



FOR IMMEDIATE RELEASE

## White Frog Ale Leaps onto Washington Shelves!

Issaquah, WA., March 9, 2009 – Issaquah Brewery has launched White Frog Ale in Washington stores, restaurants and bars.

White Frog is a hand-crafted ale created by Issaquah brewer Dave Hutchinson using **13 ingredients**: Sterling Hops, Pilsen, Wheat, Flaked Oats, Flaked Rye Malts, Coriander, Sweet Orange Peel, Chamomile, Cinnamon, Nutmeg, Ginger, Free-Range Coastal Water and Belgian Witbier Yeast. White Frogs brewing specifications are as follows: 12.9° Plato, 13 IBUs, 4.3°L, 82 AA.

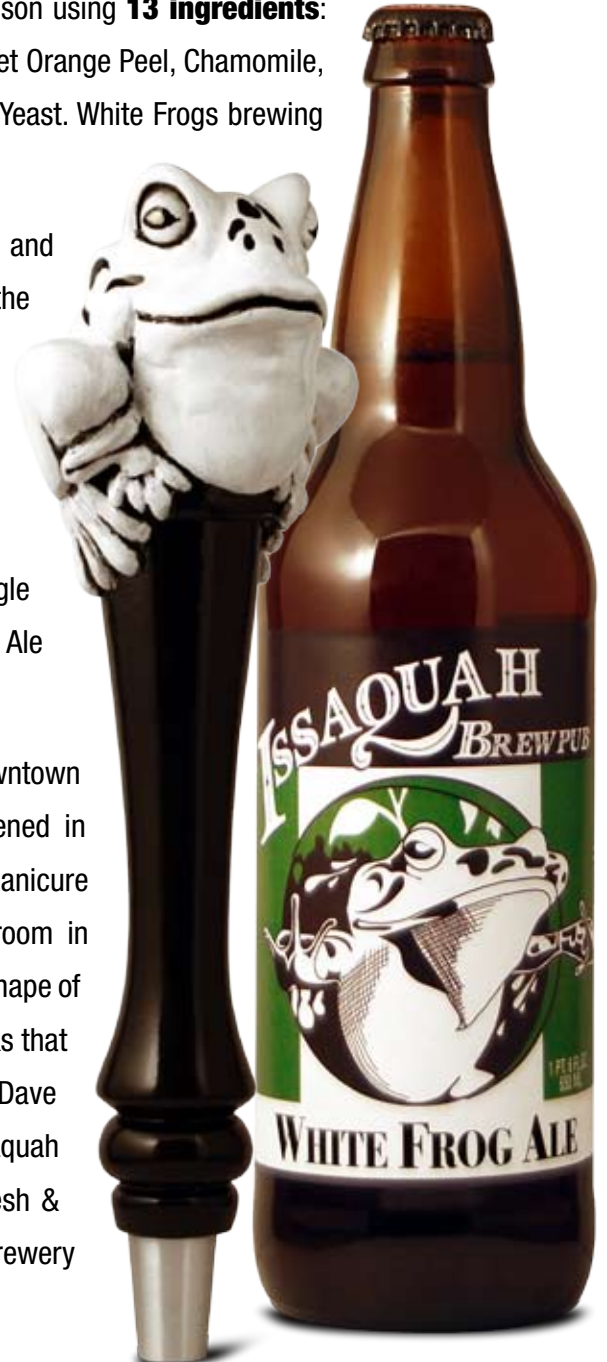
White Frog Ale has received Medals from the North American Beer Awards and the World Beer Championships. World Beer Championship judges describe the beer as *“Slightly hazy amber color. Sweet potato, peach pie crust and baking spice aromas follow through on a buoyant, frothy entry to a dry-yet-fruity medium with zesty accents of coriander and cinnamon bark. Finishes spicy toffee, shredded wheat, and honeyed orange fade.”*

Issaquah Brewery has appointed K & L Distributing of Seattle and Olympic Eagle Distributing of Tacoma to distribute White Frog Ale in Washington. White Frog Ale will be available in 22oz serigraphed bottles and on draft.



Located in the heart of historic downtown Issaquah, the Issaquah Brewhouse opened in 1994. It expanded into the adjacent Manicure nails shop in 2002 and the Masonic room in 2005 (now called the Lily Pad). The odd shape of the building is due to the Coal train tracks that used to be behind the building. Brewer Dave Hutchinson creates ales under the Issaquah

Frog label. Issaquah Brewhouse offers catering, steam pot cooking for fresh & healthy seafood, meeting spaces, private parties, dog menu, a gift shop, brewery tours, and a children’s play area.



## TAKE A FLYING LEAP