History of Eastern Iowa’s Liquor Production

Breweries
Today over 100 craft breweries in the state produce 141,942 barrels per year. Iowa ranks 17th in breweries per capita. Beer is produced from the fermentation of barley, malt, hops, or other grains, fruit, fruit extracts, or other agricultural products containing more than one-half of one percent of alcohol by volume. If it is more than 5% of alcohol by volume, it is considered to be liquor in Iowa and is subject to different laws.

In 2013, Big Grove Brewery started with its flagship in Solon, Iowa with their “rural contemporary” concept bringing homegrown authentic ingredients into a contemporary setting. In 2017, Big Grove opened a second location in a renovated lumberyard in Iowa City. The brewery offers year-round, occasional, and seasonal ales, pilsners, and IPAs.

Distilleries
In 2005, Cedar Ridge Distillery, was the first distillery licensed since Prohibition. In 2010 they produced Iowa’s first bourbon whiskey. Mississippi River Distilling Company operates near the banks of the Mississippi River. Both businesses source their corn from local farmers and add fruits, honey, and other flavorings from local sources too. The consistently inconsistent Iowa weather helps expand and contract the wooden barrels and allows the whiskey to take on rich aromas and flavors more quickly than in other regions. The American Oak, Cedar, or one-time used bourbon barrels add to the flavoring. Today there are about 17 distilleries in Iowa.

Wineries
Iowa ranked 11th in the U.S. for wine production in 1899 and by 1919 was 6th in the nation. As row crops developed, wine production diminished. With a resurgence, there are 104 commercial wineries and 267 vineyards in Iowa today. About 40 types of grapes are specifically able to withstand our cold winters. Cedar Ridge also operates a winery, creating a younger, un-aged, fruity product. Wide River’s vineyard, winery, and tasting room is set on a bluff overlooking the widest part of the Mississippi River.

Check Out Our YouTube Links
https://www.youtube.com/watch?v=gV4zTBb73nM&t=9s
https://www.youtube.com/watch?v=skoaBsqtb0

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Designed by Prairie Rivers of Iowa

Funded by Big Grove Brewery
Cedar Ridge Winery/Distillery
Mississippi River Distilling Co
Wide River Winery
Iowa is home to the most fertile soil in the world and today ranks #1 as America’s top corn producer. How did we arrive at this title? The landscape has changed drastically since the first settlers arrived in June 1833. Early settlers found 80 percent of Iowa covered with tallgrass prairie with some plants 8-10 feet in height. Mulberries, strawberries, blackberries, and gooseberries were found in the wild, readily available just for the picking. These Iowans brought their knowledge of wine, beer, and liqueur making with them and production was privately consumed.

In 1826, the American Society for Promotion of Temperance was formed in Boston, MA, which promoted the consumption of alcohol should be an individual choice. In 1847, Iowa was the first state to pass a law restricting alcohol and in 1851, Iowa prohibited bars, known as “dram shops.”

By 1919 the National Prohibition Bill passed, and was in effect from Jan 17, 1920 to Dec 15, 1933. This law did not stop Iowans from making wines, beers, whiskey, vodka, bourbon and liqueurs. Bootlegging operations flourished as a way for farmers to feed their families during the Great Depression that lasted from August 1929 to the late 1930’s. Al Capone, a notorious Chicago gangster, a fan of what he called “the Good Stuff” from Iowa, received his goods via rail car or in autos traveling the Lincoln Highway.