



Contact:
Brook Larios
PlainClarity
858 598 3660
brook@plainclarity.com

FOR IMMEDIATE RELEASE

DUCK FOOT BREWING COMPANY OPENS FIRST BREWERY IN HISTORIC BALBOA PARK

**Botanical gardens + gluten-free beer = an exciting new
San Diego attraction**

SAN DIEGO, CA — APRIL 1, 2015 — A new craft brewing company has made a giant step into the craft beer industry with the opening of its new brewery and tasting room in the middle of San Diego's historic Balboa Park.

The owners of **Duck Foot Brewing Company** sought to make a splash with their new brewery and decided there was no better way to get the attention of San Diegans than to cement themselves into gorgeous Balboa Park. Located on the iconic El Prado road across the lily pond from the Botanical Building, a section of the Timken Museum of Art will be renovated to make room for Duck Foot's new tasting room. Move over Rembrandt and Raphael, here comes San Diego's new masterpiece: delicious beer that even the gluten-sensitive can drink!

Duck Foot beer is art in its own right. Bringing a unique alternative to the craft beer industry, the addition of a natural, flavorless enzyme that removes gluten is one factor that sets Duck Foot beer apart from the rest. But it's the unique flavor profiles that first have people gasping with glee. For example, the Duck Foot Chocolate Hazelnut Porter brewed with cocoa nibs and real chopped hazelnuts and Honey Ale made with California Orange Blossom Honey.

"I guess I'm a different kind of artist," said self-proclaimed "Head Quack" Matt DelVecchio. "The kind that likes creating and drinking good beer that everyone can enjoy without getting bloated."

DelVecchio of Encinitas and business partner Brett Goldstock of Scripps Ranch began as two home brewers that simply loved good beer. But when DelVecchio discovered he had Celiac Disease and could no longer enjoy gluten, an ingredient found in nearly all beer, he swore a lot, cursed the world, drank an Arnold Palmer, threw it up and then made the switch to glutenfree brews. Discouraged by the existing gluten-free beer options, however, DelVecchio started creating his own destiny in his garage. The duo brought on head

brewer Derek Wasak, who has brewed professionally for some of the most prolific craft breweries on both coasts.

Now with the opening of the new tasting room, the team at Duck Foot believes it has found its true home next to the Balboa Park lily pond.

“Our name is Duck Foot so it makes sense to be near a pond,” said Goldstock, “To be authentic to our name, we use the water from the lily pond for our brews. In fact, our pond water was recently certified by Scripps Institute of Oceanography as the best brewing H2O in San Diego. We even have a duck feeding program where customers can feed hops to the pond’s ducks while they sip their brewski. It will take a few more months to see the health effects they have on the birds, but we aren’t worried. The ducks seem to love the hops and they love us for sharing with them.”

And the City of San Diego agrees! San Diego Craft Beer Tsar Henry Witherspoon (not to be confused with his brother, Regular Beer Tsar Harry Witherspoon) has overseen this project since its inception.

“With the centennial celebration of Balboa Park this year, the City wanted to do something that bridged the past with the present. Since all the people want nowadays is San Diego craft beer, I worked with the Balboa Park Committee of New and Exciting Things to introduce Duck Foot onto the scene. We figured placing Duck Foot’s tasting room in the middle of the historic park was the perfect blend of old and, well, new.”

Duck Foot is excited for San Diegans to have the full experience: art, gardens and beer with no bloat. The brewery and tasting room will be open to the public in May.

Visit duckfootbeer.com for the full scoop.

About Duck Foot Brewing Company

San Diego’s Duck Foot Brewing Co. is not just a craft brewery, it is a new approach to beer consumption. The team at Duck Foot believes in great tasting speciality beers that just happen to be accessible for the gluten-intolerant. We are beer lovers at our core and would never sacrifice flavor to hop on a trend. Craft beer should be accessible to all, no matter what dietary restrictions stand in their way.

Duck Foot’s stunning brewery and tasting room opens at 8920 Kenamar Drive in Miramar in May 2015 with five core beers and rotating seasonal offerings and special releases throughout the year. The core beer list consists of a Blonde Ale, Red Ale, IPA, White Double IPA and a Chocolate Hazelnut Porter. Seasonal offerings emphasize the flavors of the region. For example: Honey Ale made with California Orange Blossom Honey, Coconut Molasses Brown Ale, Russian Imperial Stout and Belgian Wit bier. All beers are brewed with people with Celiac Disease and gluten-sensitivity in mind. In fact, one of the owners has Celiac Disease.

