



Dwinell Country Ales proprietors, from left, Jocelyn Leigh, Justin Leigh and Graham Hogan opened their brew pub in August.

## New Business is Brewing in Goldendale

*Dwinell Country Ales owners join Goldendale's business community*

**By Jeanie Senior**

An opera singer and a lawyer move from Chicago to Goldendale and open east Klickitat County's first brew pub. It sounds like the plot line from a television series. But it is, in fact, part of the story behind Dwinell Country Ales, which opened in August at 206 W. Broadway.

Jocelyn Leigh, the opera singer, and Justin Leigh, the lawyer, met when they were in graduate school in Chicago. They were married Memorial Day 2016.

Beer, Jocelyn jokes, helped

them get together.

Justin, who started home brewing about eight years ago, asked her what kinds of beer she preferred. Both liked what he calls farmhouse-style beers.

As their relationship developed, "We kind of had the idea that we maybe should focus on beer, and do this as a business," Justin says.

Justin studied for and passed the bar exam in Illinois, and also interned at a Chicago craft brewery, where he met Graham Hogan. Graham, director of the spirits program at what Chicago magazine called the city's

best craft beer bar, moved to Goldendale to be Dwinell's sales director and co-owner.

Thinking about where they would open a brewing business, the couple decided they had no real ties to Chicago.

"Jocelyn's from Vancouver, and she wanted to be in the Pacific Northwest," Justin says. "There's a really healthy beer culture here, and Washington is a really good place to do business."

They initially looked in Clark County, but property was expensive and didn't fit what they had in mind.

"One thing led to another

and we found Goldendale," Justin says. "We fell in love with the place. It's very beautiful, and it seemed to really align with our vision for raising a family and becoming involved in a community in a meaningful way, with civic organizations and governance."

He says Klickitat County's economic development department was enthusiastic about the group's plans, which was reassuring.

Justin already is on the board of the Chamber of Commerce, and is running for a position on the Goldendale



City Council with an eye to “try to promote economic development in Goldendale in a way the community supports,” he says.

Jocelyn, besides working in the brew pub, will be offering voice and piano lessons.

The new brewery and brew pub is in a building the Leighs bought last November. Built by contractor Dennis Schroder to store equipment, it had everything they needed.

“There were sloped floors in half the building, which is huge for us,” Justin says. “When you’re dealing with liquids, you want the floor going toward the drain. He is a really skilled and meticulous builder.”

Dennis also was a resource when they had questions about the building. He had obtained an easement so the brewery could be upgraded to three-phase power. That was important because Dwinell’s has an all-electric brew system, which uses immersed coils to heat the brew.

“Clean, affordable energy, and the electric rates here on the commercial scale are some of the best in the country,”



Justin says.

Klickitat PUD installed three large transformers to handle the brewery’s electric brew system.

“We were really fortunate to be able to work with the PUD,” Justin says. “We’re glad to be PUD customers.”

Justin says when the building was being converted to its new use, town residents were excited about the project.

One thing that sped the brew pub’s opening was the decision to license it as a microbrewery, rather than a tavern. To operate a tavern in Washington state, you must have a kitchen and sell a certain number of food items.

“With a microbrewery license, we can brew beer,

**Clockwise from top left, Jocelyn visits with a customer. Justin explains the brewing process as he shows some of the equipment necessary to brew at their location. Dwinell Country Ales is fast becoming a popular evening and weekend hangout.**

sell it on draft, and sell beer from other breweries,” Justin says. “We can sell cider but no wine, no hard liquor.”

Jocelyn, Justin and Graham addressed the food issue with a large area outside for food trucks, and customers are welcome to bring the food into the pub to eat. Customers also can order in pizza or bring snacks with them. Minors are allowed when accompanied by an adult.

The brew pub has 10 taps: one each for cold brew coffee, cider and a guest beer; the remaining seven taps are committed to Dwinell beers. In early September, the choices were Easy Peasy summer shandy; Gold Dust white ale; Foolproof apricot golden

ale; Lookie Loo brown ale; Pluot Lookie Loo brown ale; Dry-hopped Summer Fallow golden harvest ale; Quick Draw India pale ale; and Blue Light golden lager.

As for the Dwinell in Country Ales, it’s Jocelyn’s middle name, but it is also a tribute to her great-grandmother, Frances Almira Dwinell, who was born in 1906 in Nebraska.

“During the Dust Bowl,” says the brewery’s web page, “Frances and her husband, Jay Forest Petersen, set out for the adventure of a lifetime, heading west to California and then to Washington, where they eventually settled.

“The path Frances took is much like ours. In honor of her strength, determination and hospitality, we named our brewery Dwinell Country Ales.” ■

*For more information about hours and events, go to Dwinell Country Ales’ website, [www.countryales.com](http://www.countryales.com).*