

## Wine & Cheese by TCC's July 2008 Beer Club

Happy 4<sup>th</sup> of July!

This month we are going with a slight patriotic theme with Avery Red Point and Victory Whirlwind White...sorry no blue!

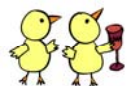
Our first selection is the Avery Brewing Company Red Point American Amber Ale. Some beer lovers enjoy a rich, malty brew, while others go more for hoppy beers. Avery's brewmaster likes both - as evidence by this rich and caramelly amber ale with the distinct flavor and bouquet of Cascade hops. Reaching the perfect balance of crystal malt sweetness and hop bitterness took plenty of time and expertise and we think you will appreciate their effort.

The second selection is the Victory Brewing Company Whirlwind White Belgium White. Victory describes this beer as "A swirling dynamo of flavor, with a steady calm of satisfaction at its heart, that's Whirlwind Wit bier. Offering a tamed tempest of flavors both spicy and sublime, this softly fermented ale greets the nose and tingles the tongue. Imported Belgian yeast charges Whirlwind with an energy all its own. It is a refreshing interpretation of the classic, Belgian white beer style."

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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## Avery Brewing Company Red Point Amber

Type:	American Amber Ale
Brewery location:	Boulder, Colorado
Country:	U.S.A.
Availability:	June to August
Alcohol:	5.1% abv

### Interesting Fact

Amber ale is the term sometimes used in North America for pale ales which range from light copper to light brown in color. A small amount of crystal or other colored malt may be added to the basic pale ale base to produce a slightly darker color, as in some Irish and British pale ales. In France the term used is *Ambrée*, and the hop bitterness is modest. In North America, American-variety hops are used in varying degrees of bitterness, though a few examples are particularly hoppy. The term is not used much outside France and North America, apart from North American-style brewpubs.

### Tasting notes:

Up front, this beer has a lot of caramel maltiness with a touch of spice and pine. Into the palate, you notice the caramel and the malt with coffee bean notes, pronounced hops and a long hop finish.

### Food pairing:

A good all-around beer for any food that isn't sweet as something sweet will detract from the maltiness in the beer. It complements sandwiches, hearty soups and pizzas. This beer is also a good thirst-quencher for barbecue or Mexican food.

### Cheese Club Pairing:

This is a must for this months Munster d'Alsace. The caramel nature of this beer goes nicely with the pungency of the Munster.

## Victory Brewing Company Whirlwind White Ale

Type:	Belgium White
Brewery location:	Downington, Pennsylvania
Country:	U.S.A
Availability:	April through August
Alcohol:	5.0%

### Interesting Fact

The best-known Belgian white beer or *Wit bier* is the principal product from Hoegaarden, a small town in a wheat-growing region east of Brussels and Leuven. The Hoegaarden beer, which in the 1960s revived a traditional style of the region, has inspired many other examples throughout Belgium. This style is usually made from equal portions of raw wheat and malted barley, spiced with ground coriander seeds and dried orange peels, and fermented with fairly conventional yeast. The fruitiness imparted by the wheat, sometimes with suggestions of plum, apple or banana, blends well with the orange and coriander. Beers in this style, usually have about 5.0% alcohol content and are regarded especially as a summertime refresher; though they also make a good accompaniment to fruity desserts

### Tasting Notes:

The nose has a lot of lemon and banana with fresh cut straw. The aromas carry through to the flavors, with its lemon and lime being most notable. Some spice shows up halfway through, including some coriander, green apple, and some spicy yeast toward the finish. It has a medium-light body, lightly dry texture, and moderate carbonation.

### Food Pairing:

Try this beer with lighter fish, and poultry dishes as well as fruit salads and dessert. Fish tacos are a must!

### Cheese Club Pairing:

Victory's Whirlwind White is nice light and fruity, and a perfect match with our Belletoile triple cream.

Enjoy!