



## Ranger Creek News Release

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FOR IMMEDIATE RELEASE

# San Antonio Brewstillery Reaches Major Milestones and Begins Expansion

SAN ANTONIO, TX, March 14, 2011 – Just three months after selling their first keg of beer, Ranger Creek Brewing & Distilling has reached two major milestones and has begun expanding.

The combined brewery/distillery, located in San Antonio, Texas, is making both beer and bourbon, and they are celebrating a big milestone for each side of the business. On the beer side, Ranger Creek has sold their 100<sup>th</sup> barrel of beer (the equivalent of 200 kegs). On the bourbon side, the company has filled its 100<sup>th</sup> barrel of Texas bourbon whiskey.

The response to the beers has been a pleasant surprise to the five guys that make up Ranger Creek. As the only production brewery in San Antonio, Ranger Creek knew they were bringing something new to the city. But the support and enthusiasm from San Antonio, Austin, and Houston continues to impress the guys. “Our initial 3 beers were intentionally new and different, so we weren’t sure how they would be received,” explains Rob Landerman, head brewer. “It’s always nerve wracking releasing a new beer. Our OPA, Mesquite Smoked Porter, and La Bestia Aimable are on the adventurous side of beer styles for Texas, but we wanted to do something unique, and Texas beer drinkers have responded nicely,” continues Landerman.

The positive response has made it possible for Ranger Creek to add a new fermentation tank. The new 30 bbl tank, lovingly named Gregory, arrived last week and is undergoing installation. It will expand their beer production by 33%, allowing the brewstillery to make even more beer for thirsty Texas beer drinkers.

The 100 barrels of bourbon are aging in Ranger Creek’s rackhouse. Since bourbon has to go through a maturation period in a new, charred oak barrel, their bourbon will not be on the market until later this year. The initial 100 barrels are part of Ranger Creek’s series of innovative, small barrel whiskey that will be released over the next few years while their traditional straight bourbon whiskey is aging. “Our initial small barrel bourbon will have rich notes of vanilla, brown sugar, and maple syrup, with undertones of cinnamon and rye,” explains TJ Miller, head distiller and co-founder of Ranger Creek. “We don’t know exactly when it will be ready because we can’t control the Texas weather, but it’s coming along pretty well.” They expect the first bottles of bourbon to be released this fall.

## About Ranger Creek

Ranger Creek Brewing & Distilling is a combined brewery/distillery handcrafting beer and bourbon in San Antonio, TX one batch at a time. They are the only microbrewery in San Antonio, one of a few combined brewery/distilleries in the U.S., and the only combined operation making both beer and bourbon. They focus on interesting recipes and use local ingredients from the state of Texas as much as possible. The company uses much of the same equipment to make both beer and bourbon, which is possible because in order to make bourbon, beer must be made first. They encourage visitors to San Antonio to sign up for one of their regularly scheduled tours and come by for a visit.

For more information and interviews, contact Mark McDavid at 832-969-3800 or [mark@drinkrangercreek.com](mailto:mark@drinkrangercreek.com). Photos of the Ranger Creek brewstillery and equipment are available at <http://www.drinkrangercreek.com/community/press-media/major-milestone-photos/>.



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