

CASK DAYS 2017

13th Annual Cask-Conditioned Beer Festival

Friday, October 20th – Sunday, October 22nd, 2017

Evergreen Brick Works (550 Bayview Ave.)

For Immediate Release

TORONTO, ON – Tuesday, August 8th, 2017



For the first time in history casks from New York City make their way to Toronto this fall for Cask Days.

The 13th annual Cask Days Cask-Conditioned Beer Festival returns to Evergreen Brick Works in Toronto, Ontario. The festival will offer 400+ beers and ciders served for 3 days with over 10,000 attendees. Cask Days celebrates the love for cask ale: unpasteurized, unfiltered and naturally carbonated beer that is served direct from a cask barrel.

The festival welcomes back breweries and cider producers from across Canada and the United States. This year, the state of New York has been chosen as the regional feature presented in conjunction with Cory Bonfiglio, owner of Beer Street Bar (Brooklyn, New York). There will be a variety of 32 beers and ciders available from New York City for the first time in Ontario.

Alongside an exceptional line up of beers, chef and author of *Food & Beer* Daniel Burns flies into Toronto as the feature food vendor. Former pastry chef of Copenhagen's Noma, Daniel later founded New York craft beer bar Tørst, and its neighbouring tasting menu restaurant Luksus, the first and sole Michelin star restaurant to pair only with beer. Toronto's feature restaurants and chefs include: Grant Van Gameren's Harry's Charbroiled, PG Clucks, and Birreria Volo.

Additional festival highlights include a new Cask Days Farmer's Market which will feature Sanagan's Meat Locker, Monforte Dairy and Pawels Pretzels. The festival music will be represented by top local talent DJs alongside Cosmic Resonance, a Toronto based vinyl label showcasing artists who explore the frontiers of jazz, funk and electronic music. Lastly, this year's Sunday session will be branded as a new beer garden event presented by Volo that will feature 26 special draught beers from Oregon, Maine, New York, British Columbia, Quebec and Ontario.

From its humble beginnings on the patio of Bar Volo in 2005 with 22 casks, 18 breweries and 130 attendees, Cask Days has grown to be "the most exciting beer event in Toronto" according to Stephen Beaumont, author of *World Atlas of Beer*.

Tickets range from \$30.00 - \$120.00 and will be available for purchase exclusively online <http://festival.caskdays.com> starting Tuesday August 8th 2017 at 8:00AM. Ticketing options include: early access to select sessions, First Tasting, Cask Lounge, and a guided tour with festival founder Ralph Morana. General admission sessions:

Session One: Friday, October 20, 2017 (1:00pm – 5:00pm)

Session Two: Friday, October 20, 2017 (8:00pm – 12:00am)

Session Three: Saturday, October 21, 2017 (1:00pm – 5:00pm)

Session Four: Saturday, October 21, 2017 (8:00pm – 12:00am)

Volo Beer Garden: Sunday, October 22nd, 2017 (1:00pm – 6:00pm)

For media requests, sponsorship or general questions please contact:
info@caskdays.com

ABOUT CASK DAYS

Cask Days is a family run cask-conditioned beer festival that started on the patio of Bar Volo in 2005. The festival has evolved into one of the most exciting craft beer festivals in the country and one of the largest cask-conditioned beer festivals in North America. It encourages brewers to experiment and explore diverse beer styles, and offers the opportunity to showcase their finest brews. In many cases – one offs that are specially made for the event in cask-conditioned form. Our goal is to host a unique beer festival experience that celebrates local craft beer, food, art and music. Cask Days has recently opened an online Cask Shop that sells equipment and accessories for dispensing, serving and making cask-conditioned ale.

WHAT IS CASK-CONDITIONED ALE?

In the early days of draught beer, before metal kegs, CO2 tanks or refrigerated coolers, there was cask-conditioned ale. Also known as cask ale, or sometimes real ale. Unlike most beer, which is delivered from the brewery in a finished state, cask-conditioned ale does not complete its fermenting until days or even moments before it is delivered to the drinker, with a small amount of fermentation continuing in the cask from which the beer will be poured. Before tapping, a vent is opened in the top of the cask and the extra gas is allowed to escape, which is why cask ale is less carbonated than other beer. As a final step ‘finings’ are added to encourage the yeast to sink to the bottom, where it will remain undisturbed while the beer is poured. Your finished pint may be a bit cloudy, but should be mildly carbonated, slightly chilled and fresh and vibrant in taste.

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