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**PRESS RELEASE FOR IMMEDIATE RELEASE**

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**LA CROSSE DISTILLING CO. RELEASES FIRST BARREL AGED BEER**

(LA CROSSE, WISCONSIN, JANUARY 28, 2021) La Crosse Distilling Company is pleased to announce the launch of their Woodpecker Barrel Series on Saturday, January 27, 2021 beginning with **Volume 1: Beneath the Bark**, a chocolate coconut stout. This series will feature a variety of limited edition, barrel aged beers, handcrafted by head brewer, Graham Kaczmarek.

This barrel aged stout leads with a jet-black viscous flow and a warm caramel head. The nose hits you up front with wet whiskey oak mellowing into aromatic sweetness and deep floral vanilla tones. The rich and creamy milk chocolate backbone combined with toasted coconut takes you on a deep nutty journey with hints of light caramel, and dark chocolate to finish. With a velvet mouthfeel and legs for days this stout is perfect for sharing with friends and family or not sharing at all!

Kaczmarek, who recently joined the team, will primarily focus on brewing these barrel aged beers, taking advantage of the spent barrels from the whiskeys, bourbons and brandys. Graham has previous experience working at Odell Brewing in Fort Collins, CO and Forager Brewing in Rochester, MN before joining La Crosse Distilling Company. He has also brought with him some very unique beer recipes including his dill flavored pilsner, which has become a favorite as a Bloody Mary side car.

Graham states, "When you have respect for the process and stay honest with your ingredients you develop a level of trust. Once you have this trust people are willing to take the journey with you. Our Woodpecker Barrel Series is one of these journeys that I am very excited to be part of."

Join us at our geothermal powered distillery, brewery and tasting room where *Genuine Wisconsin Spirit* is captured in every sip.