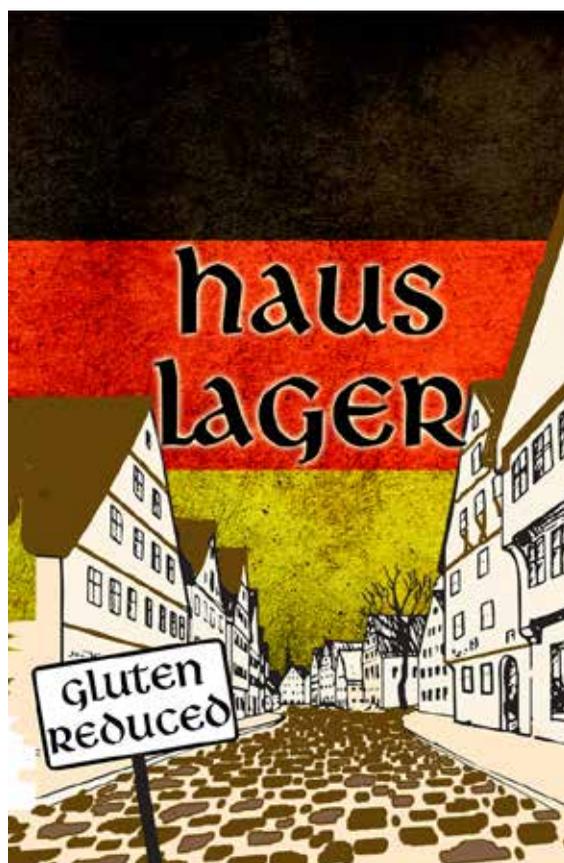




Contact: Chea Franz
Marketing, PR and Brand Manager
Fort Collins Brewery & Tavern
1020 E. Lincoln Ave.
Fort Collins, CO 80524
Phone: 970-472-1499 ext. 16
Email: Chea@FortCollinsBrewery.com

FOR IMMEDIATE RELEASE
6/14/16

Break Free From Limitations FCB Releases Gluten-Reduced Lager



Fort Collins, CO – On Thursday June 16th, Fort Collins Brewery (FCB) and Modern Tavern will be releasing a gluten-reduced, light lager. Haus Lager, FCB's new house brew will offer more variety for beer lovers looking to reduce their level of gluten intake. As an alternative to wine or cider, Haus Lager will be available year round at the Modern Tavern. The 4.9% medium-to-light bodied brew has an understated, light, bready backbone with a slight touch of caramel sweetness. Flavors of strawberry and melon from German Hüll Melon hops shine through this gluten-reduced lager.



Rather than using grains that do not contain gluten (such as sorghum, corn or rice), FCB opted to reduce the amount of gluten in its beer. “When it comes to our gluten-reduced Haus Lager, we actually use an enzyme during fermentation that targets specific amino acid bonds in proteins, including gluten, and breaks them,” said FCB Brewer Taylor Krantz. “This reduces the amount of gluten in the beer overall.” Along with the enzyme, FCB also opted to use ingredients that are lower in gluten, providing a very approachable and drinkable lager.

To celebrate the release of FCB’s Haus Lager, Modern Tavern has created a specialty menu that pairs perfectly with the Haus Lager. The menu includes:

- Brie topped with Nectarine Compote
- Seared Scallops with Nectarine, Basil and Cherries
- Poached Sweet Peach for dessert

The \$25 3-course meal comes with a pint of Haus Lager and will be available all day on Thursday.

Haus Lager will be available on draft at the Modern Tavern at FCB starting on June 16th. The gluten-reduced brew will be offered alongside full time offerings at the Modern Tavern. For more information about Fort Collins Brewery and the Modern Tavern, visit www.FortCollinsBrewery.com

Special note: Haus Lager is brewed with special enzymes to reduce the level of gluten in the beer. The gluten content of this product cannot be verified and the lager may contain gluten.

About FCB and Modern Tavern:

About FCB: Fort Collins Brewery & Tavern is a family-owned, handcrafted microbrewery and full service tavern in Northern Colorado, established in 2003. FCB offers an outstanding lineup of 50 ales and lagers that can be found on tap as well as in bottles throughout the U.S. FCB is a 2015 GABF® Gold Medal Winner for Oktoberfest in the Dortmunder/German-Style Oktoberfest category. For more information, visit fortcollinsbrewery.com or call 970-472-1499. Brewery tours run Monday – Friday by appointment and Saturday from 12 - 4 p.m. (at the top of the hour). Create - Share - Savor