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A Visit from St. Lupulin

Odell Brewing Releases New Summer Seasonal

On June 1, 2009, Odell Brewing will release its new summer seasonal, St. Lupulin. The new brew, an extra pale ale, is part of the brewery's new seasonal lineup that includes the Red ale (Jan. – May) and Isolation ale (Oct. – Dec.).

A mystical legend in the Odell brewhouse, St. Lupulin (loop-you-lin) was the archetypal hophead. He devoted endless summers to endless rows of hops, tending to the flowers and the beloved resin within – lupulin. Extraordinary oils in this yellow resin provide this dry-hopped extra pale ale with an undeniably pleasing floral aroma.

“St. Lupulin is our way of honoring the hop plant,” said brewer Jake O’Mara. “The beer has incredible hop character, but it’s balanced and very drinkable.”

While the beer features generous Cascade, Perle, and Centennial hops, brewers aimed to emphasize aroma and flavor rather than bitterness. At 6.5% ABV, the beer delivers a surprisingly clean and crisp finish.

St. Lupulin is available through September. Six-packs will retail for approximately \$9.49-\$9.99.

Odell Brewing is an award winning brewery, nationally and internationally: 2008 North American Beer Awards – gold medal for 5 Barrel Pale Ale. 2008 World Beer Cup® – gold medal for IPA, silver medal for Double Pilsner, silver medal for Cutthroat Porter. 2007 Great American Beer Festival® – gold medal for IPA, silver medal for Easy Street Wheat, bronze medal for Extra Special Red. 2007 Stockholm International Beer Festival – bronze medal for 5 Barrel Pale Ale. 2007 Australian International Beer Awards – silver medal for 90 Shilling, silver medal for Cutthroat Porter, silver medal for Easy Street Wheat and bronze medal for 5 Barrel Pale Ale.

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