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CONTACT:

Veda Gilbert

(919) 928-7347

veda@fullsteam.ag

www.fullsteam.ag

North Carolina's Fullsteam Brewery wins three 2018 Good Food Awards

Clean sweep culminates in a January 27 Good Food Awards mini-market at Fullsteam

SAN FRANCISCO, C.A. (January 19, 2018) – Durham, North Carolina's Fullsteam Brewery received three 2018 Good Food Awards this weekend, winning for all three beers it submitted. This year marks the first time a brewery has received more than two beer medals in a single Good Food awards ceremony.

The three award-winning beers -- all of them from Fullsteam's "Farm's Edge" series -- embody the brewery's collaborative and holistic approach to business, its "plow to pint" ethos, and the Good Food Awards' exacting standards for sustainability and social good.

"What an incredible honor to pass both the judges' blind tasting and the social and environmental vetting process," said Sean Lilly Wilson, Fullsteam's Chief Executive Optimist. "It validates our passion for plow to pint beer."

Fullsteam is the only North Carolina brewery to ever win Good Food Award, taking home accolades in 2013 for First Frost, a winter ale brewed with foraged persimmons, and in 2016, for the brandy-barrel version of First Frost. The brewery's three 2018 Good Food Award winners are:

Farm's Edge: Alexis, a blackberry Brett saison brewed in collaboration with Hillsborough, N.C.-based **Seal The Seasons**, using local grain, Fullsteam's house mixed culture, and blackberries from Lineberger's Maple Springs Farm in Dallas, N.C.

Farm's Edge: Brumley Forest, a Baltic Porter brewed in collaboration with **Triangle Land Conservancy**, featuring foraged black walnuts and hickory nuts collected on TLC's new protected and public land, Brumley Forest.

Farm's Edge: Dinnsen's Orchard, named in honor of Wynn Dinnsen, North Carolina's leading proponent of the native paw paw and the source for nearly all the paw paw fruit in this sweet, tropical Belgian-style Tripel.

Head brewer Brian Mandeville accepted the three medals at a gala event on Friday night at the San Francisco War Memorial & Performing Arts Center, San Francisco, C.A.

Now in its eighth year, the Good Food Awards recognizes "tasty, authentic, and responsibly produced" food and drink. The Good Food Awards received over 2,000 entrants this year, ultimately honoring 199 winners across fifteen categories.

One other 2018 Good Food Awards winner of note: Nena's Provisions, a sauce company owned by Fullsteam's Director of Food Operations, Kyle Lee McKnight, which won for its delicious and addictive Dusty Foothills table sauce.

BRINGING IT HOME

On Saturday, January 27, 2018 from 2 to 5 p.m., Fullsteam Brewery will host over a dozen North Carolina Good Food Award winners and finalists, past and present, at a [mini-marketplace](#). The free event features a wide range of products for the public to sample and purchase. All welcome at Fullsteam, 726 Rigsbee Avenue, Durham, N.C. 27701.



ABOUT FULLSTEAM

Founded in 2010, Fullsteam's mission is to pioneer the art of distinctly Southern beer. We brew traditional and experimental beers with a Southern sensibility, using local, seasonal ingredients to guide our quest. Through the act of commerce, we seek to directly improve the quality of life of local farmers, foragers, and agricultural entrepreneurs. We seek to build a Southern Beer Economy...one pint at a time.

For further information, high-resolution images or to arrange interviews, please contact Veda Gilbert:
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