2320 OSU Drive Newport, OR 97365

541.867.3660 fax 541.867.3260

www.rogue.com

SB 287 Testimony 2/14/2019

Eric Brown Assistant Director of Operations Rogue Ales & Spirits

My name is Eric Brown. I am the Assistant Director of Operations at Rogue Ales and Spirits, and I manage Rogue Farms in Independence, OR.

LIUE.

Rogue Farms is a 52-acre farm that produces ingredients that are used in many Rogue beers.

SB 287 is important to us and breweries like ours because it will ensure that we are able to showcase the integration of farming and brewing.

Our customers visit the farm to see where and how beer ingredients are grown. The Willamette Valley where the farm is situated is an ideal spot for growing hops, a crucial ingredient in beer. Visitors can see the hops growing, see the harvest in progress, and learn about the brewing process.

The garden at Rogue Farms has around 50 herbs, vegetables, and fruits that are an invitation and a challenge to our development team to experiment with new flavors. We recently got our first small harvest of cherries, and even the kiwis are budding. Our lavender granola blonde has its detractors, but I think we're going to nail it sometime soon. Visitors to the farm can walk around the garden and learn about how our work there informs our recipe development.

The passage of SB 287 will guarantee that we can continue to educate our customers in the ways that Oregon agriculture plays a vital role in our success as a brewery.

Thank you for your consideration,

Eric Brown

See attached: photos of Rogue Farms

Eric Brown - Rogue Ales & Spirits, Rogue Farms SB 287 Testimony 2/14/19



Rogue farms grows 9 varieties of hops.



Our Brewemaster collects freshly harvested hops each fall for immediate use in beer.



## Eric Brown - Rogue Ales & Spirits, Rogue Farms SB 287 Testimony 2/14/19



The Revolution garden at Rogue Farms has many crops used in beer recipe development.



Rogue's Marionberry Sour beer shows off a berry first developed and cultivated in Oregon.



Eric Brown - Rogue Ales & Spirits, Rogue Farms SB 287 Testimony 2/14/19



Our pumpkins are driven to the brewery and roasted in a pizza oven to use in beer.



The potbellied pigs are just there for fun.



