CA.
 (916) 706-1748

MARK'S RESTAURANT ROW

{Eric Toft's favorite restaurant in San Francisco}

Out the Door

2232 Bush St.
 San Francisco, CA. 94115

Eric Toft, the brewmaster from Schönram, was in San Francisco in March as an advisor to the American Hop Growers. I decided to take him to one of my favorite restaurants – Out the Door in Pacific Heights.

This is Charles Phan's modern Vietnamese cooking in the cozy environment of Pacific Heights. For every dish, Charles goes to back in time to the original style dishes. He studies the traditional ingredients, flavors and techniques. Conducts an exhaustive analysis. Then, once in his test kitchen, Charles and his team recreate the original using contemporary methods and the cleanest local ingredients. The finished dish is a faithful reproduction of a world classic, modernized in subtle, fresh, yet powerful ways.

Eric was amazed at all of the courses – crispy spring rolls, noodle and rice dishes. He thought the Schönramer Gold on the list matched the food perfectly. He commented that this sort of food you couldn't get in Bavaria year round fresh like in California. So clean, clear and fresh is the style of food here.

Eric was so excited he came back that night with all the Hop Growers. I do believe he went back one more time for lunch on his visit.

Please drop Mark a line at talkback@upliftersspirits.com You can opt-in on *Mark Talks* newsletter at the same email.

Helles Bock

Kloster Reutberg Helles Bock is available

Helles Bock is traditionally a late spring strong pale lager to transition from the cold dark winter into the lighter summer beers. It uses only pale colored malts and is a bit more hoppy for a refreshing finish.

Our Helles Bock is 6.7%abv and very light in color. Because of our limited space and the fact the beer needs to lager for over 12 weeks Reutberg only bottles it 3 times a year. We are lucky enough to currently have a batch available.

In late March the Josefi Bock should be coming in.



Schönram Festbier Märzen is available on draft at the following locations:

Prost
4237 N. Mississippi Ave.
Portland, OR. 97217

Belmont Station
4500 SE Stark St.
Portland, OR. 97215

Fig at the Fairmont Hotel
101 Wilshire Blvd.
Santa Monica, CA. 90401

Lazy Ox Canteen
241 South San Pedro St.
Los Angeles, CA. 90012

Brühaus
11831 Wilshire Blvd.
Los Angeles, CA. 90025

The Back Abbey
128 Oberlin Ave.
Claremont, CA. 91711

Congregation Ale House
201 East Broadway
Long Beach, CA. 90802
And various locations in Philadelphia.

