

## Gnarly Barley Brewing

Originating from the home of Zac and Cari Caramonta, Gnarly Barley Brewery began in a cramped garage, surrounded by two fat cats and a halfpipe. Zac started homebrewing initially as an investigation into the brewing process after being exposed to exceptional craft beer. He soon set out to make beers that were just as excellent as those that had first inspired him. The Korova Milk Porter and the Hoppopotamus IPA, two of Gnarly Barley's homebrews, had their festival premiere in 2011 at New Orleans on Tap Beer Festival. Zac and Cari set out to create a craft brewery after receiving positive feedback through local beer festivals and making many friends in the local brewing community. In 2014, their vision was realized in a 14,000 square foot facility in Hammond, Louisiana.

Gnarly Barley was the recipient of a 2017 Louisiana Lantern Award for demonstrating excellence in manufacturing and outstanding service to their community. The Brewers Association named Gnarly Barley among the top 50 fastest-growing craft breweries in 2017 and 2018. Current distribution in South Louisiana includes the Northshore, Greater New Orleans area, Baton Rouge, Lafayette, Houma, Lake Charles, and Alexandria. Gnarly Barley was recently named the 2023 Louey Award winner for Louisiana Attraction of the Year.

### ABOUT ZAC - Co-founder/President

Zac is an avid skateboarder and a craftsman at heart. Not willing to waste away his free time, Zac taught himself how to build and brew, not only to bring his passions closer to home, but to share with his friends and family. When his garage could no longer contain his ambitions, he quit his day job and established Gnarly Barley Brewing with his wife Cari.

Zac is a member of the Mystic Krew of Brew homebrewers club in Covington, LA. He is also a founding member of the YOURS foundation, an organization that helps bring skateparks to local communities.

### ABOUT CARI - Co-founder/Vice-President

Cari has always had a penchant for craft in its many forms. Before she developed a soft spot for craft beer, she was constructing objects to suit her life, whether it was a customizing her wardrobe, furniture, or visual displays for her job as a fashion merchandiser. Having the same DIY mindset as her husband Zac, she found brewing just as rewarding. Cari is also a member of the Mystic Krew of Brew homebrewers club in Covington and a Cicerone Certified Beer Server. She works with Zac on recipes, brewing, marketing and her favorite part, tasting.