

https://www.winchesterstar.com/winchester_star/twisted-oak-farm-brewery-offers-pleasant-sips-and-good-company/article_c23a2668-732a-59a2-b4d9-cd5013a94651.html

HOT

Twisted Oak Farm Brewery offers pleasant sips and good company

By MOLLY WILLIAMS The Winchester Star
Apr 25, 2024

1 of 3



Jay Duvall and Missy Tuttle at the newly opened Twisted Oak Farm Brewery at 912 White Post Road in White Post, the first farm brewery in Clarke County. The name Twisted Oak was inspired by a small oak tree on the property that "had been bent to its limits by the weight of a larger fallen tree," according to the brewery's website, but has endured over time.

Jeff Taylor/The Winchester Star

WHITE POST — On his 60-acre White Post farm, Jay Duvall has made just about everything with his own two hands.

He's constructed buildings, furniture and doors, even milling the wood from trees that were on the property.

And in his latest vision come to life, his handiwork remains front and center, from the barn that houses the operation to the products that flow forth from its taps.

"I think one of the most interesting things about this barn here is that it's had many evolutions," said Missy Tuttle, Duvall's partner. "When Jay first bought the property, that was the first structure that he built."

And so it goes that what was once a hay barn and a woodworking shop is now Twisted Oak Farm Brewery, which opened just over a month ago right there on the property.

The only farm brewery in Clarke County, Twisted Oak features a menu of scratch-made beer. It's an in-house operation with an open house feel, so to speak, the space welcoming anybody who wishes to stop by and stay awhile.

And for Duvall, who started out brewing beer in a five-gallon bucket as a college student, it's a 25-year dream come true.

"I like beer," he said. "It's an interesting art form. It's really a craft. With every beer, there's infinite possibilities."

A self-taught brewer, Duvall said the process, like any creative medium, starts out with an idea.

"You have to create a recipe first," he said. "So you have to figure out what you want and then create the recipe around that, depending on what you want the beer to be in the end."

Then, he said, you grind the barley, mill it and put it into 150-degree water for an hour.

"So making barley tea, which converts the starches and barley and the grains to sugar, to fermentable sugar," he said.

From there, the tea goes into a boil kettle for an hour, along with hops and any other ingredients, to sterilize.

The hops and barley are both grown right there on the surrounding farm, which Duvall said is a relatively unique practice for a brewery. When it comes to additional ingredients for his brews, he tries to keep it locally sourced.

Once the beer is brewed, it gets fermented anywhere from seven days to two weeks or longer, depending on what type of beer is being made.

There are currently four options on tap at Twisted Oak, with more selections in the works.

The Clarke County Kolsch is described as clean, crisp and fruity, while the Twisted Stout is dark, with notes of coffee and oatmeal. Jay's Pale Ale, named for the brewer himself, is a balance of hops and malt, and Arlo's Amber Ale features notes of caramel.

Introduced as the farm manager, Arlo is a 2-year-old Jack Russell terrier who happily scuttles about the property, offering his ball to anyone who might be willing to toss it.

Duvall says he hopes to eventually offer 12 different beers at Twisted Oak. A Pilsner and a hazy India pale ale (IPA) are on deck to join the menu next.

And while Twisted Oak serves as a sort of creative outlet for Duvall, the brewery comes with other perks as well.

"Having a brewery on the farm helps make the farm sustainable," said Tuttle, who serves as Twisted Oaks' operations manager. "Operating a farm is incredibly expensive, and ... inviting people here and sharing this unique space with folks also gives us the opportunity to make the farm as sustainable as possible."

Twisted Oak has also allowed them to partner with other local businesses, like the musicians they bring in for live entertainment and the food trucks that set up shop at the brewery on the weekends.

"It's such an incredible network in the brewing community of resources," Tuttle said.

After envisioning this operation for 25 years, Duvall said the reality is better than he ever could have imagined. He loves meeting new people every weekend, sharing his beers and talking about what's coming to Twisted Oak next.

Tuttle said that most of all, they're grateful for the overwhelming support they've received in the few weeks since they opened. She and Duvall are even seeing return visitors from weekend to weekend.

"I think it just proves to us that we're on the right path," she said, "that this is a warm and welcoming space and people enjoy being here."

Twisted Oak Farm Brewery, located at 912 White Post Rd., is open Friday through Sunday from noon to 8 p.m. Dogs and children are welcome.

This Sunday, April 28, the brewery is hosting a very special event: Arlo's third birthday paw-ty. Aside from celebrating their furry friend, Duvall and Tuttle will also be collecting blankets, towels, flat sheets and dog and cat food to benefit their local animal shelter.

And on May 5, visitors can sign up to run a 4K or an 8K around the 60-acre property, with proceeds benefiting the local fire department.

For more information about Twisted Oak Farm Brewery, visit <https://twistedoakfarmbrewery.com/>.

— Contact Molly Williams at mwilliams@winchesterstar.com

"I like beer. It's an interesting art form. It's really a craft. With every beer, there's infinite possibilities."

— Jon Duvall, owner of Twisted Oak Farm Brewery

Molly Williams