

# Peter B's Brewpub to make its debut at Pebble Beach Food and Wine

Published 1:44 PM PDT Apr 07, 2015



MONTEREY, Calif. —For the first time Monterey brewery Peter B's Brewpub will be part of the festivities at Pebble Beach Food and Wine. The brewery will be partnered with their owner, the Portola Hotel, putting together the festival's Craft Beer and Bites event Saturday.



"It's very exciting for us to have this opportunity to present and showcase our beers," said brewmaster Kevin Clark about participating in the event for the first time.

Peter B's is bringing two versions of the same style of beer, each one aged differently. "It's a barley wine so it is 9 ½ percent, really rich, beautiful rounded beer," Clark said about his creation. He has been aging some of the barley wine, which has been named *In a Van Down By the River*, in a tequila barrel and some of it in a cabernet barrel.

Clark has been the brewmaster at Peter B's since 2011 after studying brewing at the Siebel Institute of Technology. He'll be working with chef Jason Giles to match up the food perfectly with the beer.

"You don't want to pair a weak beer with a rich dish, you want to be able to make sure that that beer compliments the food and vice versa," Clark said about the selections. Giles and Clark will be pairing the beers with several bite selections, including:

Crispy stuffed chicken wing with fennel and ale sausage stuffing with lemon aioli

Sweet – n – spicy pork belly with Napa cabbage, radish and bell pepper slaw

Cheese and salumi made with Schoch Family Farm Cheese and dry cured salumi

Sour cherry chocolate tart with 53 percent chocolate ganache and tart dried cherries.

The longtime brewmaster said the beer, and the bites will go well together and deciding the menu with Giles was not difficult. "We're kind of a well-oiled machine when it comes to pairing beers with food," he said.

Clark said he is happy Pebble Beach Food and Wine has decided to bring in a local brewery to an event that in the past has had a big focus on wine, and still does. He said in his opinion, beer goes pretty well with food. "It's actually easier to pair beer with food, than wine with food, I would say."

The brewer said the inclusion is also on trend with the national spike in craft beer consumption and added the Monterey Peninsula is no exception.

"Local beer has just been skyrocketing, we've had other local breweries open up, which is fun because in the brewery world we're not so much competitors," Clark said.

According to the brewer's association there were 3,464 breweries in the U.S. in 2014, and 3,418 of those breweries were craft breweries.

Clark said this just goes to show Pebble Beach Food and Wine is right on trend. "We're happy to do it this year representing the smaller local breweries, which is the trend in the nation currently," he said.

Clark said for those who cannot make it out to Craft Beer and Bites you can get a pint of the *In a Van Down By the River that* has been aged in cabernet barrels on tap at Peter B's Brew Pub. However, the version aged in tequila barrels will only be up for sipping at Pebble Beach Food and Wine.