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BuckSnort Soda Company Announces Launch of Two Consumer Favorite Soda Flavors in a Can

BOISE – Sept. 25, 2016 – BuckSnort Soda Company, a Boise-based flavored soda company known for brewing old-fashioned, draft-style sodas made with real ingredients, announced today plans to distribute its Root Beer and Ginger Beer sodas in a can for the first time ever beginning October 1st, 2016. The sodas are available for consumers' purchase in a 4-pack and cases in at the Southern Idaho bars, restaurants, grocery stores and the Capital City Public Market every Saturday in Downtown Boise.

Since the company's inception seven years ago, BuckSnort has distributed solely in keg form and has been available on draft at local farmer's markets and Southern Idaho-based restaurants. The long-awaited packaging and canning launch not only gives BuckSnort's fans what they've asked for, a great tasting, naturally flavored soda in a can, but also allows the company to expand its customer base and reach new consumers.

"Over the years, we've maintained our commitment to offer unique flavor profiles made with natural ingredients," says Kainoa Lopez, BuckSnort Soda Company founder. "Our customers immediately know they're enjoying something special when they drink our sodas, and it's been a long-term goal to make them available in a can. This is something our fans have wanted for years and we're excited to finally answer their requests while also increasing the opportunity to capture potential new customers and expand our distribution."

In addition to its new can distribution launch, BuckSnort Soda Company plans to hire two full-time employees to manage production. The company is expecting to increase its distribution of its canned product line in both on-premise and locally owned, off-premise locations around Southern Idaho.

BuckSnort Soda Company will continue to offer its three other flavors, Maple Cream Soda, "Sap Sucker" Red Cream, and Black Sheep Espresso infused Root Beer, on draft at its current local bars, restaurants, and Farmer's Markets in Southern Idaho.

In an industry dominated by chemically-laden soft drinks made with high-fructose corn syrup in a bottle, BuckSnort Soda is made with 100-percent pure cane sugar and is dedicated to craft-brewing the best specialty sodas using the freshest and finest ingredients available. The company makes every effort to source real ingredients as close to Idaho as possible using zero artificial flavors, colors, or gluten, no unpronounceable chemical preservatives, and absolutely no high-fructose corn syrup. Minimal amounts of sugar, light carbonation, and



weekly brewed fresh batches ensure customers are always getting the freshest quality they've grown to love.

About BuckSnort Soda Company

BuckSnort Soda Company founder and owner Kainoa Lopez brewed his first batch of Root Beer in Bellevue, Idaho in 2009. Using styles and techniques perfected by his great-grandfather in Hawaii in the late 1800's, BuckSnort Soda Company now has approximately 50 draft handles in Idaho and Oregon and is continuing to expand its distribution. For more information, please visit <http://www.BuckSnortSodas.com/> or contact Kainoa Lopez.

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