



## Ranger Creek News Release

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FOR IMMEDIATE RELEASE

## First details of unique, limited edition Texas Bourbon released

SAN ANTONIO, TX, October 25, 2011 – Tucked quietly away in San Antonio is one of the only bourbon rackhouses in the state of Texas. Inside are almost 300 oak barrels, slowly and steadily aging until the contents are deemed fit to be called Texas bourbon. Each weekend visitors are led into the rackhouse to experience the amazing aroma of aging bourbon and learn about how it matures. A slew of questions inevitably erupts: “What’s it called?”, “What does the bottle look like?”, “Where can I find it?”.

The details of this Texas bourbon have been kept quiet because the release is a big deal. For Texas bourbon drinkers, this is only the second Texas bourbon they’ll be able to taste. This release represents the beginning of a Texas bourbon movement that in all likelihood will create a substantial category in the whiskey industry. For the company making it, this Texas bourbon is a huge milestone. Ranger Creek is a small San Antonio “brewstillery” in its first year of operation. It has been selling beer since last November, but has yet to release any of its planned Texas whiskey products.

The bourbon will be called **Ranger Creek .36 Texas Bourbon Whiskey**. It is a sour mash Texas bourbon aged in non-traditional small barrels and painstakingly handcrafted every step of the way. It is made with premium ingredients from the state of Texas, including Texas corn and limestone filtered water from the Edwards Aquifer. It’s bold, just like the .36 caliber pistol the Texas Rangers carried that inspired its name. The Texas climate brings out a rich sweetness with hints of vanilla, brown sugar, and black cherry. And the rye used as a flavor grain provides an undertone of cinnamon spiciness. The result is an interesting, unique bourbon that Ranger Creek believes does justice to Texas.

“We get told all the time that you can’t make bourbon in Texas and that bourbon has to be made in Kentucky,” says TJ Miller, head distiller and co-founder of Ranger Creek. “We politely explain that you definitely have to follow certain criteria to make bourbon, but making it in Kentucky is not one of them. I think Kentucky makes fantastic bourbon, but my goal is not to replicate what they’re doing. It’s to use Texas ingredients, weather, and attitude to make Texas



bourbon,” Miller expounds. The criteria for designating a distilled spirit as a bourbon are listed on Ranger Creek’s website and include:

- Made in America (it’s true - any state can make bourbon!)
- From a fermented mash of not less than 51% corn
- Matured in new, charred oak barrels at less than 125 proof
- Distilled at less than 160 proof and bottled at greater than 80 proof

**Ranger Creek .36** is the first release of the company’s *Small Caliber Series*, a line of creative, limited edition whiskeys aged in small barrels. These whiskeys will be sold in small 375 ml bottles to represent the small barrels in which they were matured. In the spirit of being truly craft, the company plans to use local ingredients and innovative ideas to release a new *Small Caliber Series* product each year. Each bottle will be hand labeled with the batch number, bottle number, season, and maturation time.

The same spirit that is going into these small barrels is also going into traditional large barrels to be released later. While the small barrels mature in a matter of months, the large barrels take years. The end result will be an interesting barrel experiment whereby the same spirit will be aged in exactly the same manner except for the size of the barrel.

The first bottling of **Ranger Creek .36** will consist of only about 100 cases, with more cases released each month as the barrels mature. A formal release date is forthcoming but has not yet been set. Only a limited number of bottles will be released.

### 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 one of the only combined operations 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). High-res photos of **Ranger Creek .36** are available at <http://www.drinkrangercreek.com/community/press-media/ranger-creek-36/>.



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