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**Grand Wailea, A Waldorf Astoria Resort Launches Namesake Custom Craft Beer
Celebrating the Landmark Resort's 25th Anniversary**

Maui Brewing Company Brews the Grand Wailea Gose

WAILEA, MAUI, HI – What better way to celebrate a 25th Anniversary than with a namesake custom craft beer? Grand Wailea, A Waldorf Astoria Resort on Maui partnered with Maui Brewing Company to create the Grand Wailea Gose (Goh-suh) available now on tap in four restaurants and lounges. The resort celebrated its 25th September 4, 2016.

“We chose the gose-style, because we like the dominate flavors of tartness with herbal characteristic and saltiness,” said Shane Komine, Director of Restaurants & Bars at Grand Wailea. “It pairs well with seafood here in Hawaii, and is refreshing at the pool and beach. We are using *li hing mui* as the sour flavor, and it’s perfect for the gose.”

A local boy born and raised on the island of Oahu, Komine reflects on *li hing mui*, the Chinese salty dried plum. “*Li hing* is a local flavor, and it’s our favorite crackseed flavor from small kid times. We even took it to college with us to flavor our beer with it. It’s in our local DNA, so it’s befitting to feature it in our Grand Wailea Gose.”

“We are excited to work with our friends at Grand Wailea on a special craft beer to celebrate the 25th anniversary,” said Garrett Marrero, founder of Maui Brewing Company. “I’m stoked that we landed on a gose-style as it helps to push the limits of the average drinker and educate about what craft beer is and can be. The team has wanted to work with *li hing mui* for a long time, this just fit perfectly.”

Gose has a uniquely tangy and slightly salty flavor. In addition to barley, the beer style is brewed with a large percentage of malted wheat which, on its own, provides tartness and smoothness. Then the beer is traditionally fermented with wild yeast and lactobacillus (the bacteria that also sours yogurt, kimchee and sourdough,) and is then spiced with coriander.

The gose-style beers are making a comeback as a niche beer among craft brewers. The style embodies terroir in beer, much like wine in that the environment in which it is produced imparts certain taste characteristics into the beer.

Maui Brewing Company sources the *li hing* from OnoPops of Hawaii who makes a natural *li hing mui* powder by blending white licorice and pharmaceutical-grade pure *ume* (Japanese sour plum) for their own all-natural mix. It is salty-sweet with a pucker.

The touch of honey comes from bees on the slopes of Mt. Haleakala cared for by Mike McCoy of Aina Lani Farms. The sea salt used is from Molokai.

The result is a taste of Hawaii in every sip.

About Maui Brewing Company

Maui Brewing Company is a fiercely local company and has remained steadfast regarding local production, and is on pace to brew 45,000 barrels in 2016. The MBC teams are stewards of their communities and the *aina*, and curators of the craft beer way of life. Their beers have been recognized worldwide for quality and innovation. Founded in 2005, Maui Brewing Company is Hawaii's largest craft brewery, operating 100 percent in Hawaii. MBC is based on Maui, with its production brewery and tasting room in Kihei, as well as a brewpub in Kahana. Maui Brewing Company is available in more than 20 states and 13 international countries with more areas to follow.

For more information or reservations, visit www.grandwailea.com or call 1-800-888-6100. Follow us at @GrandWailea.

Grand Wailea participates in Hilton HHonors®, the only guest loyalty program where guests who book directly through www.waldorfastoria.com have access to benefits including digital check-in, choose your room, and free WiFi at over 20 Waldorf Astoria hotels worldwide.

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About Grand Wailea, A Waldorf Astoria Resort

The newly refreshed landmark resort consistently ranks among the world's best in leading travel and consumer reports. Nestled on 40 acres of lush, tropical gardens fronting Wailea Beach, **Grand Wailea, Waldorf Astoria Resort** provides a range of vacation experiences: open spaces for the active vacationer, beauty and seclusion for romantic getaways, and family fun – ranging from a fully equipped camp for children and a teen lounge to rope swings and a jungle-style river pool. Guests also have access to the luxurious **Spa Grande**, a standard-setter in the world of resort spas, as well as eight restaurants, including the award-winning "Best of Maui" Humuhumunukunukuapua'a. Accommodation options include Grand Wailea's 780 rooms and suites and an enclave of 120 luxury villas **Ho'olei at Grand Wailea** ranging from 3,200 to 4,000 sq. ft., located nearby with access to Grand Wailea amenities. For reservations and information, call 1-800-888-6100 or visit www.grandwailea.com

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(L to R) Shane Komine, Director of Restaurants & Bars at Grand Wailea and Jess Houck, Director of Brewing Operations at Maui Brewing Company check the Grand Wailea Gose before it is trucked just minutes to the resort.



Botero Lounge Bartender Mich Domingo serves the 25th Anniversary Grand Wailea Gose while he celebrates 25 years of service at Grand Wailea.