

Nashville's Best Beer

Yazoo Brewing Company brings hand-crafted brew to Music City and beyond. BY JOE RADA

imited hours and an odd location somehow make the Taproom at Yazoo Brewing Company all the more inviting. Tucked in the longabandoned Marathon Motor Works car factory, the pub opens just three days a week—in late afternoon and early evening. Even so, the Taproom has proven popular among Nashville fans of smallbatch, handcrafted beers.

Owners Linus and Lila Hall are part of the attraction. The Vicksburg, Mississippi, natives (high school sweethearts who now have two daughters, Lucia, 6, and Lilly, 5), started the brewery in 2003 and added the Taproom four years later.

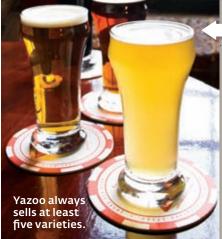
"We moved here in 1996 after I earned an engineering degree and went to work for a tire company," Linus says. "I couldn't see doing that my whole life, so I started thinking running a brewery sounded like more fun." Lila

came to a similar conclusion and joined him in the enterprise.

Yazoo now delivers brews to more than 200 restaurants and pubs as well as to grocery stores in Tennessee and Alabama. "A real community has evolved around the Taproom," Linus says. "We're doing something we love and have more friends than we could have ever imagined." *

YAZOO BREWING COMPANY: 1200 Clinton Street #110, Nashville, TN 37203; **yazoobrew.com** or 615-320-0290. TAPROOM HOURS: 4-8 p.m. Thursday-Friday, 2-8 p.m. Saturday. SATURDAY TOURS: \$6 per person.





What's on Tap

• **Yazoo Pale Ale:** Light, clear, golden, citrusy. A starting point for exploring the brewery's entire lineup of beers.

• Yazoo Dos Perros Ale: Austrian-style ale with a Mexican twist (the name means "two dogs" in Spanish). It's brewed with a touch of maize.

• Yazoo Hefeweizen: Purposely cloudy (hefe means "yeast" in German), this aromatic wheat (weizen) beer tastes slightly like a sweet combination of bananas and cloves.

• Yazoo Onward Stout: A tan lace of foam clings to the glass as this dark concoction recedes sip by sip. This is the beer you want to pair with shellfish or steak.

• Yazoo Sly Rye Porter: So malty it looks like chocolate. Think of it as dessert whether you sip before, during, or after a meal.

• Something new: Linus's latest experiments are from his "Hops Project," a series of beers using different varieties and amounts of hops. Ask him about his most recent limited run, and he'll gladly tell you all about it—and serve you some.