

## Perennial Artisan Ales

Perennial Artisan Ales is a microbrewery and tasting room located in St. Louis, Missouri. Founded by Phil and Emily Wymore in 2011, their philosophy is “to brew beer with the adventurous craft beer drinker in mind—focusing on hand-crafted, small batches of beer, using local, seasonal and organic ingredients as much as possible.”

Phil, who is also Perennial's Brewmaster, got his start at Chicago's Goose Island Brewery. He was hired as their brewer in 2006, then eventually promoted to Cellar Manager, where he oversaw the barrel-aging program and all fermentation processes. He left Goose Island to become Head Brewer at Half Acre Beer Company, while also studying brewing at the world-renowned Siebel Institute. Phil returned to Missouri with his family in 2010 to build Perennial Artisan Ales. Perennial's beers are influenced mostly by Belgian and American craft styles, but the addition of premium ingredients such as fruits, spices or wild yeast strains sometimes causes the beers to defy traditional categories. Their barrel aging program features a wide variety of beers aged in wine and spirits barrels, ranging from a Rye barrel-aged Mexican Chocolate Stout to a wild yeast-fermented Saison aged on Missouri wine grapes in French oak wine barrels.



**PERENNIAL**  
**ARTISAN ALES**

<b>Founded</b>
2011
<b>Location</b>
United States - Missouri - St. Louis
<b>Owners</b>
Phil & Emily Wymore
<b>Brewmaster</b>
Nick Micio
<b>Website</b>
<a href="http://www.perennialbeer.com">www.perennialbeer.com</a>