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Odell Brewing Releases Pear Peach Sour

Fort Collins, CO. - On July 31st, 2017 Odell Brewing released its fourth Cellar Series of 2017, Pyrus & Prunus, a barrel aged Pear Peach Sour.

Pyrus & Prunus is an oak aged sour golden ale brewed with heavy additions of pear and peach puree resulting in a full bodied, pleasantly effervescent, refreshingly tart ale. The two fruits work in harmony, as aromas of peach pie and fresh pear swirl from the glass. The tart complexity of the sour golden marries with ripe fruit flavors that burst forth with every sip.

“Every Coloradoan looks forward to the summer peach harvest,” explains Brent Cordle, Cellar Brewing Manager. “When we did some sensory trials with pear and peach, we saw an opportunity to work with the western slope fruit suppliers to keep things local. The combination of the two fruits work well to balance the lactic sour notes and create a refreshing, unique beer.”

Coming in at 9%, Pyrus & Prunus will be available in limited quantities as a single 750ml bottles across Odell’s 15-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 27th largest craft brewery in the United States.