

Wine & Cheese by TCC's July 2009 Beer Club

This month we will be bringing you some refreshing local lagers just in time for summer. Metropolitan Brewing in Chicago is a new brewery exclusively brewing lager style beer. In an industry full of big, dark, and alcoholic beers, Metropolitan Brewing is focusing on producing a more elegant brew versus a slap in the face hop or malt bomb. Brewers/Owners Doug and Tracy are doing a great job of crafting these balanced brews and possibly blazing a trail for the future appreciation and creation of great balanced beers.

Metropolitan Brewing's first flagship beer is the Flywheel Lager. This is a German style lager with crisp hops and bready malt notes perfect for your summer BBQ's and poolside sippin' pleasure.

Next, Metropolitan brings us the Dynamo Copper Lager. The spicy hops and lightly toasted European malts give this lager a full flavor with a crisp finish.

We look forward to Metropolitan Breweries future growth and beers to come - one of which is a Kolsch style lager. We can't wait!

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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Metropolitan Flywheel Lager

Type:	Lager
Brewery location:	Chicago, IL
Country:	USA
Availability:	All Year
Alcohol:	5% abv

Interesting Fact

Lagers are brewed at 45 to 55 degrees compared to ales that are brewed at room temperature. Lagers are brewed cold and most people prefer to drink them when it is warm outside. Ales are brewed warm and people prefer to drink them when it is cold out. What does this mean? Absolutely nothing! We just thought it was interesting.

Tasting Notes

Aromas of lemon and grain with mild hop essences are apparent on the nose. The flavors are reminiscent of bread dough, grain and chestnut honey finishing with lingering flavors of mild chestnut and hop.

Food Pairing

This is quite a versatile brew which will work with all your summer picnic pairing needs. Fish tacos, burgers, grilled chicken, pasta salad? Yes, all of it!

Cheese Club Pairing

This is a great pair for the Blue de Basque cheese of the month. The cheese has slightly sweet fruity notes that benefit from the crisp hop character in the Flywheel Lager.

Metropolitan Dynamo

Type:	Copper Lager
Brewery location:	Chicago, IL
Country:	USA
Availability:	Year Round
Alcohol:	5.6% abv

Interesting Fact

Copper beers can be lagers or ales which have their malts roasted to give the beer a color darker than normal lagers and generally copper in color. The focus in creating these beers is the malt character and they tend to be balanced and very drinkable.

Tasting Notes

This copper lager has full aromas of caramel malt and balanced hops. It has a full malty flavor without being sweet with noticeable notes of hazelnuts and molasses.

Food Pairing

This is a BBQ beer all the way. Pork, beef, chicken, salmon or just about anything you can throw on the grill and slather with BBQ sauce.

Cheese Club Pairing

The big malty flavor of this beer is big enough to stand up to the creamy, assertive character of the Blue d'Auvergne.

Enjoy!