



Press Release

**NEW LOCATION:
8111 Dimond Hook Drive
midnightsunbrewing.com**

ANCHORAGE, ALASKA – MAY 31, 2009 – This month Midnight Sun Brewing Company [MSBC] celebrates 14 years in business and begins operations at its new location at 8111 Dimond Hook Drive, situated one block north of the Home Depot on Hartzell/Abbott. This new block building is almost 10,000 SF and triples the footprint that MSBC previously inhabited at its original premises on Arctic Boulevard.

All operations—brewing, retail and business—have been transferred to the new location. The Southside of the building houses the brewing facility. This section provides more floor space to add tanks and increase production capacity as well as greater ceiling height to accommodate additional storage. Two 30-bbl tanks were immediately added to the mix, increasing capacity by roughly 120-bbl, or 4000 gallons, per month.



Head Brewer Gabe Fletcher and Brewer Jeremiah Boone dial in brewing operations at MSBC's new location.

The North end of the building is two stories and houses business and sales offices, beer cooler and retail space. Now that MSBC can spread its wings, it hosts a ground-level To-Go Bar for the sales of bottles, growlers and kegs "to go" and an upstairs Loft, which provides tables and seating as well as friendly counter service for 6- and 12-oz pours of "for here" beer.

With 27 taps, MSBC can now pour a wider variety of its year-round and seasonal beers along with BTG [by-the-glass only] "cellar treats", which have been piously hoarded in anticipation of the move to the new building. Currently, some of the 2007 Deadly Sin and 2008 Planet beers are online for BTG service, which means – sorry! – no growler-fills on these beers.

The next stage? MSBC plans to add a kitchen this fall with a menu focused on fresh, flavorful, "slow" food to accompany its fabulous beers. "Beer encourages social activity. We want our menu to be thoughtful in terms of being local whenever possible, creative without being fussy, and close to "right" in portion size. Our goal is to provide a relaxing gathering place with amazing beer and food that inspires folks to share, discuss and completely enjoy the entire experience" says MSBC's La Femme de Beer Barb Miller.

On FRI JUN 05, MSBC will kick off its initial FIRST FIRKIN FRIDAY event, pairing art with cask-conditioned—or firkin—beer. The June event will feature oil paintings by Anchorage artist Dan Miller—who is the brewery's long-time graphics artist and dear friend—and cask-conditioned [2009 Crew Brew] Fahrwasser Pilsner, dry-hopped with Saaz hops, and [summer seasonal] Meltdown Double IPA, dry-hopped with Amarillo hops. [Note: MSBC will not host a JUL First Firkin Friday on 7/03 but will resume in AUG on 8/07 with Head Brewer Gabe Fletcher's art and beer TBD.]

On FRI JUN 26, we will re-debut Fallen Angel Belgian-style Golden Strong Ale. Originally brewed on JUN 6, 2006 [6-6-6], this beer has a diehard following. Fallen Angel will be available "for here" in 6- and 12-ounce pours as well as "to-go" in 22-oz bottles and growlers. Fallen Angel tees and tanks [screen-printed by Alaska Serigraphics] will also be available for purchase.

GRAND OPENING SAT 6/27 2 - 8 PM

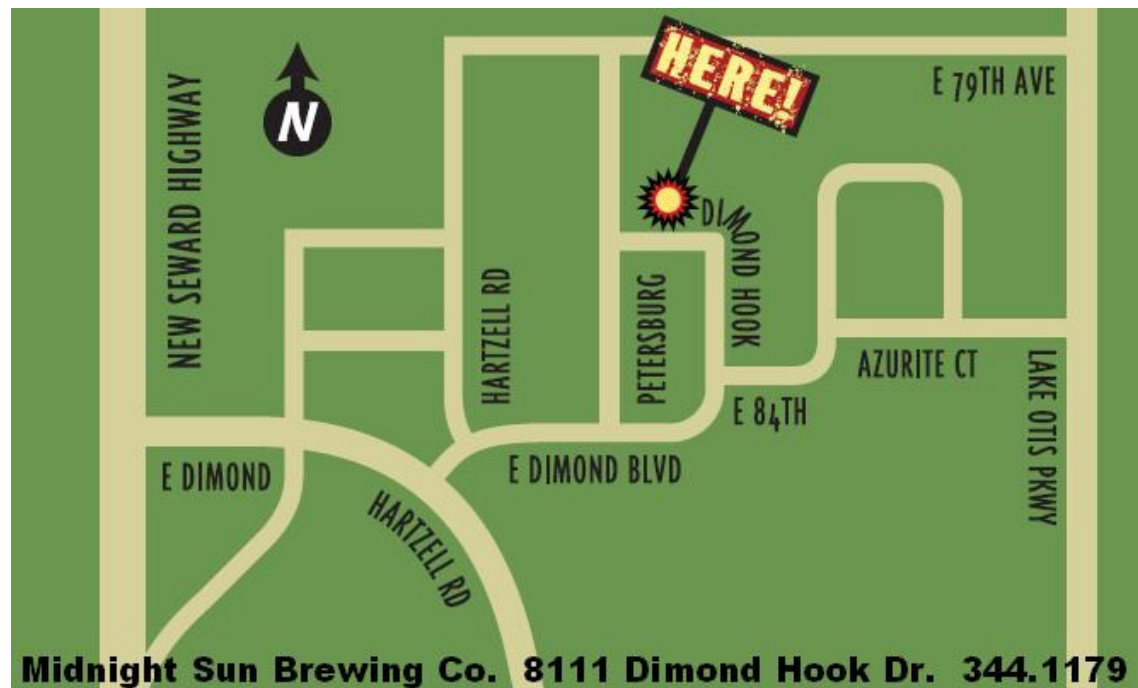
We cordially invite you to check out our new digs in an "open house" format on SAT 6/27 from 2 - 8 PM.

We will host brewery tours at 3|4|5|6 PM.

10,000 SF. 27 Taps. Parking.

Modern industrial setting with a view of the Chugach Range creates a man vs. nature vibe. And, of course, the beer completely rocks.

BREWERY * TO-GO BAR * LOFT



MSBC purchased two 7-bbl tanks for crafting and serving soda pop. Two flavors hit the taps this week: creamy root beer and lemonada. Once summer beer production eases up a bit, we will have some additional flavors. Soda pop will be available to enjoy on-premise and "to-go" in growlers and kegs.

Distribution:

Besides availability at the brewery, MSBC's beers are sold in AK by Specialty Imports, in WA by Click Wholesale Distributing and in OR by Columbia Distributing. For online beer purchases, please check www.liquidsolutions.biz in Tigard, OR. For gear purchases and/or more info about MSBC, go to <http://midnightsunbrewing.com>.

For more info: contact Barb Miller, VP/La Femme de Beer at barb@midnightsunbrewing.com.