



Ranger Creek News Release

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FOR IMMEDIATE RELEASE

San Antonio's Only Microbrewery Releases Beer Designed Specifically for the Alamo City

SAN ANTONIO, TX, April 4, 2011 – This week marks an important occasion for Ranger Creek Brewing & Distilling. San Antonio's only microbrewery is releasing the beer designed specifically for their home city. Ranger Creek's core portfolio of four beers is finally complete as their South Texas Lager makes its way into bars across the Alamo City.

Ranger Creek's South Texas Lager was designed with San Antonio in mind. It is a crisp, refreshing Dortmunder-Export style lager, a traditional German style popularized with industrial workers in the Dortmund region. The beer is delicately balanced and refreshing, making it perfect for hot San Antonio summers. It has a sweet pilsner malt aroma with subtle earthy, spicy, and herbal hints of German Tettnang hops. The sweet malt flavor and herbal hop character give way to a crisp, dry finish. The style fits with the historical German influence of the area in addition to the flavor profile preferred by many San Antonio beer drinkers.

"Our philosophy at Ranger Creek is to not only offer interesting beers for nerds like us but also to help educate people and make sure craft beer is accessible," explains Rob Landerman, head brewer. "For us it's about quality, balance, and being true to style."

Mark McDavid, co-founder of the company, continues, "While we have beers in our lineup for more progressive beer drinkers, we also want to offer something for the everyday beer drinker looking to try something local. That's where the South Texas Lager comes in."

Ranger Creek is excited to introduce San Antonio to the South Texas Lager and has planned special events across San Antonio to do so. The Ranger Creek guys will be sampling the STXL at the Friendly Spot on Wednesday, April 6th, the Flying Saucer on Thursday, April 7th, and Freetail on Sunday, April 10th. The bars will also be running specials on the beer.

"San Antonio is a special city, and we believe it deserves a beer made right here that it can call its own," declares McDavid. "We feel like it's an injustice that it doesn't have one, and we hope that the South Texas Lager will connect with San Antonio beer drinkers so that balance can be restored to the planet."

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.



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