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FCB's Pride and Joy  
Oktoberfest GABF 2015 Gold Medal Winner is Back Again in August



Fort Collins, CO – Last year, Fort Collins Brewery (FCB) took home a gold medal for Oktoberfest in the Dortmunder/German-Style Oktoberfest category at the Great American Beer Festival, a premier U.S. beer festival and competition that draws over 60,000 attendees. But a shiny 2015 GABF® gold medal was just the tip of the iceberg for the brewery. On August 11th Fort Collins Brewery (FCB) will proudly release the award-winning Oktoberfest for the 3rd year in a row. The release is particularly nostalgic given the brewery's recent rebrand. "We've had tremendous change this year with our recipes, artwork, and packaging," said FCB and Modern Tavern Owner and General Manager Tina Peters. "With the release of Oktoberfest, we're paying homage to our roots and our passion for brewing German styles."



Brewed to savor and enjoy as the hot heat of summer comes to an end and we approach the frosty months of winter, FCB's Oktoberfest is a light, bready and drinkable brew for the transitional months in between. FCB Operations Manager Thomas Barnett notes that this traditional German lager is the real deal. "It's a true Oktoberfest," said FCB Operations Manager Thomas Barnett. "We brewed with 100% German ingredients, using a single decoction mash to achieve a super traditional malt profile."

The medium-light 6.0% ABV brew has a smooth balance of rich malts and noble hops that provide a delicate herbal and spicy bouquet of aromas. A very clean, light carbonic bite can be detected in the flavor which quickly turns into a caramel sweetness. Notably, Oktoberfest will be the first seasonal in 2016 coming out in a can. The brewery previously announced in June plans of transitioning from bottles to cans.

Save the date! To celebrate its pride and joy, Fort Collins Brewery will be throwing an Oktoberfest Celebration on September 23rd at the Modern Tavern from 4 p.m. to 9 p.m. Festivities include a German menu featuring Bavarian pretzels, beer boiled brats, Sauerbraten and German Chocolate Cake as well costumes, trivia and stein holding contests all night long.

FCB's Oktoberfest will be available on draft and in 6-packs at the Modern Tavern at Fort Collins Brewery on August 11th, as well as at participating liquor stores, bars, and restaurants within FCB's distribution foot print.

To find an Oktoberfest near you, visit [www.FortCollinsBrewery.com/find-fcb-brew](http://www.FortCollinsBrewery.com/find-fcb-brew).

### **About FCB and Modern Tavern:**

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](http://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