



Media Contact:
Rich Tucciarone
Director of Brewery Operations
(808) 334-1340
rtbrew@KonaBrewingCo.com

For Immediate Release

KONA BREWING CO. JOINS IN AMERICAN CRAFT BEER WEEK CELEBRATION

Kailua-Kona, Hawaii's Big Island— Kona Brewing Company will join breweries across the United States to celebrate American Craft Beer Week May 15 to 21. The Brewers Association has declared the week a time for all legal-drinking-age Americans to explore and celebrate the flavorful beverages produced by our country's small, traditional and independent brewers. Kona Brewing Company will kick off the week tapping up one of its most popular special release beers, Dry Side Stout, on Monday, May 15, at 4 p.m. Then, the brewstaff will top off the week serving a cask of Bourbon Barrel Aged Black Sand Porter on Friday, May 19, at 4 p.m. Kona Brewing Company's Growler Shack, which sells its beer to-go in ½-gallon refillable jugs and kegs, will remain open until 8 p.m. each evening during American Craft Beer Week, allowing guests plenty of opportunity to celebrate and sample the flavor and diversity of fresh, handcrafted beer.

Dry Side Stout made its debut one year ago and is returning to the taps May 15 by popular demand. The Irish-style dry stout is medium-bodied, roasty, bitter and dry with strong roasted malt flavors and subtle caramel notes. This beer is lower in carbon dioxide than Kona Brewing Company's other beers and dispensed with nitrogen to enhance its malty texture and round out the roasted flavor. It was named "Dry Side" for the dry Kona weather typically enjoyed on the west side of the island and also for the dry finish of the beer.

Black Sand Porter was declared the best robust porter in the country at last year's Great American Beer Festival competition. The special batch that will be tapped up May 19 in celebration of American Craft Beer Week was aged in a freshly drained oak bourbon barrel, lending a unique woody character, pleasant vanilla notes and subtle bourbon-like sweetness that complement the intense roastiness of the porter. The beer was placed in a unique keg, called a cask, to undergo secondary fermentation and conditioning. It is lower in carbonation and will be served at cellar temperature.

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Kona Brewing Company has shown steady growth in beer production and sales since 1995, its first year of operation. In 2005, the annual beer production of 34,396 barrels was an increase of 10 percent over the previous year, and since its beginning, the company has shown a 2,247 percent increase in beer production.

The renaissance in American brewing that began in 1980 rapidly increased the number of brewers in the U.S. – so much so that by 1997, more breweries were operating in this country than in all of Germany. A recent analysis of population density and brewery locations in the U.S. revealed that the majority of all Americans now live within 10 miles of a brewery. In 2005, the craft beer segment grew by 9 percent on top of 7 percent growth in 2004, faster than any other segment of the beverage alcohol business, including wine, spirits and imported beer.

This year, the Brewers Association and brewers throughout the country joined forces to successfully introduce a U.S. House of Representatives Resolution recognizing American Craft Beer Week: *H.Res. 753 commends American craft brewers for their contributions to our nation's communities, economy and history and recognizes the celebration of the week of May 15-21, 2006 as American Craft Beer Week.*

For more information on Kona Brewing Company visit www.KonaBrewingCo.com. For more information on American Craft Beer Week visit www.americancraftbeerweek.org.

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