

Wine & Cheese by TCC's June 2008 Beer Club

Hellooo Summer!

This month's selections come from Lagunitas Brewing Company, an American brewer operating a microbrewery in Petaluma, California. They are known for unique interpretations of traditional beer styles and irreverent descriptive stories on their packaging. Lagunitas Brewing's flagship beer, IPA, is consistently the best-selling IPA in the state of California according to IRI, the widely cited consumer product reporting company. The brewery was founded in 1993 by Tony Magee in Lagunitas, California and moved to nearby Petaluma when they quickly outgrew their original rural West Marin location.

Over the years from 1993 through 2007, Lagunitas has been among the fastest growing craft breweries in the U.S. producing nearly 52,000 barrels in 2007.

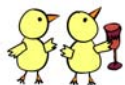
The brewery's description for Lagunitas IPA, the first beer of the month reads; "Savor the moment as the raging hop character engages the imperial qualities of the malt foundation in mortal combat on the battlefield of your palate!" How could we pass on a statement like that? We're not sure about "mortal combat" or "battlefields", but we do know that this is a serious beer.

Next is Lagunitas PILS, a Czech Style Pilsner. This is one the best craft brewed pilsners that we have ever encountered and we hope all you pilsner lovers will agree.

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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Lagunitas Brewing Company I.P.A.

Type:	I.P.A.
Brewery location:	Petaluma
Country:	California
Availability:	12 oz. bottle limited production in late spring
Alcohol:	7.5% abv

Interesting Fact

I.P.A. stands for India Pale Ale, a style of beer created to withstand the long journey to India. Previously, beer that was exported to India via waterway rarely made the trip without turning sour due to the drastic temperature changes on the six month journey. To prevent spoilage of the beer, a gentleman by the name of George Hodgson, created a beer with much more hops than usual and a higher alcohol content. Together with the alcohol, hops have antibiotic properties that prevent bacteria from spoiling the beer.

Tasting Notes

The nose is full of sweet grapefruit and light pine leaning toward sage. On the palate you can taste sweet malt and orange peel that fades into a long hop finish with a nice bite.

Food Pairing

This beer works nice with BBQ, strong cheddars, gorgonzola, and grilled meats. IPA's tend to have a good palate cleansing characters which make them excellent pairings for full flavored foods.

Cheese Club Pairing

Try this IPA with the Academia Barilla Pecorino Grand Cru. The Pecorino has a fresh, sweet sheep's milk flavor along with some herbal notes that pair nicely with the fruit and herb quality in the beer.

Lagunitas Brewing Company PILS

Type:	Pilsner
Brewery location:	Petaluma
Country:	California
Availability:	Brewed all year long
Alcohol:	5.3%

Interesting Fact

Pilsner is a lager and is distinguished from other lagers by its more prominent hop character. Yet the term is also used by some brewers (particularly in North America) to indicate their "premium" beer, whether or not it has a particular hop character.

Tasting Notes

The first thing you notice on the nose is the honey followed by soft sweet malt. It has a full mouthfeel for a pilsner but is perfectly balanced and flavorful.

Food Pairing

With its light character and balanced hop, this beer is well suited for Asian cuisines such as Thai, Chinese, and Vietnamese. Try it with sharp blue and cheddar cheeses.

Cheese Club Pairing

The Saint-Paulin is a fresh cheese perfect for the sweet malt and the lighter flavor profile of the Lagunitas PILS.

Enjoy!