

Wine & Cheese by TCC's June 2009 Beer Club

This month we are focusing on the Capital Brewery in Middleton, Wisconsin. Capital Brewing is a lager brewery that has been producing top quality lagers since the mid-eighties. The brewery surrounds two copper brewing kettles that were imported from Germany and contains an excellent refrigeration system, the combination of which produces some of the finest lagers in America.

The first brew is a three-time platinum award winning German style lager called Blond Doppelbock. This is a tasty seasonal beer with a limited release so grab it while you can.

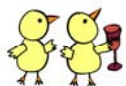
Next we have Capital Brewery's Wisconsin Amber. Their amber offering is a balanced, high-quality drinkable brew great for any occasion.

Last month we asked you how you would feel about receiving some higher-end four pack beers. We appreciate the response and received no negative feedback about this option. We will be looking into offering you some great four pack beers in the future. If you have any beer club theme suggestions or breweries you would like us to look into just email, call, or stop in.

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



24104 W. Lockport Street Plainfield, IL 60544
(815) 436-3449
www.wcbytcc.com

Capital Brewing Blond Doppelbock

Type:	Doppelbock
Brewery location:	Middleton, Wisconsin
Country:	USA
Availability:	Spring
Alcohol:	7.8% abv

Interesting Fact

Bock is a German style strong lager with a low hop content. A Doppelbock is a double bock meaning twice the grain as a normal bock, thus stronger and more alcoholic. Bocks are generally darker in color and slightly sweet from the lack of hops. A blond doppelbock uses pale malts instead of roasted malts therefore imparting less color to the beer.

Tasting Notes

Doppelbocks are rich and malty with a touch of sweetness and this domestic version is no exception. It has dense aromas of fruity caramel, spice, and honey with rich flavors of caramel, toast, and delicate spice followed by a balanced apricot hop finish.

Food Pairing

A hearty beer needs hearty food like a stew or some heavy BBQ fare but let's not forget about dessert - this beer is perfect for bread pudding.

Cheese Club Pairing

This caramel fruit of this brew is a perfect match to the herbal grassy flavor of the Papillon Rondin.

Capital Brewing Wisconsin Amber

Type:	Amber
Brewery location:	Middleton, Wisconsin
Country:	USA
Availability:	Year Round
Alcohol:	? 5 to 6% abv

Interesting Fact

Amber beers are generally lagers that have a color darker than normal lagers ranging from dark golden to deep red. The focus in these beers is the malt character and they tend to be balanced and very drinkable.

Tasting Notes

This amber brew has nice aromas of sweet caramel and floral hops. It has rich yet very drinkable malty flavors with a hint of hops for a refreshing, clean finish.

Food Pairing

This is another versatile beer light enough to go with your lighter foods like grilled chicken breast or salads. Yet, this amber contains enough of a malt character to go with pork or sausages.

Cheese Club Pairing

The balanced, clean nature of this amber is a perfect complement to the rich and creamy tanginess of the Bijou goat cheese.

Enjoy!