

Wine & Cheese by TCC's April 2011 Beer Club

This month we are featuring beers from the New Holland Brewery in Holland Michigan. New Holland brews more than just beer - they are also in the distillery business, distilling whiskey, tequila and gin. These guys have a huge portfolio of beers and at last count they have brewed 82 different beers. That's more beer than most bars carry! They brew everything from light and drinkable beers to oak barrel aged alcohol bombs. One of our favorites is their Dragon's Milk, an oak barrel aged milk stout with a smooth drinkability, flavors of vanilla, and milk chocolate and a 10% abv.

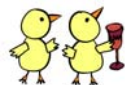
Our first selection this month is the Sun Dog Amber Ale. This beer celebrates the beautiful Lake Michigan sunsets visible from the Michigan shores. The Sun Dog amber is a food-friendly medium bodied style of beer great for all occasions.

Our second selection is the Mad Hatter IPA. Unlike the typical style IPA, this beer has a lower alcohol percentage and a malty balance, producing a food-friendly, very drinkable style of IPA.

In the following pages, there is some information regarding your beer club selections. You'll find a description of each beer and some technical information on the beer, including some cheese pairing suggestions.

As always, your feedback is greatly encouraged! Please call us or stop by with your comments regarding our selections.

Have a great month!
The Gang at TCC



Wine & Cheese by TCC



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New Holland Brewery Sundog Amber

Type:	Amber
Brewery location:	Holland, Michigan
Country:	U.S.A.
Availability:	Year Round
Alcohol:	6% abv

Interesting Fact

Michigan is home to 64 microbreweries in comparison to 39 in Illinois. This is interesting considering there are 12 million people in Illinois versus 10 million in Michigan. It would appear that Michigan enjoys beer just a little more than us Illinoisans. Sounds like a good reason for a road trip!

Tasting notes

Sundog is medium bodied, smooth and drinkable with brown sugar, molasses, and toffee notes. This beer has a nice malty body with a clean finish.

Food pairing

The malty backbone on this beer makes it great for all of your barbeque foods such as chops, steaks, burgers and grilled veggies.

Cheese Club Pairing

For this month's cheese selection, pair with the Treccione. The light smoke character of the cheese is a nice complement to the sweet molasses and toffee notes of the beer.

New Holland Brewery Mad Hatter

Type:	IPA
Brewery location:	Holland, Michigan
Country:	U.S.A
Availability:	Year round
Alcohol:	5.25% abv

Interesting Fact

Over the past twenty years there has been a steady increase in production of "fusion beers". These are styles that use old world recipes combined with brewer creativity. The Mad Hatter, for instance, is labeled IPA but is actually in the class of American IPA. American IPA are lower in alcohol, have a bigger malt presence, and less hops than the original IPA style. Beer festivals are now adopting these fusion styles as independent from the original styles which they were created and they are being judged in their own categories.

Tasting Notes

Mad Hatter was dry hopped giving this beer a floral hop presence and aromas. It has a nice malty back bone yet still finishes clean with mild hop bitterness.

Food Pairing

This is another nice BBQ brew and works especially nice with carne asada or pork carnitas and all the spicier grilled meats.

Cheese Club Pairing

For this month's cheese club selection, pair with the San Simone. The hoppy character of this beer is great for cutting through the creaminess of the cheese.

Enjoy!