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FOR IMMEDIATE RELEASE

KONA BREWPUB TAPS UP SPECIAL BARREL BREWS FOR THE HOLIDAYS

Kailua-Kona, Big Island of Hawaii— Kona Brewing Company's Kailua-Kona Brewpub celebrates its 10th anniversary and the holiday season with special beer tapings planned throughout the month. Each Tuesday in December at 5 p.m. the brewery will release a unique barrel-aged beer from its cellar and serve it up, while supplies last.

The specialty beers have been aged in freshly drained oak bourbon barrels, lending unique woody characters and subtle bourbon-like sweetness to the already intense, complex flavors. The month of tastings will begin December 2 with the tapping of barrel-aged Dry Side Stout. Vanilla beans were added to the barrel to further accentuate the smooth, sweet flavor. Next, the brew staff will tap up barrel-aged dry-hopped Lavaman on December 9. This special keg has been aging since 2006, and whole hop flowers were added to the barrel. On December 16, the pub will serve a barrel-aged Old Blowhole Barley Wine, also from 2006. Next, an extra dry-hopped barrel-aged Castaway IPA will be tapped up on December 23. The month of specialty beer tapings will conclude December 30 with a barrel-aged Belgian Strong Ale.

Kona Brewing Company's brewstaff creates nearly a dozen different types of ales and lagers throughout the year. This year, the Kailua-Kona brewery is on course to produce more than 10,000 barrels of beer, an all-time high. For more information call 808-334-BREW or visit www.KonaBrewingCo.com.

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