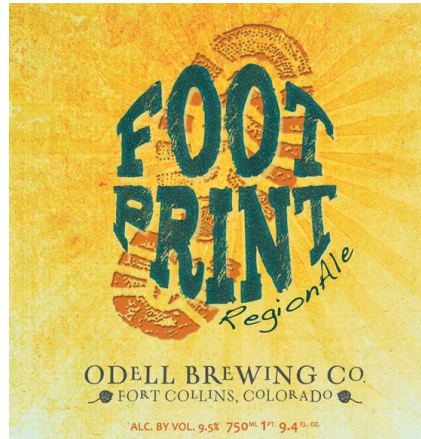


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Brewery Makes Footprints with New Single Serve Odell Brewing Releases Footprint RegionAle

Fort Collins, CO. – On February 11, 2012, Odell Brewing will release its first single serve brew of the New Year. A uniquely collaborative project, Footprint RegionAle pays tribute to the brewery’s regional distribution.

This artful ale is a nod to the ten states that make up what Odell Brewing calls its “distribution footprint.” The brewery sourced select ingredients from each of these ten states and crafted a myriad of small batch brews that were then blended into one larger brew. Guest brewers comprised of distributor partners, retailers, co-workers and friends from each state were invited to Odell Brewing to help with the brews.

“I had the pleasure of making the trip to Odell Brewing Co to brew the Minnesota component of Footprint; we had the challenge of brewing with sticky Minnesota grown wild rice,” said Mike Illig, Craft Beer manager for C&L Distributing in St. Cloud, MN. “The whole concept of the brew is a great idea, and I am glad to be a part of such an interesting collaboration.”

Footprint includes hops and barley from Colorado and Idaho, wheat from Kansas and Wyoming, Arizona prickly pear, Minnesota wild rice, Nebraska corn, New Mexico green chilies, South Dakota honey, and oak barrels from Missouri. The final blend boasts a rich golden hue and an oaky stone-fruit nose, and a delicate sweetness from the wheat and honey that is balanced by a subtle spicy dry finish.

Odell Brewing will celebrate the release of Footprint on Saturday February 11th in the brewery’s Tap Room from 4-6pm. The event will feature samples of the beer, local food, and live music by The Constant Tourist. Footprint RegionAle is available in 750mL cork and cage finished bottles throughout the brewery’s ten state distribution.

Founded in 1989, Odell Brewing was started by Doug Odell, his wife Wynne, and his sister Corkie. Twenty-one years later, the culture of family and collaboration still thrives fostering a brewery full of beer-centric people. It is this passion for beer that inspires Odell Brewing to create quality, hand-crafted, innovative brews. As a regional craft brewery, Odell Brewing is committed to serving the communities in which it distributes by sourcing local raw materials, and through its charitable giving program known as Odell Outreach. Odell Brewing was recently named a “Top Company of 2010” by *ColoradoBiz Magazine* and is an award winning brewery, nationally and internationally: 2011 Great American Beer Festival® - gold medal for Frik. 2010 North American Beer Awards – gold medal for Woodcut No. 3. 2009 BrewNZ Awards – gold for 5 Barrel Pale Ale. 2008 World Beer Cup® – gold for IPA. 2007 Great American Beer Festival® – gold medal for IPA.



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