



A Toast to Upstate South Carolina's Breweries

Upstate South Carolina (*August 24*) – In South Carolina's Upstate, where Mother Nature's pristine lakes and stunning mountains are ready to be explored, visitors may be "hoppily" surprised to discover this region is also home to one-of-a-kind breweries, many of which pay homage to the region through ingredients, flavors, drink names and more. In advance of **National Beer Lovers Day on September 7**, we're sharing a list of breweries to check out in the Palmetto State's Mountain Region:

Carolina Bauernhaus

115 Federal Street, Anderson, SC 29625

<https://carolinabauernhaus.com>

The hand-crafted ales, ciders and meads at Carolina Bauernhaus Ales pay homage to the rich agricultural resources of Upstate South Carolina. Based in Anderson, the farmhouse brewery and winery uses locally sourced malt, yeast, apples and honey, among other products. While the brewing techniques may be Belgian-inspired, co-founder and head brewer Keston Helfrich strives to create a set of unique beers that range from approachable saisons to challenging barrel-aged sour beers.

Must-Order Drink: [18 Mile Red Peach Sour Ale](#). This sour ale is aged on local peaches for six months and fermented in Petite Syrah barrels and aged for eight months. The initial bite of this beverage is followed by juicy peach notes and an oaky barrel finish.

Keowee Brewing Company

401 E. Main Street, Seneca, SC 29678

<https://keoweebrewing.com/home>

The newest brewery on the block, Keowee Brewing will celebrate its first anniversary in June. Located in the heart of Seneca, a small, vibrant town sitting on the shores of Lake Keowee, the brewery is also the first in Oconee County. Owners Alex and Allison Butterbaugh are both graduates of nearby Clemson University and share a passion for making the brewery a place where the entire community feels at home.

Must-Order Drink: [Good Friends](#). This refreshing, crisp Kolsch is named after a long-time family friend whose initials are GF ... a reminder that no matter where life takes you, there are always good friends around.

Jocassee Valley Brewing Company

13412 N. Highway 11, Salem, SC, 29676

<https://jocasseevalleybrewing.com>

Located just a few minutes from namesake Lake Jocassee and the Jocassee Gorges, Jocassee Valley Brewing is the perfect stop for a refreshingly cold brew after a day of exploring this area that's affectionately dubbed the "Crown of the Carolinas." The brewery's house recipes pay homage to the surrounding area with such locally inspired names as Hillbilly Hefe and Jocassee Joose. As passionate about music as they are beer, the brewery provides both an outdoor and intimate indoor space for live music.

Must-Order Drink: [Lydie Mountain IPA](#). Named for a local mountain that's served as a legendary local hangout for more than a century, this IPA has a hoppy bite and medium bitterness.



RJ Rockers

226-A W. Main Street, Spartanburg, SC 29306

<https://rjrockers.com>

This solar-powered microbrewery is an anchor in Downtown Spartanburg's Grain District. Originally opened in 1997 as the city's first craft brewery, RJ Rockers today features a lineup of [more than 18 core and seasonal beers](#) that are true to its origins of carefully handcrafting each brew with premium ingredients and time-honored brewing techniques. Sustaining delicious beer and the environment, the brewery's solar panels heat up 60% of the water used in production.

Must-Order Drink: [Son of a Peach](#). RJ Rockers put Spartanburg on the craft-beer world's map with its signature Son of a Peach, a wheat ale brewed with heaps of peaches, which has become a popular warm-weather go-to for beer drinkers across the region.

New Groove Artisan Brewery

4078 Highway 9, Boiling Springs, SC 29316

<http://newgroovebrew.com>

Started by a pair of homebrewers chasing their passion, New Groove operates from a funky-looking former gas station. Specializing in sour and dark beers, New Groove features 16 taps of contemporary American beer and cider styles in addition to a special tap for house-made soda.

Must-Order Drink: [The Weisse Is Right](#). This tart-base Berliner Weisse features a triple dose of raspberries, making for a delicious, lip-puckering pint.

Birds Fly South

1320 Hampton Avenue Extension, Greenville, SC 29601

<https://bfsbeer.com>

Rooted in family, the brewery's name is a nod to founders Lindsay and Shawn Johnson, who migrated across the country as part of life in the Coast Guard. Shawn's final station was Greenville and it's been home ever since. The brewery's focus is on truly slow beer, primarily farmhouse ales and saisons, but they're passionate about experimenting using both wild and traditional styles. They consider their approach to craft beer "progressively old school," as they create complex and delicious beers through a combination of time-tested methods and modern practices.

Must-Order Drink: [Bird is Bond](#). Created as part the Friendship Brew project in partnership with Bond Brothers Beer Co. in Cary, North Carolina, this hoppy farmhouse ale is brewed with local Riverbend malt and features subtle fruit aromatics, a bubbly body and dry finish.

Thomas Creek Brewery

2054 Piedmont Highway, Greenville, SC 29605

<http://www.thomascreekbeer.com>

In 1994, the father-and-son duo of Bill and Tom Davis started out brewing two kinds of beers at their original location (Henni's Brewpub) in Greenville. Over the years, they've grown their craft beer offerings to include more than 20 unique brews in their portfolio, all with the foundation of pristine Blue Ridge Mountain water and a commitment to great craft beer.

Must-Order Drink: [Appalachian Amber Ale](#). This full-bodied, crisp and refreshing American amber ale is their oldest brew still in production. This beer has a malty flavor, rich caramel color and smoky notes with a smooth finish.

When you're ready to start sipping some Upstate South Carolina brews, please visit:

- www.LakeHartwellCountry.com
- www.VisitOconeeSC.com
- www.VisitAnderson.com
- www.UpcountrySC.com
- www.VisitSpartanburg.com

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