

Wine & Cheese by TCC's May 2008 Beer Club

Happy Cinco de Mayo!

This month we are bringing you craft beer from Tijuana, Mexico. Yes, Tijuana! In the heart of historic Tijuana you will find an unusual site. In the midst of all the bars full of Corona, Pacifico, Modela, and all the other mass produced Mexican beers, there is a craft brewery called Cerveza Tijuana that is producing a nice selection of handcrafted beers.

Cerveza Tijuana, called TJ beer for short, is a small brewery that has been making a name for itself all over Southern California and is beginning to slowly spread to the rest of America. Their family recipes and the personal attention of their master brewer help to create beer with unexpected complexity. With his experience, care, and effort, the master brewer brings together all of the elements of aroma, body and taste to brew high quality beers.

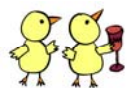
The master brewer is a third generation master brewer whose grandfather and father worked in the finest breweries in the Czech Republic. In the true Czech tradition, all of his beers are lagers and are made only from the finest malts, hops, yeast and water; brewed under the strictest guidelines of the International Purity Law of 1516. They are the only hand-crafted, limited production, lager beers in Mexico!

The two selections for this month are Tijuana Guera, a full-bodied lager and Tijuana Morena, a dark lager.

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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Tijuana Guera

The blend of finely balanced hops and malt along with the bottom fermentation technique used to brew this beer produce a nice rich flavor. It is a full-bodied lager beer with a crisp flavor and aroma.

Type:	Lager
Brewery location:	Tijuana
Country:	Mexico
Availability:	All year
Alcohol:	4.5% abv

Interesting Fact

Lager is a type of beer which was first brewed in Central Europe some 500 years ago and has since become the most popular type of beer in the world. The word comes from German and means "storage". Traditionally, the beer is stored for several weeks or longer before being served. Lager is a general term that includes several variations or styles, such as Pilsener, Vienna, and Märzen.

Lager is distinguished from ale by its yeast. Lager yeast ferments at colder temperatures and settles at the bottom of the fermenting vessel, while ale yeast ferments at warmer temperatures and settles at the tops of fermentation tanks.

Tasting Notes

The nose has a nice sweet malt and faint lemony notes. On the palate, you will get a hint of honey character with a pleasant lemon hop bitterness and a nice, long finish.

Food Pairing

This beer is smooth, light, and slightly tangy making it great to drink with beef fajitas, chili relenos, curried foods, burgers, spicy foods, and fish. We can't wait for May 5th to come around!

Cheese Club Pairing

Pair this beer with the Laack Brothers Cheese Company's Apple Cinnamon Monterey Jack. The beer has a slight grainy spiciness that marries nicely with the warm spice of the cheese.

Tijuana Morena

This is a dark beer unique among all others produced in Mexico. Its smooth body, light caramel flavor and mahogany color are the result of the special combination of several malts that also gives it a sweet aftertaste.

Type:	Dark Lager
Brewery location:	Tijuana
Country:	Mexico
Availability:	Year Round
Alcohol:	4.5% abv

Interesting Fact

Although lagers have been brewed since 4000 B.C. documented, (possibly 6000 B.C. undocumented) it was not until 1840 in Vienna that the first dark lagers were produced. This laid the path for Tijuana Morena, a Vienna style beer.

Tasting Notes

This beer pours a nice frothy tan head and gives way to aromas of caramel, chocolate, and coffee. The palate has flavors of dark chocolate malt with a long finish of coffee.

Food Pairing

This style of beer perfectly complements Mexican food or any spicy type of food, for that matter. Its sweet malty character tones down the heat of spicy cuisines while the spice of the food brings out the flavors in the beer.

Cheese Club Pairing

Try this brew with this month's Beer Kaese cheese. The dark chocolate malt sweetness of the beer is a great complement to the Beer Kaese's hearty body and tang.

Enjoy!