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## Heritage Hill Brewhouse Wins Bronze Medal at the 2019 Great American Beer Festival®

Cherry Valley Farmhouse recognized for brewing excellence at world's largest commercial beer competition

**Pompey, NY • 10/8/19** — Heritage Hill Brewhouse was awarded a bronze medal at the 2019 [Great American Beer Festival](#) (GABF) competition, the world's largest commercial beer competition. The GABF, presented by the [Brewers Association](#), recognizes the most outstanding beers produced in the United States. Gold, silver and bronze medals were awarded on October 5 at the Colorado Convention Center in Denver, in 107 beer categories covering 174 different beer styles (including all subcategories), establishing the best examples of each style in the country.

Heritage Hill Brewhouse was recognized in the Belgian Fruit Beer beer-style category for its Cherry Valley Farmhouse, a Belgian farmhouse-saison ale brewed with NY grown pilsner, white wheat, Vienna and Munich malts (1886 Malt, Fulton, NY). Cherry Valley is fermented with a unique Belgian farmhouse yeast blend. It is delicately hopped with locally sourced wild hops (3 Brother's Hops, Kirkville, NY) and conditioned on Montmorency tart cherry. The beer is tart, funky and refreshing! Cherry Valley Farmhouse is named for the local farmsteads and houses that dot the rural stretch of US Route 20 through the "Cherry Valley" corridor. Heritage Hill Brewhouse is a 10-barrel farm brewery located in Pompey, NY that prides itself in brewing true to style beers using ingredients grown on their farm and other local farms.



Cherry Valley Farmhouse at Heritage Hill Brewhouse in Pompey, NY overlooking Syracuse, NY

“We are honored to have won such a prestigious national award and to help bring attention to the growing New York State craft beer industry with a beer made with all NY grains and hops,” said Dan Palladino, Owner of Heritage Hill Brewhouse. “A lot of very talented and successful brewers strike out at the Great American Beer Festival. Brewing isn’t all about winning medals but winning at GABF does provide some validation. I am humbled to be amongst the medal winners and brewers who maybe didn’t win this year but continue doing what they love to do year after year,” said John Frazee, Head Brewer of Heritage Hill Brewhouse.

In the 33rd edition of the GABF competition, 9,497 entries were submitted to the general competition, along with 113 Pro-Am and 70 Collaboration entries. The beer was made by 2,295 breweries from across the nation, with entries from all 50 states plus Washington, D.C., Puerto Rico and the Virgin Islands. Judging took place over the course of three days, with an international panel of 322 judges from 18 countries.

“This year’s GABF competition was the largest and most competitive to date,” said Chris Swersey, competition manager, Great American Beer Festival. “The beers and talent were as impressive as ever, and I’m thrilled to congratulate this year’s winners for their achievements in brewing.”

Cherry Valley Farmhouse is on tap while supplies last along with several other handcrafted beers brewed onsite at Heritage Hill Brewhouse 3149 Sweet Road in Pompey, NY. Founded on October 12, 2018, Heritage Hill Brewhouse will be celebrating their first anniversary this coming week. More details can be found at [www.heritagehillbrewery.com](http://www.heritagehillbrewery.com)

For more GABF competition information, including the 2019 winners list and photos, visit [GreatAmericanBeerFestival.com](http://GreatAmericanBeerFestival.com).

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