



Foolproof Brews Federal Hill Ale in Collaboration with Chef Walter Potenza

PAWTUCKET, Rhode Island, Sept. 28, 2016 – [Foolproof Brewing Company](http://www.foolproofbrewing.com) today announced an exciting new project with world-renowned cook and Federal Hill icon, Chef Walter Potenza. Next week, the company will be releasing their Federal Hill Ale – a pale ale brewed with saffron, blood orange, and Mosaic and Citra hops, with limited draft distribution in Rhode Island.

“This is one of the most fun and exciting beers we’ve had the privilege of brewing, and it’s been an honor to work with Chef Potenza on the project,” said Nick Garrison, Foolproof’s president and founder. “Light, drinkable, and bursting with flavor, Federal Hill Ale is dedicated to the Hill’s vivacious history and culture.”

“Working with Nick and his staff has given me a pleasurable indication of how much passion and dedication goes into making great quality beer,” said Chef Potenza. “In a time when beer is making a robust transition into cooking flavor profiles, the Federal Hill Ale will complement the palates and flavors of New England regional cuisine with the fragrance of purely Sicilian ingredients.”

Federal Hill Ale will begin distributing in time for Columbus Day Weekend. The beer will be sold exclusively in draft format by Providence Beverage (C&C Distributors) of West Greenwich, R.I. To start, the beer will be available to bars and restaurants in the Federal Hill and Broadway neighborhoods, with future plans for expanded distribution.

Foolproof and Chef Potenza will be hosting a media event on Tuesday, Oct. 4, from 6:00-8:00 p.m. at Chef Walters Cooking School on Federal Hill. The tasting event is open to any members of the media. Additionally, the beer will be available for sampling at Foolproof Brewing Company starting Friday, Sept. 30, during the brewery’s tasting and tour hours, which run Fridays from 4:00-7:00 p.m. and Saturdays and Sundays from 1:00-6:00 p.m.

Launched in January 2013, Foolproof is one of the youngest craft breweries in Rhode Island, and in just three years has grown to become the largest brewery in its home state. Foolproof’s beers are distributed statewide in Rhode Island, Massachusetts, Connecticut, Vermont, Maine, New Hampshire, and Houston, Texas.

About Foolproof Brewing Company

Foolproof Brewing Company (www.foolproofbrewing.com) in Pawtucket, Rhode Island, produces high-quality, hand-crafted beers designed with specific experiences in mind. Whether it be watching a baseball game, sitting at home on a rainy day, or just catching up with friends at the local pub, Foolproof’s goal is to create unique and fulfilling beer experiences.

About Chef Walters Cooking School

Since 1995, Chef Walters Cooking School has been sharing the art of eating and living well through a variety of culinary classes, seminars, and educational events directed to children, adults, and trade members, as well as the launching of the first olive oil and balsamic vinegar academy in New England.

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