

FOOD // BARS & DRINKS

Blue Norther a Texas-made hard seltzer with ties to San Antonio's Battle of the Alamo



Paul Stephen | Oct. 13, 2020



A new hard seltzer has swept into San Antonio over the past few months and the beverage lives up to its name. Blue Norther is made in Austin, and like the fast-moving cold fronts that gust across Texas, this refreshing sipper is one cool newcomer.

I recently sampled two of the brand's flavors, Wild Blackberry and Agave Lime, and found them both to be among the best in a field of spiked seltzers that's rapidly become crowded with lackluster examples. The blackberry version has a light purple tint, while the agave lime is visually indistinguishable from any other sparkling water. Both clock in at 5 percent alcohol by volume.

My main gripe with most spiked seltzers is an unpleasant lingering aftertaste courtesy of artificial flavors or preservatives. Blue Norther's products taste crisp and clean to me. Both are sweetened with a gentle touch of cane sugar and contain actual blackberry and lime juice, respectively.

On ExpressNews.com: [Paul's Cooking Tips: Lighten your cocktails with sparkling water, seltzers and sodas](#)

While the beverages hail from Austin, Blue Norther does have a San Antonio tie worth noting. Father-and-son founders Austin T. and Austin M. Pittman can trace their Texas roots back eight generations, and their distant ancestor James George was one of the defenders who fell at the battle of the Alamo in 1863.

Blue Norther launched in June and in October added a third flavor, Prickly Pear, in a partnership with the Breast Cancer Resource Center to mark Breast Cancer Awareness Month. Blue Norther has committed to donating a portion of sales from its full line of products to the Breast Cancer Resource Center for the first year of their partnership.

Look for Blue Norther priced around \$10.50 for a six-pack at H-E-B, Spec's and Total Wine & More locations across San Antonio. More at [drinkbluenorther.com](#).

Paul Stephen is a food and drink reporter and restaurant critic in the San Antonio and Bexar County area. To read more from Paul, [become a subscriber](#). pstephen@express-news.net / Twitter: [@pjbites](#) / Instagram: [@pjstephen](#)