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**The Mash House Brewery Wins Seven
Carolina Championship Of Beer Awards***Rocky Top Hospitality Restaurant Honored In Regional Brewing Competition*

RALEIGH, N.C. – Dean Ogan, owner of Rocky Top Hospitality (www.rockytophospitality.com), has announced that the Mash House Brewery was honored with seven Carolina Championships of Beer Awards at the seventh annual Hickory Hops Beer Festival in Hickory, N.C. Gold awards were presented to Jack'd up Stout and Kristalweizen; silver awards were presented to Irish Red and "M"perial Stout, and bronze awards were presented to Nut Brown, Tripel and Schwarzbier.

The Carolinas Championship of Beer featured nearly 150 beers spanning 85 different styles that were analyzed by a panel of brewers and experienced judges. Gold, silver and bronze medals in each category were presented to winning brewers at a private brewers' dinner held the evening before the festival.

The award winning beers included:

Gold Award: Jack'd up Stout

Black in color with medium hop bitterness. Jack'd up Stout is foreign style stout has coffee like flavors with hints of dark caramel and chocolate. Jack'd up Stout is aged in Jack Daniels whiskey barrels for 12 months which creates a creamy vanilla like flavor with Jack Daniels in the background.

Gold Award: Kristalweizen

This is an American-style wheat beer with citrus and clove characteristics. It is filtered crystal clear for a light flavor and appearance.

Silver Award: Irish Red

This beer features a deep ruby red color from caramel malts and lightly hopped so the sweet caramel flavors come through.

Silver Award: "M"perial Stout

The Mash House Brewery recently celebrated 1,000 batches of this beer. It is an extremely rich malty flavor balanced with an assertive hopping. This beer has a higher alcohol content, 7.5 percent, and it is served with nitrogen which gives it a thick and creamy head.

Bronze Award: Nut Brown

Brown in color and light in body, this beer features brown malts from England to create a subtle amaretto or nutty character.

Bronze Award: Tripel

This beer is straw in color and has a low hop bitterness. The yeast is imported from one of the six Abbey Monasteries which provides a unique raisin or plum character with hints of oak. This Abbey style ale is high in alcohol content, 7.5 percent, and high in flavor.

Bronze Award: Schwarzbier

This black German lager is light in body and hop bitterness. The flavors are of crisp roast and dark caramel.

Related Links:

www.rockytophospitality.com

www.themashhouse.com

www.mmimarketing.com

Quotes:

"We are excited to announce that seven of the Mash House's unique beers were honored at this year's Carolina Championships of Beer competition," said Ogan. "Our Brewmaster Zach Hart is amazing at what he does and I am pleased that his unique brews were recognized."

About Rocky Top Hospitality:

Rocky Top Hospitality has been devoted to improving Raleigh, North Carolina's local dining scene since 1998, when their first restaurant opened. Michael Dean's Seafood Grill and Oyster Bar was the culmination of years of planning by Dean Ogan. Six other restaurants have now opened under the Rocky Top Hospitality name and include The Twisted Fork Grill, Market & Bar, The Red Room Tapas Lounge, Bogart's American Grill, Hi5, The Mash House Brewery & Chophouse, as well as 1705 Prime Catering & Events, a thriving events facility and catering business. New restaurants are always built from the menu-out, so the emphasis is always on the food and how to create an experience you can't find anywhere else. For more information visit their Web site at www.rockytophospitality.com.

Keywords:

Rocky Top Hospitality, Dean Ogan, Fayetteville Dining, Fayetteville Brewery, North Carolina Brewery, The Mash House Brewery, Brewmaster, Zach Hart, Jack'd up Stout, Kristalweizen, Irish Red, Imperial Stout, Nut Brown, Tripel, Schwarzbier.

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