

## **Wine & Cheese by TCC's May 2010 Beer Club**

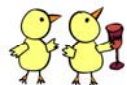
Last month, we went to one of the largest trade beer events in Chicago for the sake of "research". In the process, we discovered some great beer that we're proud to feature in the upcoming months. We also rekindled past love affairs with some breweries that sometimes fall off our radar due to the large number of breweries that we deal with. This month we bring you beer from one of our old favorites - Founders Brewing Company in Grand Rapids, Michigan. Our selections this month include the Centennial IPA and the Red's Rye Pale Ale.

Founders Brewing Company began as the pipe dream of two graduating college students trying to figure out what to do after the security of college life. Mike Stevens and Dave Engbers, after spending some unfulfilling time in more conventional jobs, decided to start their dream brewery. After a year of construction, they converted the long abandoned Wolverine Brass Works Building in Grand Rapids into a brewery with a small taproom. They began with a small portfolio of "safe" balanced beers and consequently, sales struggled. On the brink of bankruptcy, they analyzed their brewery and realized that they were not following their passion for distinctly different beers. They wanted beers with more flavor, bigger body and more complexity. They began experimenting with non-traditional ingredients; coffees, chocolates, fruits, vegetables, honey and a variety of spices and any other ingredients that were not common in conventional mainstream beer. Beer enthusiasts began to take notice and sales flourished - so much so that they had to find a bigger location just a mile from their original location. Today they have a more efficient production facility with a large taproom overlooking the brewery and four medals from the 2010 World Beer Cup.

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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# Founders Brewing Company

## Centennial IPA

|                   |                        |
|-------------------|------------------------|
| Type:             | India Pale Ale         |
| Brewery location: | Grand Rapids, Michigan |
| Country:          | U.S.A.                 |
| Availability:     | All Year Round         |
| Alcohol:          | 7.2%                   |

### Interesting Fact

Michigan has a relatively high number of micro-breweries including some of our favorites like New Holland Brewing, Dark Horse, and Founders of course. Michigan has 63 microbreweries as compared to 23 in Illinois and over 100 in Oregon.

### Tasting notes

This is a very full-flavored yet balanced style IPA. It has plenty of floral and citrus aromas due to the high amount of dry-hopping. A good amount of malt provides a sweetness to balance out the hop character to allow for a smooth, not-too-bitter finish.

### Food pairing

This time of year the weather is getting warmer and we start craving India Pale Ales with their crisp refreshing character and great food pairing ability. This brew is nice with everything from pizza to Thai to BBQ.

### Cheese Club Pairing

Pair with this month's *Caprino Cremoso Erbe*, a goat cheese with nice dusting of herbs. The tanginess from the goat milk combined with its herbal notes pair well with the cleansing hop character of this beer.

# Founders Brewing Company

## Red's Rye Pale Ale

|                   |                        |
|-------------------|------------------------|
| Type:             | Rye Pale Ale           |
| Brewery location: | Grand Rapids, Michigan |
| Country:          | U.S.A                  |
| Availability:     | All Year Round         |
| Alcohol:          | 6.6% abv               |

### Interesting Fact

Beer is most commonly brewed from malted barley. However, you may be surprised at just how many different grains or starches from which beer is made. Rye is a little rare for beer production and not the most popular grain used, but here are some even more unusual base starches for making beer: millet, sorghum, cassava root, agave, amaranth, quinoa, and spelt (just to name a few).

### Tasting Notes

This beer is dry hopped with Amarillo hops and balanced by four varieties of imported Belgian caramel malts. Pours a beautiful crimson color. Grapefruit aromas are predominate followed by citrus flavors and a malty richness. It finishes with notes of rye on the spicy crisp finish.

### Food Pairing

This is a great beer to enjoy with spicy Mexican and BBQ Fare. Equally delicious with Habanero Monterey Jack, Irish Cheddar and Saint Andre cheeses.

### Cheese Club Pairing

Pair with this month's Vera Pagliettina Cheese. The citrus and malty notes of the Red's Rye cleanse your palate after the full, creamy and complex flavors of the cheese.

Enjoy!