

GOLDEN VALLEY BREWERY & RESTAURANT

HANDCRAFTED BEERS OF GREAT BALANCE & RARE COMPLEXITY
FRESH FOODS OF THE GREAT NORTHWEST
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www.GoldenValleyBrewery.com

The Golden Valley Story

Name: The Golden Valley is an area near where owner Celia Kircher grew up, on a farm in Wales, England but it also refers to the rich and fertile Willamette Valley, which is known for producing abundant quantities of high quality wines, fruits, grains, and vegetables.

Mission: Our goal is to provide our customers a great dining experience with exceptional service, all natural Angus Beef tender raised on our ranch, fresh local handcrafted food, beer, and wines from the rich Willamette Valley. Great service is hard to find anywhere and handcrafted food and beer using local ingredients is becoming a lost art.

Building: Golden Valley is housed in a 1920's warehouse that was built with huge local Douglas Fir post and beam timbers and concrete walls. Some of the timbers are two feet thick and three feet wide and over twenty feet long. The old grain mill a block away now housing Valley Feed was built at the same time of similar construction. The building was basically a concrete shell when we bought it in 1993 and we spent five months with a crew of 35 guys, six days a week, converting it into a restaurant and brewery. We have been in operation for eighteen years now. For the first seven years the facility was basically the big bar, concrete floors, no booths or woodwork on the walls just paint and sheetrock. In March of 2000 we did a major renovation. I and another carpenter put up over 11,000 feet of recycled Douglas fir wood trim and added carpeting, booths and new furniture in the dining room. We have remodeled and expanded the kitchen three times since opening in 1993.

The old bar came from the grand Hoyt Hotel in downtown Portland which burned down in the early 1960's. The bar was salvaged and stored in a warehouse in Portland until a contractor found it for us. It is made of Honduran Mahogany and is 24 feet long and the back bar stands 14 feet high. We completely refinished it by hand after moving it here in a U Haul from Portland on a rainy Sunday night.

Brewery: Our brewery system was manufactured by JV Northwest in Canby Oregon they are one of the largest manufacturers of brewery and winery equipment in the US. Before we opened in 1993, I had bought a used brewery system from an old brewery in Canada. I went to the Seibel Institute for Brewing sciences in Chicago Illinois in spring of 1993 and sold the old system when I returned because I was convinced that it was impossible to produce consistent high quality beer with the open fermenters and tanks of the used system that we owned.

Brewery system capacity is 7 Barrels (14 kegs) per brew and could produce about 1,000 barrels annually. John Harris did our brewery start up. He was the head brewer at Full Sail Brewery and worked at Deschutes brewery in the early years with Mark Vickery. John Eliassen was our first head brewer and winemaker. John was trained in France for winemaking and made all seven vintages of our Golden Valley wines which were produced from our vineyard in the Red Hills, North of McMinnville. We sold our vineyard operation in 1998 and that was also our last vintage of Golden Valley Pinot Noir.

Red Thistle was John's first beer and we are still selling that as well as his Tannen Bomb. Both beers have been a great success for the brewery. In 1995 the brewery was at capacity production and we sold 252 kegs of Tannen Bomb that winter. In 1996, six of the major micro breweries in the state all tripled their capacity at the same time and that changed the whole dynamics of the wholesale market for Golden Valley.

Mark Vickery came to us from ten years at Deschutes Brewery and graduated from the master brewer's course at the Seibel institute. Mark has been involved as an important brewer in the Oregon Micro beer industry since it started in 1988. Thanks to Mark's talents, the quality, uniqueness, and consistency of our beers has never been better at Golden Valley and Mark continues producing high quality unique beers like the IPA Brut, Black Panther Stout, French Prairie Blanche, Red Hills Pils, Dundee Porter, every year since he started at Golden Valley four years ago. Mark has developed a style using wine barrels from local wineries to age his beers that is a new frontier in the brewing industry.

Restaurant: Our original menu at Golden Valley was not far from our current menu but much smaller. Greg Meixner started at Golden Valley nearly ten years ago. Greg grew up in Minnesota but headed West and worked his way up in kitchens in Colorado and California for ten years working in high end restaurants and hotels. He worked for a several years with a French Chef named Daniel in Northern California and was sous chef at the City Hotel, and chef at The Groveland Hotel in Groveland California before he came to Oregon in 1994. Greg was chef at the Bay House in Lincoln City for seven years from 1994 to 2000, which was probably Oregon's best seafood restaurant at the time. Golden Valley sent Greg to California last year to complete his second professional level course at the Culinary Institute of America at Greystone in Napa California on Mediterranean cooking.

Greg has made incredible progress in raising the level of quality in our food program and our loyal customer base and current growth in sales is directly related to that growth. It takes a lot of dedication and effort to create a consistent high quality food program featuring fresh local ingredients and handcrafted food. Greg has persevered and created a reputation of quality that is known throughout the county and it is a driving force behind our business.

Reputation;

It is important to convey to our guests the unique facets of Golden Valley. There are very few restaurants in the state that have the talent that we have in the kitchen and the brewery and very few restaurants go to the extra lengths to produce fresh creative handcrafted foods and beers that are available at Golden Valley.

Angus Springs Ranch Brewery Beef Program;

In 1998, Celia and I sold our vineyard in the Red Hills adjacent to the vineyards of Eyrie, Sokol Blosser, Domaine Serene and Domaine Drouhin. In 2003, we purchased a 76 acre ranch outside of McMinnville. This ranch was part of the oldest cattle ranch in Yamhill County. The ranch had a 100 year old barn on it and we had cattle ordered for delivery last January. The old barn fell down during the big winter storm that winter. In August we completed a new cattle barn and took delivery of 14 Black Angus steers in September. Another 12 steers were delivered in November. This is the beginning of our Brewery beef program. We now provide Golden Valley with all natural Angus beef that has been raised with the spent barley from the brewery and pasture and hay from our spring fed pastures on the ranch. The spent barley is exceptional feed because it has been cooked in the brewery process, which almost doubles the available protein to the animal, and it is also very high in carbohydrates and fiber. Our goal is to provide exceptional quality beef that is raised on natural products including our brewery grain. This is a product not available anywhere else and our Angus Springs Ranch program has substantially increased our reputation and notoriety.

Owners

Peter Kircher graduated at age twenty from Beloit College in Wisconsin in 1974 where the roots of his culinary pursuits were started. At Beloit he ran his own pizza parlor Zambinis, featuring fresh produce from his garden and hand made dough, operated the faculty restaurant with one of the professors at the college who had trained at the Cordon Bleu in Paris, and he also taught Organic gardening for three years at the college. At 16, he ran a kitchen at an outdoor school in New Hampshire feeding 100 people three meals a day; after the chef quit a week after he started. After graduating from Beloit he worked with increasingly challenging chefs in Texas, Colorado, and California. Through working at consistently higher quality positions he received a tough but well rounded training in Classical French culinary and baking and

regional American cooking. While working as a sous chef at the Saint Francis Hotel in San Francisco, a severe earthquake while he was two stories under the forty story hotel made him think about his career choice. Six months later he was working as a commercial fisherman in Kodiak Alaska, where he lived and worked as a commercial fisherman for ten years.

While opening a restaurant on the coast of Wales in a 16th century tavern, he met his future wife Celia who later joined him in Kodiak. They were married in Wales in 1983 and lived in Kodiak with their two sons, until 1987 when they moved to Oregon. In 1988, they purchased a sixty two acre parcel of land near Eyrie, Sokol Blosser and Domaine Drouhin South of Dundee Oregon, and started to establish a vineyard. In 1989 they planted 22 acres of Pinot Noir and in 1991 they planted six acres of the first Dijon clone Chardonnay to be grown in Oregon. They produced Burgundian style Pinot Noir and Dijon Clone Chardonnay from their vineyard under the Golden Valley label from 1992 until 1998 when they sold the vineyard to Domaine Serene.

In 1993 they sold their fishing boat in Alaska when it was clear that the Asian ownership of Alaskan processing plants would not allow fish prices to ever recover from late 1980 pricing. When they purchased the vineyard in 1988, they were receiving \$2.75 per pound for their Sockeye Salmon. In 1993 when they sold the boat and permit, they were receiving .50 cents per pound and it is about the same price today. The concept for Golden Valley Brewery and Restaurant came about as a business to replace their fishing business in Alaska and was originally to be downtown Portland. When they secured financing for the project they lost the lease on their downtown building on 2nd and Yamhill and found an old 1920's warehouse for sale on the edge of historic downtown McMinnville. Peter went to the Seibel Brewing Institute in Chicago Illinois for their short course before starting construction in McMinnville.