# Chatham Brewing scores big at TAP New York festival

Photo contributed

**Members of the Chatham Brewing team show off their Matthew Vassar Brewers' Cup, awarded at New York's largest beer festival, TAP New York. For the second time, the hands-on brewery was named Best Craft Brewery in the Hudson Valley. The team also received a Bronze medal for their "Dopplebock," a German-style lager traditionally released in the spring.**

HUDSON — With the tag line, "imported from Main Street," Chatham Brewing has been capitalizing on their regionality for almost 10 years. Last weekend, that local strength was recognized at New York's largest beer festival, TAP-NY, when the brewer was named Best Craft Brewery in the Hudson Valley.

The award, the Matthew Vassar Brewers' Cup, is the result of a competition among regional breweries from Lake Placid south and encompassing the Hudson River and 50 miles on either side. This is the second time the Brewery has received this coveted award. The first was in 2012. A Hudson Valley brewer and philanthropist, Vassar established one of the largest and most successful breweries in the region in the late 1800s. He was particularly known as an innovator in the art of brewing.

One hundred and thirty-five years later, small batch, regional, "handmade" brews are once again popular. And TAP-NY is the dream-come-true event for the exploding category of artisanal beer enthusiasts. With almost 350 craft beers available for tasting, conversations with brew masters cover everything from the nuances of technique to variations in malted barley.

Vendors are eager for the feedback. Thousands of people attend this 2-day event held at Hunter Mountain, making it the perfect venue to introduce a new brew or widen the market for entire product lines. Chatham Brewing was no exception. They brought in six of their brews. Farmer's Daughter, an IPA utilizing rye grown in Columbia County, which added a spiciness to the hop character IPA fans have come to expect and Maple Amber, including just a hint of sweetness from the addition of real Columbia County maple syrup. Both were crowd favorites. They also used the venue to introduce Shine On, a bourbon-barrel aged imperial porter with notes of rich chocolate and black cherry enhancing the rich, dark ale.

These beers and many more are available at their tap room in Chatham where owners Tom Crowell and Jake Cunningham happily emphasize the local, artisanal nature of their business.

"These days regional variations in beers are hallmarks that emphasize originality," says Crowell. "Being Best Craft Brewery in the Hudson Valley is exactly what we want to be."