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Odell Brewing Releases Barrel-Aged Flanders Red Sour Ale

Fort Collins, CO. - On March 27, 2017 Odell Brewing will release Flemish Giant, a new 750ml single run barrel aged Flanders-Style Sour Red Ale.

Marking the second release of the 2017 Cellar Series and coming in at 6.5%, Flemish Giant begins with notes of tart ruby red grapefruit and cherry, finishing with sweet raisin and fig.

"At Odell Brewing, we often brew hop forward styles and this beer presented an opportunity to explore a malt forward profile that let the oak barrels take center stage," said Marketing Director, Alex Kayne. He added, "Blending is an important part of our process and we used about 60 different barrels to bring this beer together. Woodcut toasted oak barrels, Bourbon barrels, rum barrels, and chardonnay barrels all contribute different layers and depth to the final beer."

The name Flemish Giant pays tribute to a curious breed of rabbit which can grow up to 20 lbs. Native to Belgium, the birthplace of the Flanders-Style Sour Red Ale, the Flemish Giant dates back to the 16th century.

Odell is planning six Cellar Series releases for 2017, each available for a limited time in single 750ml bottles across Odell's 14-state distribution footprint.

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About Odell Brewing - Odell Brewing is an independent, family and employee owned regional craft brewery. Since 1989, the culture of family and collaboration has thrived, fostering a brewery full of beer-centric people. It is this passion for beer that inspires Odell Brewing to create quality, hand-crafted and innovative brews. Odell Brewing is committed to providing exceptional service to its customers while making positive contributions to their co-workers and community through its outreach and charitable giving programs. Odell Brewing was named the "Best Medium Sized Company to Work For" in Colorado in 2015 and is the 27^{th} largest craft brewery in the United States.