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**FOR IMMEDIATE RELEASE
KONA BREWING CO. CELEBRATES 10TH ANNIVERSARY WITH SPECIAL BREW**

Kailua-Kona, Hawaii's Big Island — Kona Brewing Company, Hawaii's largest brewery, will celebrate its 10th anniversary in February, and to commemorate the occasion the brewstaff has created a special Belgian-style beer, "Wiki Wiki Wit: A 10-Year Beer."

Wiki Wiki Wit was brewed in the traditional Belgian witbier style using three types of wheat totaling 40 percent of the grain, an unusually diverse variety. The anniversary ale was spiced with fresh ground coriander, local orange and grapefruit peels. The brewers hand-peeled 120 pounds of locally grown oranges and grapefruits then slow-dried the peels to perfection before adding them to the brew kettle. The fruit was donated by Ken Love, president of the Hawaii Tropical Fruit Growers — West Hawaii. Most of the oranges are Seville oranges, descended from the first orange tree planted in 1798 off of Napoopoo Road. The beer was fermented with a unique Belgian yeast strain.

The tradition of brewing witbier, also called white beer, dates back to the 14th century in Belgium. Belgium's brewing tradition, like much of Europe, began in monasteries, with different regional monasteries producing their own specialties. The area east of Brussels, specifically the town of Hoegaarden, became known for its witbiers. A witbier must be brewed using at least 25 percent of wheat malts.

Wiki Wiki Wit is an easy-drinking island quencher that is unfiltered and pale straw in color. It is crisp and tart with hints of citrus, herbal and spice flavors and aroma, a pronounced wheat taste and a very subtle hop character. Suspended yeast enhances the pale color and contributes to the mouthfeel and complex flavor profile of this delicate beer. Wiki Wiki Wit pairs well with lighter fare – fish, poultry and dishes accentuated with fresh, tangy herbs, such as lemongrass, cilantro, parsley and basil.

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It will be served in tall, fluted custom-designed commemorative anniversary glassware specifically selected for this style of beer to accentuate its complex flavors. Customers can purchase the glasses at Kona Brewing Company's retail counters to remember this 10-year milestone in Kona Brewing Company's history.

"Brewing this unique style of beer gave us a great opportunity to use Hawaii-grown produce," said Rich Tucciarone, director of brewery operations. "Our community has been extremely supportive of our efforts and has contributed to our success through the past 10 years, so it seems appropriate to incorporate our island's fresh products into this extraordinary anniversary ale!"

Wiki Wiki Wit will be tapped up February 15, 10 years after Kona Brewing Company tapped its first beer, and will be served only at Kona Brewing Company's two restaurants in Kailua-Kona and at Koko Marina on Oahu.

"Here's to the community that has so graciously supported us for 10 years!" exclaimed Kona Brewing Company president Mattson Davis. "We never could have been this successful without all the support we have received from our community. We are blessed."

Kona Brewing Company was founded in 1994 and packaged its first batch of beer in February 1995. Since that first year of operation, the Kailua-Kona brewery has produced 1.55 million gallons — or approximately 12.4 million pints — of beer. The beer is distributed throughout the Hawaiian Islands, in Alaska, Arizona, Colorado, Idaho, Montana, Nevada, New Mexico, Oregon, Washington and Japan. For information call 808-334-BREW or visit www.KonaBrewingCo.com.

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