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*Sip the Hills* is the essential guide to all things food and drink in the Black Hills. Both locals and tourists alike can use this publication as a tool to enjoy great wine and beer, while appreciating amazing culinary experiences. Please frequent the businesses featured in this magazine; they are on the cutting edge of an exciting industry. Explore all the Black Hills have to offer, both indoors and outdoors. Keep sipping the Hills.

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Publisher: Bob Bonnar  
Managing Editor and Content Writer: Kara Sweet  
Art Director: Amy Menerey/Lost Cabin Photo & Design  
Marketing and Sales Director: Shane Sellers  
Copy Editors: Debb Proctor, Michael Alexander, and Phyl Sundstrom  
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**Sight:** first look down in the wine to see if it is acceptable to drink. Then look for color, color intensity, and color shade. Turn wine glass at a forty-five degree angle to look for the same color characteristics and a watery edge.

**Swirl:** swirl wine in the glass to aerate the wine; this addition of more oxygen releases the smells and flavors of the wine. Swirl vigorously but not violently, between five to eight seconds.

**Smell:** really inhale the fragrances in the wine, starting at the lower rim of the mouth of the glass; then going to the top of the mouth of the glass. The lower is the aroma (often shows more characteristics of the grapes and how they were grown); the top is the bouquet (often shows more characteristics of the winemaking process). Together they make up the "nose" of the wine. Many different smells can be identified.

**Sip:** take a large enough drink to cover the inside of the mouth, coating all taste buds to get the full flavors of the wine. Some experts even swish the wine around in their mouths or "chew" it. Many different flavors can be identified.

**Savor:** even when the wine has been swallowed, taste remains. This is called the finish, and it can be completely different from the initial perception in the mouth. A pleasant and long-lasting finish is a sign of a good wine!

## from the editor

Kara Sweet



As I was describing this project recently, I had a hard time putting into words the importance of *Sip the Hills*. Though I felt kind of silly, I was using phrases like, "This project is my baby...it's a pure passion of mine...it's a labor of love...it's a subject in which I believe deeply."



Yet every one of these clichés was absolutely true. Four years ago, when I conceived the idea for this magazine, I wanted people to know about the amazing wine, beer, beverage, and food options the Black Hills had to offer. When I told out-of-towners about the region, I wasn't surprised they didn't know what the area had. However, I was

totally shocked when I talked to locals who didn't realize all there was in their own backyard. It was then I decided to spread the word to those who lived here, as well as to those who visited or who may want to visit in the future.

The first *Sip the Hills*, as this publication became known, was a year-long endeavor to contact, research, write, sell, and convince others of the merit of a print publication to tell about the subjects of which I was so very passionate—craft beverages and local food. And, there were many who needed convincing at first.

Yet, I loved talking to people who instantly understood my project because they, too, were on a mission to spread

the word about their passions, which just happened to be the same as mine. These people had been to cities and regions much larger than ours, but those destinations still didn't have the unique dining experiences we had. These believers interacted with tourists who couldn't fathom the number of breweries or wineries here because it was more than other metropolitan areas.

But there were still some that needed to be convinced.

Year two that number was even smaller.

Now year three, that number is smaller still.

I am happy, and a bit humbled by how this idea has caught on. More and more people understand that fine food, signature cocktails, good wine, and craft beer are ways to live a simpler and better life. They are avenues to enjoy local businesses, to support the regional economy, and to create a new industry. These are places to gather with your friends and to make new ones, ways to live a lifestyle that focuses on slowing down and finding joy in the finer things.

So please enjoy my "baby" of a project that really is a labor of love. Let it be a guidebook to show what is happening in the Hills—where to eat, drink, and be merry. Its purpose is to spotlight those subjects about which I am incredibly sentimental...and, with any luck, to spread some of that interest to you. My hope is that next year (and the year after that, and the year after that), the number of people who need to be convinced of the high level of the Black Hills wine, beer, and culinary culture keeps getting fewer and fewer.



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# ART + SCIENCE

When Eric Gardner was just five years old, he already knew he wanted to be a weatherman when he grew up.

He set the path for his science future as he sat in his Fort Worth, Texas, living room watching local celebrity Harold Taft report the weather every day. It was at that point Eric knew he wanted to be a meteorologist and report forecasts on television.

Although he was born in Arizona, his "Yankee" father from Massachusetts and his Midwestern mother from Denver moved to Fort Worth when Eric was just a toddler. Eric remained in Texas until he graduated from high school and attended the University of Oklahoma at Norman to earn his degree in meteorology.

Eric's parents not only encouraged him to follow his dreams for his career in science, but they also fostered in him the two other passions that led him to appreciate the artistic side of life: good wine and fine food. At the time he was watching his weatherman idol, Eric was also playing with measuring cups, pots, and pans. He was surrounded by wine—everything from the "cheap" Riunite d'Oro to the much more expensive Chateaufeuf du Pape.

His father John was always interested in wine, and his mother Phyllis was a gourmet cook with a love of food. The family frequented fine restaurants and ordered special wines. Eric recalled one specific memory—a spectacular meal at L'Entrecote in Dallas with a bottle of French wine and escargot. He didn't remember the specific wine, but he did remember how he loved the



Eric Gardner with Ravi Mehta, founder of Metaphora Wines, at a Black Hills wine event.

*"South Dakota loves its winemakers, and they are treated like rock stars here."*

— Eric Gardner

overall experience. Times were different then, and Eric was allowed a teeny bit of wine with those delicious meals. His mom was quite a chef herself and had a subscription to *Bon Appetit* magazine. Each month, Eric and Phyllis would make the cover recipe; together, they even made Bavarian cream, which turned into a three-day project.

This love of the art of food and wine followed Eric through his college years and into his first jobs. He fulfilled five-year-old Eric's science dream when he was hired as weatherman in Missoula, Montana, followed by Wichita Falls, Texas; Helena, Montana; Casper, Wyoming; and Helena, Montana, again. At each of these locations, Eric was able to "feed" his interests—weather, food, and wine. In Helena, Eric spent time at Toppers Cellars, a wine shop that featured a wine club and available personal wine lockers. Eric always liked wine, but the owner's passion drew Eric into the business aspect and gave him the idea of spreading the appreciation of wine and food to others.

In 2002, Eric brought his passions to the Black Hills when he was hired as a meteorologist for KOTA Territory News. The first opportunity to foster the artistic side of food and wine came when Eric "experimented" with a segment called "Cooking with Eric." His goal was to demonstrate recipes that were easy enough for a college student to prepare using ingredients that could

be purchased at the average grocery store. To show the art of cooking, he also liked to find common recipes with a twist. For some, he was inspired by restaurants; others he found from various sources. A favorite Eric featured was his grandma's scrambled egg recipe—nine eggs scrambled in butter with the addition of a can of cream of chicken soup and some milk. The Thursday noon broadcast "test" was incredibly popular and led to other segments on KOTA, like "Cooking with Beef" on Wednesday mornings and the very successful "Eric's Wine Minute" on Thursday mornings. Eric chuckled as he stated that when he is in public, he gets asked more about his art—the cooking and wine segments—than he does about his science—the weather.

In between these work-related wine and food experiences, Eric traveled for many recreational wine and food reasons. He loved Spanish and Portuguese wines and traveled to Spain, but many of his vacations took him to his favorite wine state—California. As Eric spent time in Napa County, Sonoma County, the Central Coast, and Paso Robles, he met many winemakers and winery owners. He fostered these relationships on visits to wineries by first asking questions and showing his shared interest for the products in the tasting room. Wineries respected and appreciated Eric's passion. Working to bring the wines and the winery representatives to the state seemed almost easy after these connections were made.

South Dakota, with its increasing interest in and sophistication with wine, was a new market for these producers. Many wineries

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wanted to work with Eric to not only bring their wines to the state, but also come to the state themselves to promote the wines. Jack and Dianna Varozza, owners of Varozza Vineyards; Larry and MaryAnn Tsai, owners of Moone-Tsai; Ravi Mehta, founder of Metaphora Wines; Nick Goldschmidt, winemaker at Goldschmidt Vineyards; and Mike and Terry Lamborn, partners at Lamborn Family Vineyards, all came to the Black Hills. They spent time giving tastings, pouring glasses, and attending wine dinners around the region. This really did feel like a concert tour to many of them. Eric commented, "South Dakota loves its winemakers, and they are treated like rock stars here."

Even when wineries don't send representatives to tour the Hills like a celebrity, Eric works with other producers and the state's distributors to bring in additional wines not available before. Baldacci Vineyards, Alpha Omega Winery, and Bridesmaid Wines are just a few of the wines that can be sipped in the Black Hills now—all thanks to Eric.

Eric feels the appreciation from the community for what he has done, and he realizes he couldn't do this kind of wine work just anywhere. He thinks he's been a part of the "amazing growth [in the Black Hills] in the last fifteen years." The wine and food industries are "night and day" from when he first arrived. He has witnessed a vast growth in awareness of wine, leading to a definite increased sophistication with the beverage, especially with the younger generation. He believes the restaurant scene in Rapid City is "phenomenal for a small city... the community wants the food scene." The opportunities to enjoy wine and beer

keep increasing. "It brings a certain culture to Rapid City. People can't believe everything that goes on here."

Eric never felt that he was limited with his opportunities for wine, even though he lived in a less-populated area. In fact, he's had so many wonderful experiences, it was difficult for Eric to pinpoint one event as his favorite. He did recall a certain glass of Alban Vineyards Reva Syrah (a high-end wine from Paso Robles) at Rapid City's Delmonico Grill when Pete Franklin was chef. Pete and Eric poured the wine, and it was "so extraordinary." Eric remembered it "changed every ten minutes [in the glass]...it was so complex."

This wine shows Eric's philosophy of the drink. "A composer of music has a bunch of notes, keys, treble, bass clef, and he or she puts those together and has music. A painter has a palette. The winemaker can have the exact same grapes that another winemaker [uses], but he or she will have a different way of doing it...it makes each bottle different. It's different because of each winemaker's touch. There are tens of thousands of good wines. There are thousands of excellent wines, hundreds of outstanding wines, but only dozens of exceptional wines. Those are the artists who produce [special wines] year after year. It's art in a glass."

The influence of Eric's parents and Harold Taft may not have been foretold when Eric was just five, but life has allowed Eric to use both art and science in his favorite interests: weather, wine, and food. Rapid City television is truly better because of the science in Eric's life, and the art of the Black Hills restaurant scene is much improved because of Eric. The art and science of Eric's passions pair perfectly with the Black Hills. <<

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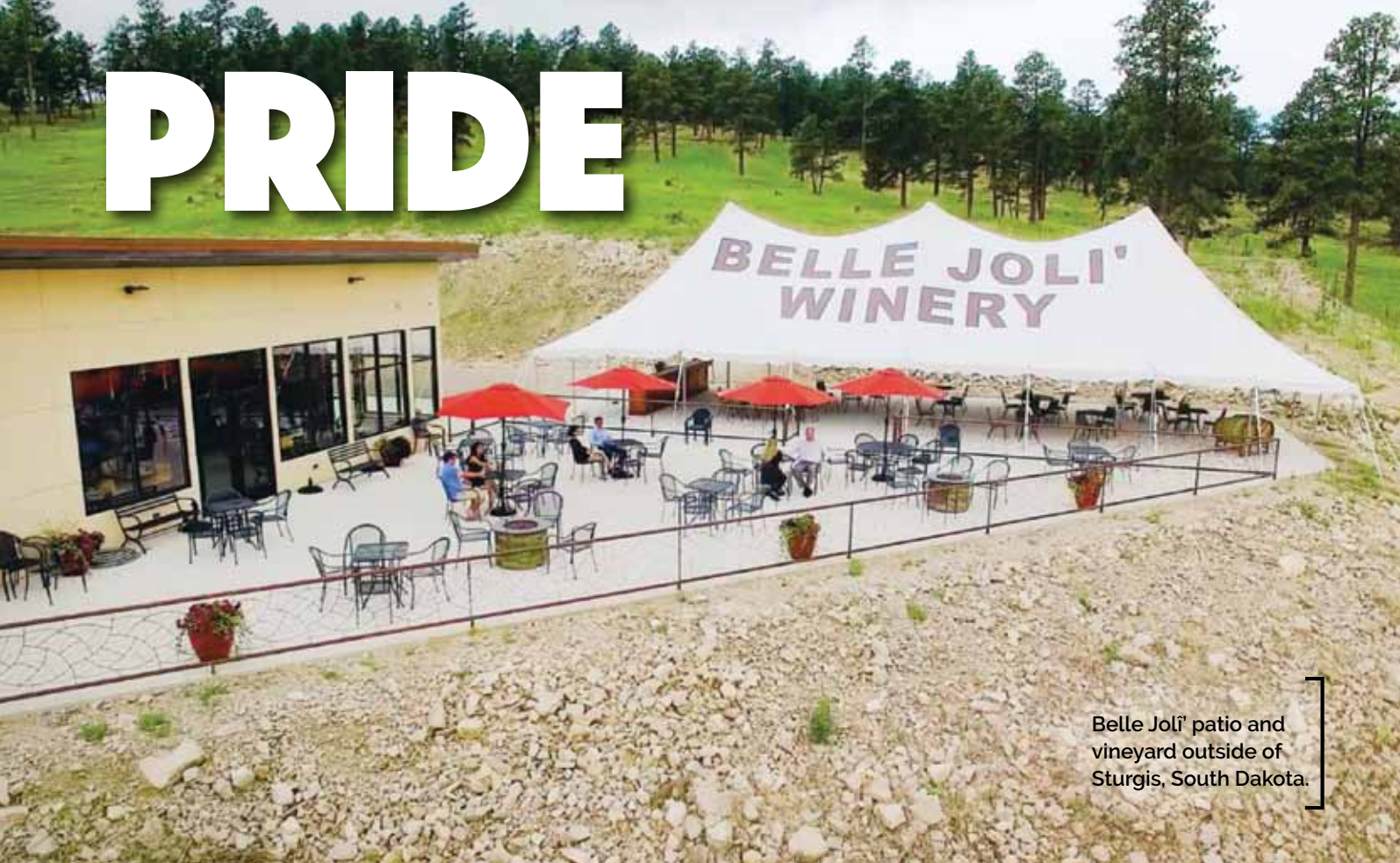
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# PRIDE



Belle Joli' patio and vineyard outside of Sturgis, South Dakota.

*"In the name of the United States, I christen thee, South Dakota. May God bless her and all that sail in her."*

With those words, Deanie Dempsey, ship sponsor of the *USS South Dakota*, cracked a bottle of sparkling wine against the hull of the United States Navy's newest Virginia class submarine. As the bottle broke, a shower of wine flowed down the gray metal of the sub's body.

That bottle of sparkling wine was Belle Joli's 2013 Estate Brut made from LaCrescent grapes grown outside of Belle Fourche, South Dakota. It was made bubbly by Matthew Jackson, South Dakota native and wine maker at Belle Joli Winery, through the traditional method—the same process used in Champagne, France, one of the most prestigious wine regions in the world.

It may seem odd to have a submarine named after the state when South Dakota is basically as far away from an ocean as one can get in the country. But as Governor Dennis Dugaard pointed out

in his speech during the christening ceremony, the "pride, determination, and perseverance" it took to "sail" prairie schooners across the plains of the Dakota Territory was "not for the faint of heart...just like being on a submarine."

It may also seem peculiar to have a South Dakota wine as the christening bottle, but Belle Joli's Estate Brut was actually a natural fit. The *USS South Dakota* Commissioning Committee was looking for a South Dakota product. Choi Jackson, Matthew's wife and Chief Financial Officer at the winery, saw what a perfect pairing their product would be since it was the only sparkling wine made in the state from grapes grown in the state. Her sense of pride blossomed when she was notified that Belle Joli's wine had been selected.

Matthew Jackson changed the format of the bottle from the usual 750 milliliter bottle to a smaller 375 milliliter bottle, which was fitted with a pewter sleeve. The night before the christening took place, additional bottles of the chosen wine were served at a dinner in Groton, Connecticut, sponsored by General Dynamics Electric Boat Company, the manufacturer of the submarine. Additional bottles of the

2013 Estate Brut continued to be sold to customers since the ceremony and are still available for purchase at the winery.

The next day, Matthew and Choi were joined by Matthew's parents, John and Patty, at the christening ceremony. The Jacksons watched the pomp and circumstance with honor and awe from the area reserved for the submarine sponsors and their families. In addition to Governor Dugaard as the keynote speaker, Lieutenant Governor Matt Michels and Senator Mike Rounds also attended to represent the great state of South Dakota.

The more than 130 members of the crew of the *USS South Dakota* also represent the state. In fact, they take an oath to honor the vessel's namesake. This is a pledge taken very seriously. The sailors hope to visit every county in the state before the sub is officially commissioned later in 2018. The Chief of the *South Dakota*, Bryan Randall, the senior enlisted crew member, visited Sturgis during the 2017 Sturgis Motorcycle Rally. At this time, he met the Jacksons and helped with production of the most recent vintage of Belle Joli sparkling wine, assisting Matthew with some of the labor-intensive work it takes

to make "Methode Champenoise" bubbly before going back to preparations for leading the newest Virginia class sub.

Building a submarine like *South Dakota* is also a labor-intensive undertaking. Construction on the boat began in Newport News, Virginia, in April of 2016 after the first ceremony, the keel laying—considered the actual beginning of the submarine's life. The submarine is the seventeenth Virginia class in the Naval fleet. It is 377 feet long, 34 feet wide, and 12 stories tall with a weight equivalent to 65 blue whales. A Virginia classification means the *South Dakota* is an attack sub with the ability to destroy enemy ships. It has four torpedo tubes and two Virginia payload tubes that hold six Tomahawk missiles each. These missiles can hit targets over 1,200 miles away, while the sonar can detect objects up to 3,000 miles away. The size of the submarine makes it possible for crews to stay underwater for months and months at a time once it starts its official job of patrolling the waters of the world.

The Jacksons' emotions were palpable as they watched their life's work and dreams smashed against the hull of the boat. Matthew, born and raised in Belle Fourche, fully expected to follow in his father's and brother's footsteps when he enrolled in the University of South Dakota in Vermillion as a biology major. The other Jackson men had completed their undergraduate degrees and went on to dental school before practicing dentistry in Belle Fourche. However, Matthew's father John and mother Patty had passed to him a love and appreciation of wine. Matthew decided to follow this passion instead. He followed it to California State University, Fresno, where he enrolled in the enology program, learning about the growing of grapes



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Matthew and Choi Jackson with the USS South Dakota Commissioning Committee at the ceremony.

and making of wine in the hands-on, student-run winery on campus.

Like the *USS South Dakota*, which has several phases in its life, the next phase of Matthew's path brought him back to the state of South Dakota with his own crew. Helping him at the helm was his wife, Choi. Originally from South Korea, Choi met Matthew at Fresno State. Her degrees were the perfect complement for Matthew's vision of a winery in South Dakota using grapes grown just outside of his hometown. With John and Patty rounding out the team, the first Belle Joli grapes were planted in 2000. Later, more acres were added outside of Belle Fourche at the Jackson Vineyard.

Because the state of South Dakota and the Champagne region of France have similar climates that allow grapes to grow with comparable sugar and acid contents, Matthew's ultimate goal was always to make wine in the traditional Champagne method from his family's grapes. That goal was finally achieved with the opening of the Sturgis Sparkling House, a beautiful facility with space specifically designed to accommodate the work



required for the special processes that create bubbles in wine—the fulfillment of not only Matthew's dream, but a proud moment for the entire family.

The demanding work of both the Jackson family and the *USS South Dakota* Commissioning Committee finally met on October 14, 2017. Choi stated how "very touching" it was to hear the words of pride about her now-home state. Matthew said the honor he felt during the ceremony was "so overwhelming." He was absolutely gratified to see his product as the centerpiece of the ritual. It meant so much to him, Choi, John, and Patty.

Matthew's final emotions were summed up when he stated, "It is a feeling of pride and proof." Proof that his product has reached a certain level of quality. Proof that the unique—and difficult—growing conditions of the Black Hills are worthy of what Matthew is doing. Pride that many are beginning to see the qualities of the wines that come from such an unsuspecting region. And finally, pride in his home state.

These overwhelming emotions came together with a shower of sparkling wine and the realization that his product would forever be an important part in the life and story of the newest submarine named for Matthew's beloved state, South Dakota. <<



# THE **B** BUBBLES LIST

Nothing makes a person happier than the bubbles of a sparkling wine in a beautiful glass. Nothing, that is, unless that glass of bubbly is enjoyed inside an establishment with an amazing atmosphere...or that glass of lovely wine is shared with wonderful friends and an amazing view of the Black Hills.

**Deadwood Social Club, Deadwood:** Known for its delicious cuisine and extensive wine list, this is a great spot to order a glass of sparkling wine (with options made in places from Italy to New Mexico) and sit on the rooftop patio. Bask in the fresh air and sunshine while enjoying the natural beauty of the Northern Hills and the activity of Main Street Deadwood.

**Stonewalls Kitchen, Rapid City:** Stonewalls Kitchen has an elaborate wine list for both by-the-glass and by-the-bottle options. Its sparkling wines can be ordered in both formats as well. No matter if just sipping a small glass or sharing a bottle, the view of the Black Hills meeting the rolling plains is the perfect pairing. Order a house-made pizza from the stone oven to complete the experience.

**Wine Cellar Restaurant, Rapid City:** Located in bustling downtown Rapid City, the Wine Cellar has delicious wine and food selections. The atmosphere is quiet and quaint while being contemporary and friendly. Order a glass or bottle of bubbly, and then order the Champagne Risotto to pair with that sparkling wine—one delicious wine to go with one delicious meal.

**Deadwood Grille, Deadwood:** On the hill overlooking Deadwood sits the Deadwood Grille at The Lodge. Menu items are as unique and varied as Deadwood itself, with options from the Bone Marrow Board to Elk Ravioli. The diverse selections apply to the sparkling wines, as well. Choose from an 8-dollar glass of Spanish Cava to a 250-dollar bottle of Dom Perignon...and everything in between!

**Roma's, Spearfish:** Roma's features an Italian-inspired food menu and a truly international wine list. Italian, French, and American bubbly are available, some by the glass and some by the bottle. All are perfect for celebrating the Black Hills while sitting on Roma's private patio with a clear view of Crow Peak, an inspirational way to toast nature.

## Wine terms FOR SIPPING WINES

**Acidity:** acid content in wine

**Blend:** wines made from multiple grapes; many wines are blends

**Body:** the viscosity or thickness of the wine

**Dessert wine:** can be dry or sweet—dry has higher alcohol; sweet has higher alcohol and higher sugar. Dessert wines are fortified or late harvest—fortified wines have a neutral grape spirit added; late harvest wines are made from grapes that were left to ripen on the vine extra time to increase sugar content

**Fruit forward/fruity:** the fruit flavor of wine; not actual sugar content

**Finish:** the taste that is left in the mouth after the wine has been swallowed

**Hybrid:** a species of grape made by biologically crossing two different species of grapes; hybrids have different characteristics than *Vitis vinifera* grapes, such as the ability to grow in cold climates with shorter growing seasons. Brianna and Marquette are examples

**Informing grape:** highest percentage of grape on the label

**Mead:** a beverage made from fermenting honey; also called honey wine

**New World:** North America, South America, Australia, New Zealand, South Africa

**Old World:** Europe, central Asia, northern Africa

**Sommelier:** wine steward; a trained and knowledgeable wine professional who often works in a fine restaurant and specializes in wine and food pairing

**Sparkling wine:** effervescent, usually three atmospheres of pressure or higher

**Still wine:** wine with less than four percent residual sugar; often called table wine

**Sweetness:** actual sugar content

**Tannins:** the dryness of wine; astringency

**Terroir:** total growing environment of grapes—climate, sunshine, ground water, aspect, and soil

**Varietal:** type of wine in the bottle; referred to as varietal after produced into wine

**Variety:** type of grape that will make wine; referred to as variety as a grape

**Vitis vinifera:** a species of grapes native to the Mediterranean and central Europe; the grapes used to make the majority of commercial wines, like Chardonnay and Cabernet Sauvignon

**Vitis riparia:** the species of grape native to the United States



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# THE **B** BRUNCH LIST

Brunch is no longer just a meal...it's a movement...a place for friends to gather to enjoy great food and perfect company. Brunch is what helped create the entire concept of "Sunday Funday." However, there is no need to keep brunch to just one day of the week, especially with all the amazing options in the Black Hills.

**Tally's Silver Spoon, Rapid City:** Tally's is the ultimate in upscale, modern diner cuisine, serving breakfast selections every day of the week until 2:00 p.m. The classic eggs Benedict is a quintessential favorite, but French toast, omelets, and crepes are also sure to please. Add a mimosa, and this is the perfect place to make any day a "fun" day.

**Köl, Rapid City:** Köl's brunch is served every Saturday and Sunday from 10:00 a.m. until 2:00 p.m. The biscuits and gravy (with rosemary gravy and puffed pastry) and the Scotch egg (soft boiled egg wrapped in chorizo and bread crumbs) are good choices, but the ultimate option is the Huevos Rancheros. As always, order the bottomless mimosa—you won't be sorry.

**Belle Joli Sparkling House, Sturgis:** Start Sunday brunch with a mimosa made with traditional-method sparkling wine produced on site. If a classic mimosa with orange juice is too tame, try other options like watermelon or strawberry. Sip them on the beautiful patio with a view of the grape vines below. The small menu is simply delicious and a perfect way to end the weekend.

**Skogen Kitchen, Custer:** Skogen Kitchen has made itself known in the Black Hills culinary scene since its opening, and the brunch options served are definitely a reason why. Try the breakfast walleye or the quiche, but the "sweet and savory" pancakes are also tasty choices. Remember, no brunch is complete without a mimosa; therefore, Skogen's bottomless is a good one.

**Prairie Berry Winery, Hill City:** Brunch isn't only breakfast food. Prairie Berry's kitchen, open every day of the week, boasts delicious soups, sandwiches, cheeses, and sweets crafted from the imagination of its amazing chef, Maija Odle. Add a glass of wine from the tap system to complete the meal. Eat on the patio with a view of Black Elk Peak; there is no better way to brunch in the Hills.





In South Dakota, the growth of grapevines comes with bated breath—always wondering what Mother Nature may throw at the vineyard next. Mike Gould's vines at Old Folsom Vineyard are no exception. From bud break to harvest, Gould watches and worries until, finally, the grapes come to Firehouse Wine Cellars... and the concern about next season begins again.

# Growth



**1. Bud Break:** After winter's dormancy, spring shows itself in the vines with bud break. From tiny green buds, leaves form on the vines. The leaves sprout shoots and other leaves until the green canopy forms.

**2. Flowering:** Small clusters of flowers grow on the vines that are then pollinated. Grapevines can pollinate themselves, even without the help of other insects or elements.



**3. Fruit Set:** The flowers turn into small berries with even smaller seeds inside; this step is fruit set. The berries grow and grow and grow until they resemble actual grapes.



**4. Veraison:** When the colors of the grapes begin to turn, veraison has taken place. At this step, the acids decrease, and the sugars increase as the vines inch toward harvest and the grapes' colors deepen.

**5. Harvest:** Grapes are considered ripe when a grower or winemaker determines the fruit has the proper sugar, acid, and tannin ratio for the type and/or style of wine designated. At this time, grapes are picked and sent to the winery to become delicious wine for all to enjoy!



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### TYPES OF WINE GLASSES



### AROMA AND TASTE WORDS FOR SIPPING WINE

Many people use certain terms to first describe the smell of a wine, which constitutes the aroma and bouquet of a wine—what people often refer to as the nose. Then there are terms to describe the actual taste of the wine, from the time the wine hits the tip of the tongue to the end of the finish. These terms will help describe wine while helping to understand others' descriptions of wine, as well.

**Fruit:** apple, berry, mixed berry, strawberry, raspberry, cherry, citrus, lemon, lime, orange, grapefruit, tropical fruit, pineapple, melon, stone fruit, peach, pear, jammy/jam-like, baked, overripe, prune, raisin, candy

**Earth:** earthy, loamy, herbaceous, green herb, sage, dill, bay leaf, leafy, mushroom, musty, grass

**Wood:** buttery, cedar, oaky, smoke, cinnamon, baking spices, nutty, spicy, vanilla, woody

**Other:** acidic, flabby, alcohol, astringent, balance, big, body, brilliant, crisp, floral/flowery, tart, sweet, supple, smooth, petrol, leather, dry, corked

### SIPPING TEMPERATURES

A guideline is the lighter the body of the wine, the colder the serving temperature. Cellar temperature is 52-57°F; room temperature hovers near 70°F. Never serve a wine at room temperature!

Sparkling—brrr: 45-50°F  
 Rosès and desserts—still chilly: 47-55°F  
 Whites—light bodied: 47-55°F  
 Whites—full bodied: 55-60°F

Reds—light bodied: 50-56°F  
 Reds—medium bodied: 55-62°F  
 Reds—full bodied: 60-65°F



# THE B BITES LIST

## CREATE A MEMORABLE DINING EXPERIENCE



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The Black Hills food scene is an amazing cornucopia of interesting and unique flavors. The increase of creative combinations and locally sourced ingredients has truly shaped the culinary options of the region into something that rivals much larger cities. This quality is no surprise to those who have followed local chefs. It is merely a continuation of the evolution of fine food and drink in the area.

**Juniper, Rapid City:** Juniper calls itself the “neighborhood restaurant” for the Sheridan Lake area of Rapid City; however, it is worth the short trip for all who venture off the usual route to enjoy the amazing seafood on the menu (and sourced from Dakota Seafood). Other menu options are equally as tasty. Ladies, make sure to stop on Tuesdays and Wednesdays to try that week’s small plate special paired with a glass of wine.

**Botticelli Ristorante, Rapid City:** Botticelli specializes in delicious Italian-inspired fare. The primi (pastas and sauces) are special treats, as are the antipasti (starters) and insalate (salads). One specialty that shouldn’t be missed is the cippiono, the classic seafood stew, stacked with salmon, prawns, mussels, clams, and calamari. Botticelli is also known for its extensive wine list; it has been awarded Wine Spectator’s Award of Excellence eight times.

**Delmonico Grill, Rapid City:** Recent interior renovations at Delmonico turned the upscale restaurant into one of the coolest modern spaces in the Hills. The food matches this cool and modern vibe with fresh seafood and house-made pastas. Come on Friday for the eight-dollar lunch special—mussels and frites (truffle fries)—or try the French onion soup or iceberg wedge salad with blue cheese and bacon. The Kona crusted ribeye is also not to be missed!

**Sage Creek Grille, Custer:** Sage Creek Grille was one of the original Black Hills restaurants that started changing the culinary scene nearly 20 years ago when it opened its doors. Known for serving delicious buffalo burgers, salmon entrees, and pasta dishes, other specialties are the Walnut Blue Cheese Bruschetta and the Field Greens and Goat Cheese Salad. The wine list here is small while being impressive, offering many wines to pair with the diverse menu selections.

**Canyon Springs Steakhouse, Four Corners:** Canyon Springs is nestled in a beautiful aspen grove on the western side of the Hills. Off the beaten path, but well worth the trip to Four Corners, Wyoming, this is truly a family-style restaurant. Guests order the protein of the meal. The salad, potato, vegetable, and dessert are already chosen for guests by Judy, who prepares these from scratch every day. Do not ask for fries, and don’t dare ask for ketchup...you won’t want either!



# From Vine to Wine

## HOW WINE IS MADE



Making wine is a painstaking and time-consuming process that takes months or even years from start to finish. Learn how wine goes from grape to glass with Firehouse Wine Cellars' on-site winemaker Adam Martinez.

**1. Harvesting:** Making wine, especially good wine, starts in the vineyard. Before the grapes are harvested, the vineyard manager and winemaker use several methods to measure acid and sugar in the grapes to determine when they are ready to be picked.



**2. Crushing:** When the vineyard manager and winemaker have decided the grapes are ready, the fruit is picked and brought to the winery. The grapes are crushed, destemmed, and turned into juice called must.



**3. Fermenting:** Depending on the grape and style of wine desired, there are many factors the winemaker uses to decide how the wine should be treated during fermentation. Yeast is added to the wine to eat sugars and turn them into alcohol. Once all the sugar, or as much sugar as the winemaker wants, is eaten by the yeast, the fermentation is stopped.

**4. Aging:** Most red wines (and some white wines) will be aged on oak until the winemaking team decides the flavor is perfect. This can take anywhere from a few months to two years or more, depending on the wine.

**5. Clarifying:** White wines will be clarified, a process that removes any haziness or particles in the wine. White wines are also often stabilized against hot and cold temperatures to keep solids from precipitating out of the wine.



**6. Bottling:** After aging for reds or clarification for whites, the wine is ready to be bottled. The proper bottle is chosen based on the style of wine. Then the wine is prepared by filtering and completing any other steps it needs to be protected as it ages in the bottle and waits for the lucky patron who gets to drink it.

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## winery DIRECTORY

**BELLE JOLI' WINERY**, 3951 VANOCKER CANYON RD., STURGIS, AND **BELLE JOLI' TASTING ROOM**, 594 LOWER MAIN ST., DEADWOOD: Belle Joli' Sparkling House outside Sturgis provides one of the most scenic views on its gorgeous patio overlooking the vineyard growing below. This is the perfect spot to drink the South Dakota sparkling wines, all made in the traditional method, the same technique used in making Champagne from France. Sunday brunches with Belle Joli' mimosas are a very special treat. Also, taste Belle Joli' wines at the Deadwood tasting room.

**FIREHOUSE WINE CELLARS**, 620 MAIN ST., RAPID CITY, AND **SMOKEJUMPER STATION**, 23858 HWY. 385, HILL CITY: Located in historic downtown Rapid City, Firehouse Wine Cellars makes a wine for every palate. Award winning wines from locally grown grapes are available, as are delicious wines made from classic grapes such as Merlot, Pinot Noir, Chardonnay, and Riesling. Do a tasting of the diverse wines or order a glass to enjoy with the house-made pizzas. Live music is featured every Friday and Saturday night all year long.

**PRAIRIE BERRY WINERY**, 23837 HIGHWAY 385, HILL CITY: The first winery in the Black Hills, Prairie Berry is a unique South Dakota experience. The winery makes wines from fruit—like its famous Red Ass Rhubarb—and grapes—many sourced from vineyards in South Dakota. These wines have garnered over 1000 national and international awards. Eat at the Prairie Berry Winery Kitchen to experience some of the best food in the Hills.

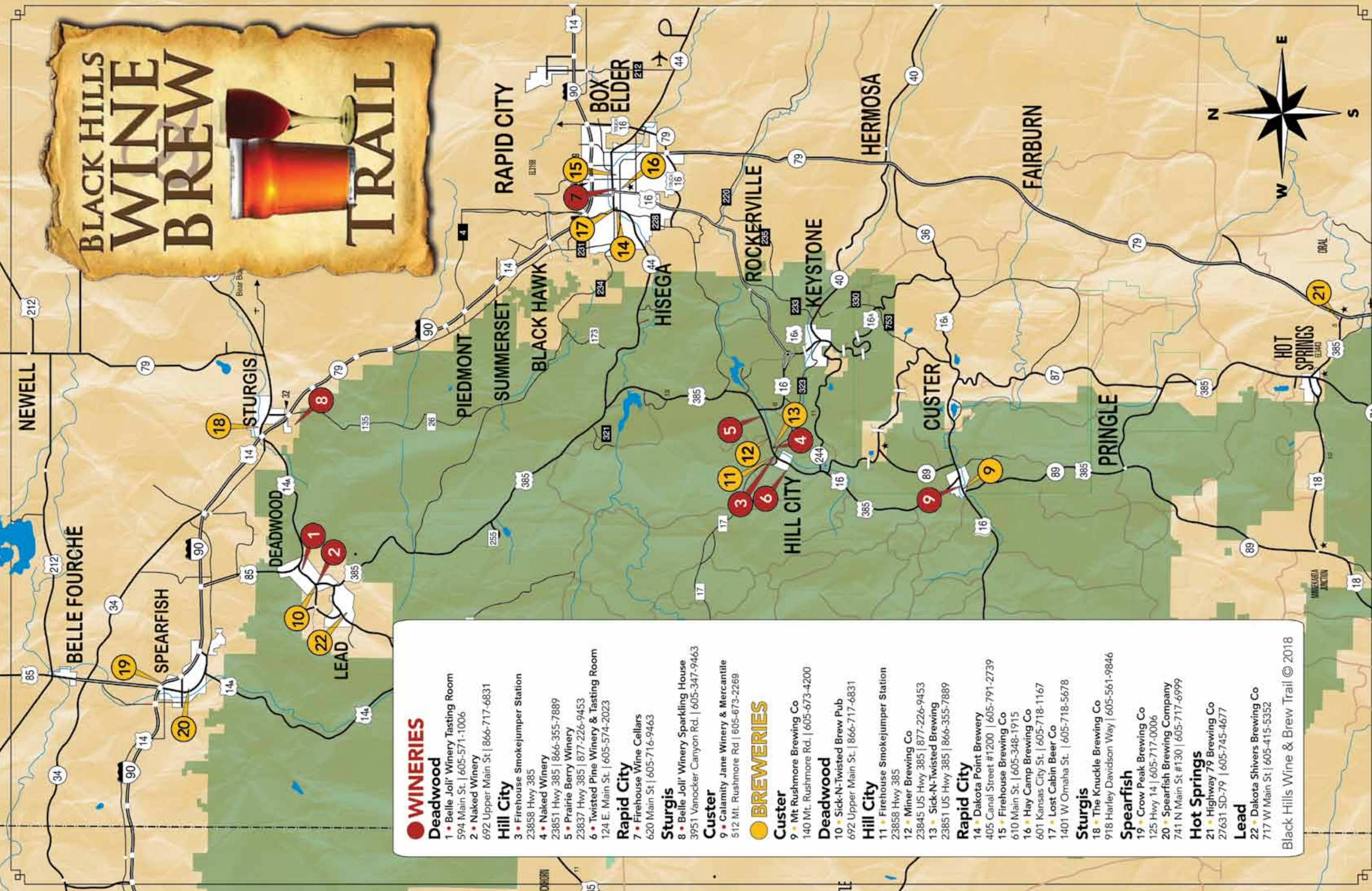
**NAKED WINERY**, 23851 HIGHWAY 385, HILL CITY, AND 692 UPPER MAIN ST., DEADWOOD: The place to sip wine and be entertained at the same time is Naked Winery. Stop here for good fun and a great glass of wine. Order meat and cheese plates or gourmet pizzas to pair with wines that might cause a blush while taking the "pecksniffery" out of the beverage. Have a glass in Hill City or find Naked Wines at the second tasting room on Main Street in Deadwood.

**TWISTED PINE WINERY**, 124 E. MAIN ST., HILL CITY: The place to taste the largest sampling of South Dakota wines is Twisted Pine in downtown Hill City. The tasting room features wines from literally every corner of the state. Dakota Made food and merchandise are also available. Gourmet olive oils and delightful cheeses can be purchased, or wine-lovers can attend one of the fun events hosted here.

**CALAMITY JANE WINERY AND MERCANTILE**, 512 MT. RUSHMORE RD., CUSTER: Start your day with coffee at the coffee bar inside Calamity Jane. Then, move to the other great beverage of the world—wine—with tastings of wines from all over the state of South Dakota. Wines from additional regions of the United States and world are also available for purchase. The Mercantile has special events and music throughout the year that make this a fun place to sip from morning to night.



# BLACK HILLS WINE BREW TRAIL



## ● WINERIES

- Deadwood**
- 1 • Belle Joli' Winery Tasting Room  
594 Main St. | 605-571-1006
  - 2 • Naked Winery  
692 Upper Main St | 866-717-6831
- Hill City**
- 3 • Firehouse Smokejumper Station  
23858 Hwy 385
  - 4 • Naked Winery  
23851 Hwy 385 | 866-355-7889
  - 5 • Prairie Berry Winery  
23837 Hwy 385 | 877-226-9453
  - 6 • Twisted Pine Winery & Tasting Room  
124 E. Main St. | 605-574-2023

- Rapid City**
- 7 • Firehouse Wine Cellars  
620 Main St | 605-716-9463
- Sturgis**
- 8 • Belle Joli' Winery Sparkling House  
3951 Vanocker Canyon Rd. | 605-347-9463
- Custer**
- 9 • Calamity Jane Winery & Mercantile  
512 ML Rushmore Rd | 605-673-2269

## ● BREWERIES

- Custer**
- 9 • Mt Rushmore Brewing Co  
140 Mt. Rushmore Rd. | 605-673-4200
- Deadwood**
- 10 • Sick-N-Twisted Brew Pub  
692 Upper Main St. | 866-717-6831
- Hill City**
- 11 • Firehouse Smokejumper Station  
23858 Hwy 385
  - 12 • Miner Brewing Co  
23845 US Hwy 385 | 877-226-9453
  - 13 • Sick-N-Twisted Brewing  
23851 US Hwy 385 | 866-355-7889
- Rapid City**
- 14 • Dakota Point Brewery  
405 Canal Street #1200 | 605-791-2739
  - 15 • Firehouse Brewing Co  
610 Main St. | 605-348-1915
  - 16 • Hay Camp Brewing Co  
601 Kansas City St. | 605-718-1167
  - 17 • Lost Cabin Beer Co  
1401 W Omaha St. | 605-718-5678
- Sturgis**
- 18 • The Knuckle Brewing Co  
918 Harley Davidson Way | 605-561-9846
- Spearfish**
- 19 • Crow Peak Brewing Co  
125 Hwy 14 | 605-717-0006
  - 20 • Spearfish Brewing Company  
741 N Main St #130 | 605-717-6999
- Hot Springs**
- 21 • Highway 79 Brewing Co  
27631 SD-79 | 605-745-4677
- Lead**
- 22 • Dakota Shivers Brewing Co  
717 W Main St | 605-415-5352



# brewery

## DIRECTORY

### **CROW PEAK BREWING COMPANY, 125 W. HWY 14, SPEARFISH:**

The first Black Hills production-only brewery, Crow Peak has twelve original beers on tap. Sip a brew in front of the growler-shaped fireplace inside or the custom-made fire pit outside. Enjoy barbecue from Bunky's while listening to live bands on the International truck flatbed stage. Expanded distribution coming soon.

### **THE KNUCKLE BREWING COMPANY, 918 HARLEY DAVIDSON WAY, STURGIS:**

The Knuckle shows all the best that is Sturgis. It serves as a museum of Sturgis Motorcycle Rally history in a brewery. While learning more about the world-famous event that takes place every August, drink one of The Knuckle's many brews. Recent additions have expanded the barrel-aged beer series, including a maple brown and an imperial stout, both aged in whiskey barrels.

### **SPEARFISH BREWING COMPANY, 714 N. MAIN ST. #130, SPEARFISH:**

On the corner of Jackson and Main Street in downtown, Spearfish Brewing is a beautiful, new, state-of-the-art brew house. The tap room serves fourteen beers, some direct from the brite tank. There are also four non-alcoholic drink options, including sparkling waters produced in house. Hungry? Order from Redwater Kitchen, the attached restaurant that focuses on local ingredients with a farm-to-fork approach.

### **SAWYER BREWING COMPANY, SPEARFISH:**

Coming soon—look for further information on the opening in summer of 2018.

### **DAKOTA SHIVERS BREWING, 717 W. MAIN ST., LEAD:**

Located on historic Main Street in Lead, Dakota Shivers is as quaint and friendly as its owners, Linda and Steve Shivers. This ambiance expands outside the historic building to the back patio and backyard, perfect for enjoying one of Linda's beers, like the 5280, named for Lead's mile-high elevation. Brewer Linda has six beers on tap with a "crowler" system, giving the option to take beer home.

### **FIREHOUSE BREWING COMPANY, 610 MAIN ST., RAPID CITY, AND SMOKEJUMPER STATION, 23858 HWY. 385, HILL CITY:**

The first craft brewery in the state of South Dakota, Firehouse has been brewing beer for over twenty-five years at its current historic location. In addition to beer, enjoy a family friendly meal at the full-service restaurant that serves American-style pub food. Throughout the summer, spend time on the outdoor patio with live music on Fridays and Saturdays.

### **HAY CAMP BREWING, 601 KANSAS CITY ST., RAPID CITY:**

Located in the recently renovated, multi-use building just two blocks off Rapid City's Main Street Square, Hay Camp has grown into its new space. In addition to small-batch, hand-crafted ales, customers can also appreciate the regular events and concerts hosted there. Come to the brewery to focus on a flavor experience that engages all the senses.

### **LOST CABIN BEER COMPANY, 1401 W. OMAHA ST., RAPID CITY:**

Lost Cabin adds another unique stop for beer lovers in Rapid City. Fruits, spices, grains, and hops are all sourced from South Dakota, showing the focus on regional ingredients. A variety of ales and lagers is produced, with twelve beers on tap. Though no food is made in the tasting room, food trucks are on site several days a week for customers to enjoy good eats and great company.

### **DAKOTA POINT BREWING, 405 CANAL ST. #1200, RAPID CITY:**

The newest brewery in Rapid City, Dakota Point's recent opening provides an inviting, fun, and friendly craft beer experience in an historic Rapid City structure, the former Landstrom's Building. Choose from English, Scottish, Irish, or American style ales while sitting on the large outdoor patio with shade to cool you off in the afternoon and fire pits to warm you up in the evenings.

### **MINER BREWING COMPANY, 23845 U.S. HIGHWAY 385, HILL CITY:**

Brewer Sandi Vojta crafts beers, meads, ciders, and sours at Miner Brewing Company, sister property to Prairie Berry Winery, where Sandi is also winemaker. As a fifth generation South Dakotan, Sandi uses ingredients from the state whenever possible, including wheat sourced from her family's farm near Mobridge. Enjoy these special brews while playing a game or listening to music on the lawn—one of Miner Brewing's special features.

### **SICK-N-TWISTED BREWING, 23851 HIGHWAY 385, HILL CITY, AND 692 UPPER MAIN ST., DEADWOOD:**

Sick-N-Twisted serves up to 14 original brews, including many seasonal favorites available as a tasting flight, a mug, or a growler. Sick-N-Twisted also cans many of its selections, making them easy to take home. The brew pub on Main Street Deadwood has many of these favorites, as well. Try popular choices such as Buzz Light, Naughty Red Head, and Wild Ride Wheat.

### **MT. RUSHMORE BREWING COMPANY, 140 MT. RUSHMORE RD., CUSTER:**

Mt. Rushmore Brewing attempts to pay homage to its namesake through its local focus on its beer, kitchen, and cocktails. Whenever she can, brewer Hanje Ehrlich uses local ingredients. This focus is also seen upstairs at the Pounding Fathers tap room, which showcases beer from all over South Dakota in addition to house-made brews. The entire establishment is family and pet friendly with a view of the Mickelson Trail.

### **HIGHWAY 79 BREWING COMPANY, 27631 S.D. HIGHWAY 79, HOT SPRINGS:**

The southernmost brewery in the Black Hills, Highway 79 Brewing currently features eight of its own brews as part of a larger, thirty-two tap system that includes other regional and national beers. Also, a full restaurant, the "scratch kitchen," prepares all food items in house, made to order, specifically to pair with the extensive beer list.



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# THE **B** BEER LIST

Beer is big business in the Black Hills! Quality choices are not only being made here, but tap rooms, bars, and eateries all over the area have impressive lists for their beer-loving customers. These menus include craft selections from many of the best breweries in the nation—all are available alongside Black Hills beer.

**Custer Wolf, Custer:** The tap lineup at The Wolf can easily be described as “small and mighty.” The list is ever-changing. Once one keg is empty, a new and different beer is tapped in its place—always something unusual, always something quality. The creative pub-style food options are well worth a stop, too. Try the Guinness Cheese Dip and the Kettle Nachos.

**Wobbly Bobby, Rapid City:** This British-style pub features 48 different tap lines, so there is a beer for every palate, including regional choices and options from around the Black Hills. The fish and chips is a great decision to go with the Scotch list if beer isn't the obvious choice. Wednesday bingo with a brew or booze is also a fantastic way to enjoy downtown Rapid City.

**Independent Ale House, Rapid City:** “Indy,” as the locals call it, is the place for beer lovers to go any evening of the week. There are 40 taps, which rotate frequently, and a bottle list, which has dozens more beer selections. In fact, as Indy claims, “If you can't find a beer you like on this list, we're not sure you can find it in the Black Hills.” See for yourself the next time you visit.

**Longhorn Saloon & Grill, Sundance:** On the Wyoming side of the Hills, the Longhorn has 16 taps, with 10 of them devoted to craft brews. The craft list concentrates on the quad-state area: Wyoming, Colorado, Montana, and South Dakota. Pair one of these brews or a drink from the full-service bar with a menu item from the family-friendly restaurant.

**Pounding Fathers, Custer:** Upstairs from Mt. Rushmore Brewing Company, Pounding Fathers focuses on beers other than those brewed on site. The 26 tap lines represent every brewery in the state, creating a South Dakota tap room all in one location. Tasty pub food options accentuate the regional beers; this is an all Mount Rushmore State establishment all the time.

## How Beer is Made

Brewing beer is an art form with many different interpretations of how to produce fun and interesting selections. Jeff Drumm, from Crow Peak Brewing in Spearfish, clarifies the basic steps of making great beer, as he has been doing for over a decade in the Black Hills.

**Milling:** Malted barley comes in whole kernel form, and to access the starches within the kernel, husks must be cracked open using a grain mill.

**Mashing:** The milled grains are mixed with hot water. This steeping activates enzymes in the barley and starts to convert the starches to sugars. Steeping also extracts flavors and colors from the barley, which will determine the color and flavor of the finished product.

**Lautering:** Lautering is the term used for separating the liquid wort (unfermented beer) from the grains. The lautertun has a false bottom through which the wort drains and is transferred to the boil kettle.

**Sparging:** As the wort is being removed, hot water is sprayed on top of the grain bed. The hot water slows the enzymatic processes, as well as pushes the remaining sugars through the grain bed to get the best extraction of those sugars.

**Boiling:** Once all the wort is in the brew kettle, it is heated to boiling for a specific time as determined



release of carbon dioxide. Active fermentation takes 3-4 days.

**Maturing:** After fermentation, the yeast cells begin to go dormant and settle to the bottom of the tank. The temperature of the tank is turned down to around 50 degrees Fahrenheit, and the beer is left at this temperature for a length of time as determined by the beer style. This maturation period allows for further development of flavor. Once this maturation period is complete, the temperature is dropped to around 32 degrees Fahrenheit to settle any remaining yeast cells so the beer is clear. At this point the beer may be filtered. The clear beer is then carbonated and packaged for consumption. «

by the beer style. Boiling accomplishes the following: hop isomerization, biological stability, wort condensing, protein coagulation, color change, and flavor development. Hops are added during various points of the boil. Earlier hop additions are added for beer bitterness, and later hop additions are added for flavor and aroma.

**Fermenting:** After the boil, the wort is cooled down to a temperature appropriate for fermentation. Active yeast is pitched into the cooled and aerated wort, and fermentation begins. This can be seen by the





# She Brews

## FEMALE BREWERS OF THE BLACK HILLS

Beer is booming. Every state, every region, every corner of the country has experienced growth in the "craft" brew sector—defined as small, independent producers who make "nontraditional" beers in "non-mechanized" ways. At last count, there were over 6,000 breweries; 98 percent of those are considered craft producers. It is estimated that over 80 percent of the population lives within 10 miles of a brewery.

These growth statistics mirror the exceptional brewing community in the Black Hills. At last count, 13 breweries operate in the region. The first opened in 1991, and the newest

is set to open in the summer of 2018. These unique businesses boast unusual beers of exceptional quality from the vision of equally unique, unusual, and exceptional brew masters.

Three of these exceptional brew masters happen to be women: Hanje Ehrlich of Mt. Rushmore Brewing Company in Custer, Linda Shivers of Dakota Shivers in Lead, and Sandi Vojta of Miner Brewing Company in Hill City. The national average of female brewers is just 4 percent; the average in the Hills is 23 percent. That's an uncommon and impressive statistic the region can embrace. These numbers clearly illustrate the

inclusive culture that is Black Hills beer. Cheers to these trailblazing women and the beers they brew!



### HANJE

Hanje Ehrlich found herself in South Dakota working a seasonal position in Custer State Park. She expected to stay here through that summer... four, maybe five months, tops.

That was six years ago. Hanje loved the area so much, she never left.

Born in Upstate New York, Hanje was raised in Florida. After high school

and college, she worked in the service industry, starting in restaurants and bars and then moving to the management side of the business. Her brother was into home brewing, and Hanje shared this passion with him. She was also able to increase her knowledge and appreciation of beer through her work. She laughed that she often "dreamt of beer and sandwiches" in relation to her personal interests and her occupations.

She was using these service skills in Custer when she heard Brian and Janet Boyer were going to open a brewery and restaurant called Mt. Rushmore Brewing Company. She approached them because she thought her background made her a great fit for their project.

The Boyers agreed.

In 2017, Hanje became the brewer and general manager of Mt. Rushmore Brewing Company, in charge of "all the fun stuff" that starting a business from scratch entails. She has spent the bulk of her time this past year deciding on the style of the beverages she wants to produce. Once she committed to the styles of brews, she then worked on researching and formulating the



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recipes she wanted. Over the last twelve months, she has found it a great "blessing to have time to focus on beer."

Hanje's goal was simple: find "which ones [beers] I am better at making... to create something you don't get everywhere. And do it well." She started with styles she thought people would like, looking toward the future, not just the same old thing in the here and now. Then she meshed those with what she thought her customers would like. She focused on using as many ingredients from the region as possible, sourcing grains from North Dakota, hops from South Dakota, and juniper from the Black Hills.

She had much help in working to achieve her aims. The Black Hills brewing community has been "so supportive" and let her shadow and learn from them. The fact that she was female never mattered to any in the business. Her male colleagues have all been incredibly excited to invite a young brewer into their world. They only cared that there was another area brewer who would help to elevate their community.

The only people who Hanje felt were

slightly reluctant to believe in her ability were some of the "old timer" drinkers she met around the state, those "old-school" people who may not have taken her seriously or who may have wondered what she could possibly know about beer. Initially, Hanje loved the "shock value" of being a young female brewer. Then, she loved to prove herself by "giving good people good beer." Her gratification for the demanding work and long days paid off when she created something that made people—even the skeptics—happy.

Hanje's biggest issues haven't been with brewing but with construction and inspection difficulties from the remodeling of the brewery and restaurant. Renovation of the existing building on Mt. Rushmore Road in Custer has been incredibly exciting at the same time as being an exercise in patience; however, Hanje hosted several private events this year as she tested her small batches of beer while waiting until the 2018 summer season for full-scale brewing.

Hanje's thoughts on the future of her industry reflect her excitement about



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her job. According to Hanje, "It [beer in the Black Hills] keeps getting better and better." The idea that the Black Hills could be the beer destination of not only the state, but of a larger region, is a real possibility. The outdoor activities paired with the tourist attractions keep people here longer. The Mickelson Trail, with its hiking and biking options, only adds to what can be planned for the breweries of the area. Hanje thinks beer brings all these elements together, showing her philosophy of "more beer, more better."

The surrounding breweries agree with Hanje. They have set such a high standard that it pushes Hanje to be the best she can be. She doesn't see it as competition, necessarily, but as continued improvement for the beer of the Black Hills. It is a "great culture that pushes all to get better every year." There is a support system among the breweries that Hanje feels she has benefited from directly as she gets ready to open Mt. Rushmore Brewing Company's doors full time.

The downstairs is where the brewery is located, and the bar and seating area have an unobstructed view of the brewing equipment. Here, beer will be the focus, and Hanje is hoping to brew a beer of "every color" for her menu—a wheat, an amber, a porter/stout, and an IPA. The brewery will also have a "charcuterie kitchen" serving cheeses, meats, etc. and will fill growlers and crows. Upstairs will be the Pounding Fathers, a restaurant with a full bar and 29 tap lines serving

beer from all over the state—a one-stop South Dakota beer bar. Wine and cocktail lovers need not fret; Hanje has an excellent wine list and specialty cocktail menu planned, as well. The space is expansive upstairs and down, and the outdoor seating area increases capacity, making Mt. Rushmore Brewing and Pounding Fathers perfect for events and receptions. Being family and pet friendly is also very important to Hanje; it's all part of her overall plan to make great beer while having something for everyone.

Fulfilling her dream of "sandwiches and beer," Hanje has taken her place as the third female brewer in the Hills—the location she has embraced as her home. She loves her job; she sees it as incredibly gratifying and can't wait to continue the evolution of her craft and of beer in the Black Hills. Already, as she steps back to see her progress—after all the work, after all the worry—she knows she is doing a job she loves...and doing it well.



## LINDA

She fell in love with the building first.

As Linda Shivers and her husband Steve walked down Main Street in Lead, the Black Hills community where they had decided to live, an "amazing building" seemed to scream at them. Linda knew they needed this space. Then it became

a matter of what to do with it.

The Shivers had forever loved beer. They had a friend who owned an Oregon brewery. They appreciated communities with breweries. The fact that Linda and Steve decided to turn that building into Dakota Shivers Brewing shouldn't have been a surprise.

The Shivers came to the Black Hills when Steve accepted a job with the U.S. Geological Society in Rapid City, and the entire family of five—the Shivers have three children, now adults—moved from Virginia to get away from the "rat race" and pursue other opportunities in the natural beauty of South Dakota.

The renovations of the building began, and they were no easy feat. Steve put the whole brewery together himself. The Shivers family did most of the work, first to save money, but also because finding contractors was difficult. This was during the North Dakota oil boom, so the workforce was shifted elsewhere. Although the process was slow, taking their time on the construction of the building actually gave Linda ample time to perfect her brewing skills.

Linda worked with her brewer friend to learn about the craft and what resources to use along the way. She was homebrewing "like crazy" while the equipment was installed. That first year, it was just Linda and Steve doing the work. There was an ultimate benefit from their hands-on approach—they knew the business inside and out when they opened their doors to the public.

Her love of fermentation keeps Linda

excited about her new career. "I love the bubbling of fermentation. When it [beer] is fermenting, and it changes from day one until it's done...that whole change until it is beer is probably the coolest thing ever." She gets recipe ideas from various sources. "Sometimes I see something growing and think 'I want to make beer with that!'" Linda also gets inspiration from other beers. If she likes the particular color or style of something she tastes, she then decides how she can mirror that in her own beer.

Linda likes to make what she wants to drink. For instance, when she made her first IPA, the Hop Calamity, she teased that she wanted it on tap at home, not just at the brewery. Another IPA she and Steve both enjoyed was a recipe Steve developed. Making IPAs is a special treat since Linda finds it "fun because [I am] constantly putting in hops."

Dakota Shivers is still considered a nanobrewery—a very small brewing operation—and her batches are just two and a quarter barrels, the equivalent of 70 gallons. Due to this size, Linda can use a lot of fresh or unique ingredients. For instance, she grew the mint for her chocolate mint beer in her own backyard and had the entire brewery smelling like mint when she brewed. She grated the orange peel and ground the coriander herself when she made her City of Gold beer. She even smoked her own wheat for the jalapeño wheat beer. If she were a larger operation, she wouldn't be able to take these special steps or be so involved in the process.



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Three other employees have made it possible to be open Tuesday through Saturday all year, giving Linda time to write and experiment with more recipes.

Other than the actual physical demands of the job, Linda sees few drawbacks to being female, but there is one. She often finds that people don't take her seriously, or people try to ask Steve questions about the brewing process. Some are shocked to learn Linda is the brewer; Steve lets all know that she is the one to ask, not him.

Just as she found a solution to the physical aspect of the job, Linda has an answer for those in the industry, as well. Years ago, at a conference in Portland, some didn't believe in her because she was a woman, and she wasn't officially open yet. Her response? "I'm ready for the craft beer conference this year...they better be ready. I have a level of confidence now." Each experience, each batch, each year gives Linda more courage and strength, in herself and in her craft.

Linda sees continued room for growth as a brewer. She wants to get further into the chemistry side and increase her knowledge of the process. As for the business itself, she has many ideas for the future. Since the building is paid for, the possibility of having capital to add a deck or other details to the current tasting room is quite appealing. The new opportunities allowed by changes in state law now make self-distribution an option, so Dakota Shivers may sell beer in other forms than just

As a female, the brewing process can be challenging at times, which is one of few negatives Linda sees with her gender in this line of business. In the beginning, she did all the heavy lifting, with some assistance from husband Steve during the evenings and weekends. Growth over the past three years has allowed Linda to hire Terry, her assistant, to help with brewing and management of the tasting room.

growlers and crowlers. With excitement in her voice Linda exclaims, "Stay tuned to see what's coming next!"

This excitement extends from her own brewery to the Black Hills brewing community. Every place the Shivers have lived had a brewery boom after they left. She loves that she "is part of the movement here...it is just getting started." The state has the lowest in per-capita consumption of beer in the country, literally fifty-first out of fifty-one. There is so much growth possible, and the breweries of the Black Hills help support each other by looking for growth of the industry as a whole, not just for individual businesses.

"It's incredible," Linda finishes with thoughts not only of the other brewers but also of her new homes, Lead and South Dakota. "The support from our community is just out of this world. It is moving. I have never felt so much a part of something, of a community, in my whole life as I do here." Linda and Steve Shivers knew what they were doing that fateful day their beautiful building spoke to them. And, they plan to keep listening.



## SANDI

When Sandi Vojta was four years old, she started her first fermentation.

True, she was playing with her mother's bread yeast, but she did so because she was genuinely intrigued by what that yeast could do. By age



five, Sandi was helping her father Ralph Vojta pick berries to make wine in the family tradition—a tradition Sandi is the fifth generation to follow.

Of course, winemaking is what put Sandi on the map in the Black Hills; she was the first commercial winemaker in the region, and the second in the state. How did she end up adding beer fermentation to the Vojta family wine tradition and

opening Miner Brewing Company?

The thought started when she and her husband Matt Keck were creating the winery business plan. Sandi was sipping on a chokecherry beer, and the brewery seed was planted. It took some time to get the winery set before Sandi could brew beer, too. The transition seemed natural since Sandi came from a long line of winemakers—beer was only a different form of fermentation, starting

with grains instead of grapes. "The women made all the wine in my family, so why not beer, too?" she concluded.

Not only was the transition natural, making beer in addition to wine almost seemed easy in certain ways. The true difficulties most would face when starting a brewery—and especially a female—had previously been overcome. Sandi already overcame the problem of those who did not take her seriously



when she started making wine. As a beer maker, she was already proven in a male-dominated field. Her credibility was set from Prairie Berry Winery, so these hurdles were minor for her as she started this next fermentation adventure.

This didn't mean brewing beer while making wine was simple. Both processes were a lot of hard work. Sandi was in charge of two fermentation facilities. Even though they were right next to each other, the physical work was a challenge. In winemaking, it was shoveling grapes. In brewing, it was lugging grain sacks. This may not sound overly difficult, but when the bags weigh half of your body weight, like they do for Sandi, it was quite a workout.

Other challenges dealt with the new equipment needed for fermenting beer. Sandi remembered there were "challenges with all the new equipment... It took us a good year to get equipment in tune and [to] play well with each other." In fact, she spent many nights napping on those heavy grain bags, waiting for that day's boil to finish.

Luckily, the rest of the process is the best part for Sandi. She loves to create and brew new recipes, to watch them be what she hoped. The ultimate payoff comes when she sees people enjoy what she makes. Sandi says, "Inspiration is everywhere!" She might be making a wine, and a recipe for a new beer pops into her head. "My brain is constantly in recipe overtime, having both winemaking and brewing in my wheelhouse."



Just like a parent is not supposed to choose a favorite child, Sandi doesn't have a favorite beer to make. She just can't choose. "I enjoy brewing them all because they are all so unique. I am constantly researching how I can brew everything better and really love the science and process." She also enjoys drinking any style of beer, as long as it is well made, of course.

As for being a female in the industry, Sandi doesn't necessarily see any specific benefits from her gender. She jokingly claims it is nice not to have a beard. In all seriousness, it gets very hot around a boiling kettle with lots of steam, so her lack of facial hair may, indeed, be a benefit. As for other

challenges, Sandi says most were naysayers who didn't think she could make both wine and beer. She didn't think this was because she was female, necessarily, but because there were those who didn't believe in her or the industry in general. "There are always critics out there, people who want to see you fail." But Sandi looked past all the negative to the positive people who want to see others succeed. She also thinks of the people who want good beer... and she keeps brewing.

Recent changes in South Dakota beer distribution laws may open the door for Sandi and Miner Brewing Company to reach the goals she set for increased sales, both on- and off-site. Canning and bottling for more distribution are real possibilities now that breweries can self-distribute. Sandi wants to expand the concert lawn area, as well, since Miner Brewing has become well-known for the musical acts that perform there. In addition to making great beer, the other ultimate goal is to keep improving customer experiences.

The continued growth of Sandi's brewery mirrors the evolution of the brewing industry in the Black Hills. Visitors want to experience what is made locally, both here and in other areas of the United States. Sandi has visited breweries all around the country, and "the Black Hills beer scene is on par with quality beer offerings [in] the rest of the industry."

She also sees breweries as an important part of economic

development in their communities. "The health of local craft beer is representative of the local economy." The Black Hills, always known as a tourist destination, now has breweries for visitors to frequent. The ability to offer so many opportunities to tourists from metropolitan areas will only continue to make the Hills known as much for its beer as for Mount Rushmore, Crazy Horse, and Custer State Park. The industry has already come so far, and it still has so much potential for where it can go. Sandi said it best when she proclaimed, "I am honored to be a part of this evolution!"

When Sandi's idea of play time was experimenting with yeast before she even went to grade school, it should have been no surprise that her winemaking heritage led her to making beer. Being the first female winemaker in the state only piqued her interest to become a brewer, too. Fermenting is a huge part of Sandi's life. Crafting exceptional products with yeast in her home state is truly Sandi's calling. She is proud to be the fifth generation to do so. <<



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# BEER TERMS


**ALE:** A broad class of beers brewed using a top-fermenting yeast. Fermented at warmer temperatures (60°F-78°F), which results in a more fruity, complex profile.

**LAGER:** A broad class of beers brewed using a bottom-fermenting yeast. Fermented at cooler temperatures (42°F-55°F) for long periods of time, which results in a cleaner, crisper profile.

**BLONDE ALE/GOLDEN ALE:** This is a general category for a beer that is light in color (straw to light golden), with a smooth malt flavor and low to moderate hop bitterness. These ales are very easy to drink and approachable to the craft beer novice.



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**AMBER/RED ALE:** This beer style falls between pale ales and brown ales and can adopt some of the characteristics of each of these styles. The use of caramel malts gives these beers a notable caramel or toffee character. These beers can be malt dominant or hop forward, depending on the sub-style (American Amber, Irish Red, etc.).

**PORTER/STOUT:** The porter/stout category of ale is distinguished by the dark color as well as a roasted character that is often perceived as dark chocolate or coffee.

**INDIA PALE ALE (IPA):** This beer style is characterized by high levels of alcohol and hops. The name came from this beer's popularity in British India and outposts of the British Empire. Today's American-style IPAs are perceived as moderately to highly bitter with juicy citrus, pine, and tropical fruit notes. This has been the most popular beer style in recent craft beer history.

**WHEAT BEER:** This is a general category of beer that uses a high percentage of wheat malt in the recipe. German weiss-bier brewers are

required to use at least 50 percent wheat malt, whereas American-style wheat beers usually contain 10 percent to 30 percent wheat malt.

**SMASH:** SMASH stands for Single Malt and Single Hop. This is a relatively new style of beer and can fit in any general category, although these beers fall predominantly in the pale ale and IPA categories. As the name implies, a single variety of malt and a single variety of hop are used in these brews.

**PILSNER:** Pilsners are pale golden lagers originating in the town of Plzeň, Czech Republic. Today, for most beer drinkers, pilsner is synonymous with lager. Imitation pilsners (those not brewed in Plzeň) account for 95 percent of global beer volume.

**BELGIAN BEERS:** The main discerning characteristic of this diverse class of beer is the yeast. These top-fermented beers show a uniquely Belgian character due to the yeast that is used. Some of the styles included in Belgian beers are lambics, Belgian strong ales, dubbels, trippels, and quadruppels. «

# THE **B** BLOODIES LIST

Bloody Marys were once known as the perfect "hair of the dog," a great cure for overindulgence the night before; however, this is no longer true. Creating a unique and unusual Bloody Mary has become the new art form in bartending. Besides, the "Bloody" is no longer just a drink; some of these craft cocktails have become a meal themselves.

**Steerfish, Spearfish:** Located in a sandstone building downtown, Steerfish features a Bloody Mary that is a meal on the glass! Order The Daddy of Them All and sip a spicy cocktail. Be sure to bring your appetite to eat the cheeseburger slider, kielbasa chunks, pepperoncini pieces, blue cheese-stuffed olives, bacon-wrapped pickles, and asparagus spears.

**Lewie's, Lead:** Lewie's starts by making a super-tasty Bloody Mary mix in-house that has just the right amount of heat. Olives, pickles, and other goodies are added to the spicy goodness. The traditional-style delicacy adds a beer chaser for a fabulous finish. Drink this on the outdoor patio facing the beauty of the Northern Hills, and life can hardly get any better.

**Lucky's 13, Spearfish:** Lucky's Bloody Mary starts with house-made bloody mix that has the perfect amount of spice and an almost-sweet note to the savory flavor. Top that with olives, pickles, and a beef stick, and then add your choice of a domestic beer back. This equals an amazing Bloody Mary any time of the day, any day of the week.

**Legends, Deadwood:** Legends, home to the Meaty Mary, is also a great spot for breakfast and brunch. While brunching on the breakfast burrito, order the Meaty. It starts with house-made Bloody Mary mix, uses premium vodka, and embellishes with bacon—creating a salty, spicy, savory blend to finish any meal, morning or otherwise.

**Paddy O'Neill's, Rapid City:** Paddy's is known for its Irish atmosphere, tasty pub eats, extensive beer list, and cool cocktails. One of those cocktails is the Bloody Mary. The tomato juice mix is tasty, but the special kick is the sriracha vodka that just can't be ignored. Garnish it with traditional Mary veggies and enjoy a spicy treat.

**Perkins Tavern, Newcastle:** When you arrive at Perkins Tavern, your Bloody Mary will likely be served to you by owner Bruce Perkins himself, who uses a Bloody mix he concocted that has just the perfect amount of spice. Then Bruce will top the rim with a few veggies and possibly something as unique as elk salami, or he'll even let you choose your own "fixin's."

**Murphy's, Rapid City:** When proprietor Tony DeMaro claims he has the best Bloody in the Black Hills, there are two trophies that prove him right. Murphy's goes a step beyond veggies on the top of the glass. Every Sunday there is a food pairing that complements the drink; these selections have ranged from crab claws to a sausage sampler—truly taking the Bloody Mary to a new level.



# COMMUNITY

## LOVE AT FIRST BITE



Executive chef Joseph Raney was looking for homes in the Black Hills. Joseph and his then-fiancée Eliza Belland had decided to move from Southern California, where Joseph was born and raised. They were thinking Chicago, Texas, or South Dakota. Joseph never even

made a trip to the other two options because when he arrived in the Black Hills, it was love at first sight.

The Hills have surely reciprocated the feeling after Joseph and Eliza opened Skogen Kitchen in downtown Custer.

When Joseph visited South Dakota, he had just 48 hours to spend looking at homes. The realtor he was working with had lists of houses in Spearfish, Rapid City, and Hot Springs. None of these gave Joseph the “vibe” he wanted.

On a whim, the agent decided to show Joseph a house west of Custer. Joseph walked through the property and fell in love. On the phone to Eliza, he said, “We’re going to make an offer,” and the offer was accepted that very day without Eliza ever seeing her new home in person.

Joseph and Eliza’s own love story started in southern California. Eliza, originally from a small town in Minnesota, planned to room with one of her close friends at a college in Wisconsin. Instead, the friend got into fashion school in Los Angeles. Eliza visited her friend and decided to move to Newport, California. Her degree in dental hygiene first led her to work at a dental office. She then became a server and cocktail waitress at restaurants in the Newport area.

Joseph was 19; he lived in Hollywood and worked at a grocery store. One day, he walked by Le Cordon Blue in L.A. and wanted to try the school. He professed that he “was awful” when he started. An early assignment was to separate chicken bones from the broth. Joseph kept the bones in the pan and dumped the broth down the sink! However, it wasn’t long after this cooking blunder that he “fell in love” with his new vocation. He worked in restaurants in Newport Beach, Orange County, and Las Vegas, learning from very intense French chefs who taught many important parts of the trade.

Joseph then became the sous chef at The Cannery, a popular restaurant in Newport Beach. He just happened to be working with a server from Minnesota—Eliza. They



Skogen Kitchen in downtown Custer is the love child of Joseph Raney and Eliza Belland.





worked together for three years, first just as friends.

Then one day, Joseph asked Eliza if there was anything he could do for her.

She said, "Yeah, give me your number," and finished her shift.

At the end of the night, Joseph slipped her a piece of paper that simply said, "Chef Joe" with a heart and his phone number.

Though it sounds cliché, they have been together ever since.

From the beginning, Eliza told Joseph that she loved her Midwestern home and wanted to return to the region. California had been so much fun for her, but she knew it was not forever. The cost of living and quality of life in California were just not what the couple wanted for themselves. At this point, Eliza's family still lived in Minnesota, and Joseph's had moved to Texas, greatly influencing the choices where they wanted to look to buy a home. Custer was the perfect middle ground..

and the perfect community waiting for new culinary experiences.

Once in Custer, Eliza worked at Black Hills Burger and Bun while Joseph worked at Sage Creek Grille. Both were wonderful places to learn more about the Black Hills food scene. Both encouraged Joseph and Eliza to venture out on their own. It was actually the owner of Black Hills Burger and Bun who "put the bug" in Eliza's ear that his former building was available. Sage Creek Grille's proprietor also inspired Joseph to have his own kitchen—Skogen Kitchen.

Joseph explained the need to have his own restaurant: "There is no sense of being a chef if I can't do what I want to do [in the kitchen]." It was not just about wanting to cook; it was about "needing" to cook, needing to be "creative." Joseph knew that other people might let him be creative, but only in his own kitchen could he do what he wanted to do and have it be his risk if the plan didn't work out as he thought.

The goal from the beginning was to "have fun with food" through the creativity that Joseph craved. He took inspiration from travel, including the Basque region of Spain and Norfolk, England. Of course, his California upbringing also influenced his style. However, another aim was to represent the Black Hills in the menu as well. Basically, all these elements came together to create a "chef-driven" menu with a "twist on traditional." Joseph claimed, "I like to play around and do new things," and this showed in the everyday

menu and daily specials, with over 150 different dishes served in the first nine months Skogen Kitchen was open.

Of these many recipes, customers especially love brunch. Dishes like eggs Benedict (made with local ham), Japanese French toast (topped with miso butter and green tea ice cream), and the morning walleye (inspired by the Black Hills) are crowd favorites. The pancakes are all named for people close to the couple: the Ma and Pa (Joseph's version of chicken and waffles), the Cami (Nutella and lemon cream), and the Lianna (bacon and balsamic meringue).

Dinner favorites start with appetizers. Chef Joseph's Lox and Tacos (his take on the fish taco) are amazing. He uses salmon inside a crisp, fried wonton with crème fraiche, fresh dill, and local honey. The soft egg ravioli is house-made pasta—which Joseph loves to make—topped with caramelized leeks, ricotta cheese, and bacon. The braised short ribs and suckling pig both spend hours and hours marinating, braising, and roasting before being delicious, melt-in-your-mouth meals on the plate.

In addition to the joy of trying new and delicious things in the kitchen, ultimately Eliza and Joseph want their customers to feel comfortable while trying new and different foods. Eliza realized early that "change can be scary," and they want to have an atmosphere that portrays hominess while introducing a new culinary culture to Custer. The quaint building is just what Eliza wanted for the establishment. It means that

Joseph sees every plate served and Eliza touches (maybe not literally, but almost) every person in the door. They want to be small; they do not want to get so big that they lose their personal touch.

Eliza and Joseph must have reached their goals because the support they have received from their new community has been "crazy"! The small town of Custer, and the entire Black Hills, have absolutely embraced Skogen Kitchen and the "couple of little kids from California who opened up a restaurant."

Those "kids" have tried their hardest to pay back the community that believed in them so readily. Eliza and Joseph not only want to put Custer on the culinary map, they want people to come to town for more than just a meal at Skogen Kitchen. Being part of the community means helping Custer grow and attract people. The young couple was one influence (along with Custer's Chamber of Commerce) in Custer's first-ever restaurant week at the end of February 2018.

Eliza Belland and Joseph Raney hoped to bring a new food culture to Custer. In less than one year, they not only reached their goal, they found a new home. They became part of a community that not only has supported their dreams of an imaginative culinary experience, but has also embraced the couple as its own. The "vibe" Joseph got from his first trip to Custer was a gut instinct; he knew the town was a perfect fit and where he and Eliza belonged...in their own restaurant in the Black Hills of South Dakota. <<



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# THE **B** BOOZE LIST

Cocktail culture has blossomed into a very important part of the bar scene in the Black Hills. Mixologists and bartenders have experimented with spirits, fruits, vegetables, tinctures, and juices to make unique creations behind the bar. These establishments also feature the highest quality liquors that purists would say are fine without all the extras. No matter the preference, booze in the region has hit new heights for those interested in a good, stiff drink.

**Kōl, Rapid City:** At Kōl, the cocktails are the stars of the show. The White Cosmo—vodka, elderberry liqueur, lime, and white cranberry juice—is poured over an orchid ensconced in an ice ball. The Salt Air Margarita is topped with salty foam for the perfect amount of salt in every sip. The Kōl Mule is a twist on the Moscow Mule with options of flavored vodkas: grapefruit, cranberry, Valencia orange, and pineapple. All are absolutely delicious.

**Blind Lion, Rapid City:** Underneath Murphy's Pub and Grill sits The Blind Lion, a Roaring '20s style speakeasy, open on Friday and Saturday nights, accessed via special reservations and specific entrance instructions. The handcrafted cocktails use house-made tinctures and are poured over hand-crushed ice, just like during Prohibition. Be sure to try the Smoking Barrel, the whiskey or bourbon of your choice infused with tobacco smoke.

**Vertex, Rapid City:** Enjoy a drink at the top of Rapid City while enjoying the gorgeous panoramic views of the Hills. Wine and beer are great options here, but the cocktails are as special as the vistas. The Pineapple Upside Down mixes Smirnoff Vanilla Vodka with Malibu Rum, pineapple juice, and Grenadine; the Blackberry Hills Smash combines Bulleit Rye Bourbon, simple syrup, blackberries, mint, soda, and lime.

**Saloon No. 10, Deadwood:** Nothing says you're in the Black Hills more than having a drink in one of the most historic saloons in the region—"The Ten," as it is known to locals. The location itself is a living museum with historic memorabilia adorning the walls. Order from the largest selection of whiskeys in the state. Choices include American, Scotch, Irish, Canadian, and even Japanese whiskeys.

**Killian's Food and Drink, Spearfish:** Killian's starts with an extensive list of quality spirits: cordial, Cognac, gin, bourbon, Scotch, rum, tequila, mead, vodka, and brandy. Then these quality liquors are the basis for interesting concoctions. Tom's Rum Margarita adds rum instead of tequila and is served "low on the rocks" for a sweeter version of the classic marg. Wake up any time of the day by sipping on Killian's Spanish Coffee—espresso grind, coffee, orange liqueur, and whipped cream.

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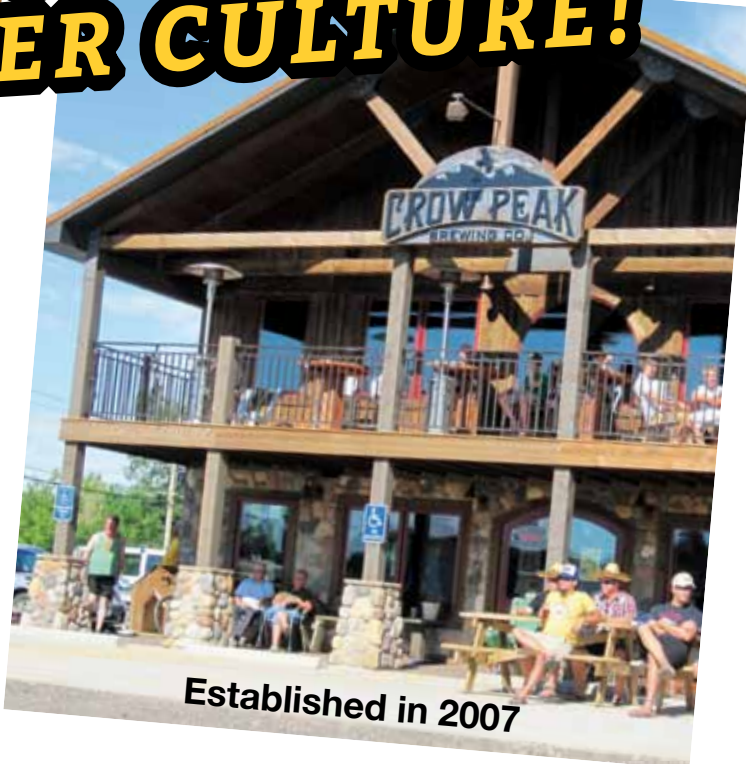
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