



Ranger Creek News Release

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FOR IMMEDIATE RELEASE

Ranger Creek Brewing & Distilling Begins Operations to Provide Locally Made Craft Beer to San Antonio

SAN ANTONIO, TX, September 8, 2010 – Houston has St. Arnold’s and Southern Star. Austin has 512, Independence, Thirsty Planet, and Live Oak. Even Dallas has a craft brewery in Franconia. What local options do thirsty beer drinkers in San Antonio reach for? Well, now there’s Ranger Creek.

Ranger Creek Brewing & Distilling has officially begun operations to provide San Antonio with locally made, handcrafted beer. The microbrewery recently had its equipment installed and received its federal and state permits to begin brewing. They have begun producing the first of the four beers in their initial line-up, which range from a crisp, refreshing lager for the everyday beer drinker to more experimental brews for beer enthusiasts.

“San Antonio is the perfect place for Ranger Creek,” explains Mark McDavid, co-founder of the company. “The city has a rich brewing heritage from the Lone Star and Pearl breweries, and even Frio and Yellow Rose. Alamo and Blue Star are helping promote locally made beer, and Freetail is doing great things to prove that San Antonio has the palate for more experimental brews. As the 7th largest city in the U.S., San Antonio is ready for a proper microbrewery. We’ll have tours where locals can come touch and feel the equipment and see how our beer is made. And we’ll be able to offer a beer brewed right here in San Antonio to places all around town so that a tourist on the Riverwalk or a local in Alamo Heights can drink something made locally.”

TJ Miller, Dennis Rylander, and Mark McDavid, the three founders of Ranger Creek, are MBA’s (two of them from UT Austin) with a passion for craft beer and whiskey that met in San Antonio while working together in corporate America. They met their head brewer, Rob Landerman, at a local homebrew club meeting and started brewing beer together. After months of industry conferences and research, the founders put together a business plan, raised just under \$1 million, and got Ranger Creek off the ground. It took about three years from idea to inception. Rob’s brother Pete recently joined on as the assistant brewer and completed the five-man team.

Ranger Creek’s beer is made in their “brewstillery” located in northeast San Antonio near the intersection of 410 and 35. Unlike the brewpub model of Freetail and Blue Star, Ranger

Creek is a microbrewery that will be a manufacturing facility that offers tours and tastings as opposed to a restaurant and bar. Their 6,000 square foot facility houses their 30 bbl (930 gallon), stainless steel brewing system purchased new from Bavarian Brewing Technologies. All four of their beers will be available on draft and in bottles at bars and restaurants across San Antonio. They will hit market in October, initially at bars and restaurants like the Flying Saucer that support craft beer.

More about Ranger Creek

In addition to making beer, Ranger Creek will also be producing Texas bourbon. The company uses much of the same equipment to make both products, which is possible because in order to make bourbon, beer must be made first. While their bourbon has also begun production, it must mature in oak barrels over a period of time and will not be available until 2011.

For more information and interviews, contact Mark McDavid at 832-969-3800 or mark@drinkrangercreek.com. High-res photos of the Ranger Creek brewstillery and equipment are available at http://www.drinkrangercreek.com/?page_id=708.



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