



## Ranger Creek News Release

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FOR IMMEDIATE RELEASE

## San Antonio's Ranger Creek celebrates turning UNO with special anniversary beer events

SAN ANTONIO, TX, November 29, 2010 – On November 21, 2010 Ranger Creek sold their first keg of beer. The historic first keg from San Antonio's only production brewery was Ranger Creek OPA (Oatmeal Pale Ale). One year later OPA is Ranger Creek's best-seller and can be found on taps across San Antonio, Austin, and Houston.

To celebrate their one-year anniversary and the success of their flagship beer, Ranger Creek has brewed a special version of the OPA they are calling UNO. UNO is an oak-aged rye OPA. They started with their standard OPA, added rye to the grain bill, and then aged it in oak barrels. The result is a delicious, interesting version of their OPA with new dimensions.

"Now that we're one year old and have released our bourbon, our vision of becoming a true "brewstillery" is coming to fruition," explains Mark McDavid, co-founder of Ranger Creek. "The changes we made to UNO reflect this," McDavid continues. "We used rye because it's a great, flavorful grain and it's a crossover grain because we also use it in our bourbon. And using oak barrels to age the beer symbolizes the oak barrels use to mature our bourbon." The resulting beer has the creamy body and citrusy hoppiness of the OPA along with an herbal spiciness from the rye and notes of new wood.

The brewstillery has a series of events lined up to celebrate their birthday and introduce the beer world to UNO, including a special anniversary Open House and UNO releases in a commemorative pint glass.

### **One Year Anniversary Open House**

Saturday, Dec 3<sup>rd</sup>, 2:00pm – 5:00pm

First chance to try UNO, birthday cupcakes for everyone, balloons, music, food for purchase, and camaraderie. \$5 entry for standard beer tour includes a souvenir pint glass and three samples of beer. \$7 includes standard beer tour plus a bourbon evaluation.

### **Commemorative UNO Pint Glass Nights**

*Friendly Spot (San Antonio)*

Tuesday, Dec 6<sup>th</sup>,

7:00pm – Only 100 glasses available!

*Flying Saucer San Antonio*  
Wednesday, Dec 7<sup>th</sup>  
7:00pm

*Flying Saucer Austin*  
Wednesday, Dec 14<sup>th</sup>  
7:00pm

### **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).



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