

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

This month we are bringing you two beers from Dark Horse Brewing Company in Marshall, Michigan. A few students struggling to get through the cold Michigan winters at Northern Michigan University in Marquette, decided to turn their passion for home brewing into a business venture and voila! Dark Horse Brewing Company was born.

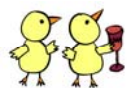
The first selection is the Dark Horse Amber Ale. This is a rich style amber with a medium body that has a variety of character. A great beer for summer sipping and a good choice for your next weekend's BBQ.

The second selection is a style of beer that most American micro breweries do not usually feature in their portfolio, a triple ale, but we are glad Dark Horse did! It is called Sapient Trip Ale. Anyone who loves Belgium beers is going to admire the bold flavors and the fuller body of this Belgium style triple.

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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## Dark Horse Brewing Company Amber Ale

Type:	Amber Ale
Brewery location:	Marshall, Michigan
Country:	U.S.A.
Availability:	All year
Alcohol:	5.5% abv

### Interesting Fact

Amber ale is an American term used to describe a variety of beers that range in color from light golden to deep red. They are slow-fermenting and are considered somewhat richer than pale ale, with a medium body. The US Association of Brewers describes amber ales as having flavors determined primarily by hops.

### Tasting notes:

This is a pretty nicely balanced beer with aromas of grassy hops, sweet malt, and cinnamon. You will notice flavors of carmely malt, brown sugar, and coffee finishing with a mild hop bite and coffee.

### Food pairing:

A nice beer for those lazy summer Barbeques! This amber beer is a perfect match for any barbequed meats, grilled fish, or shrimp. Also a great match with fresh mozzarella and soft ripened goat cheeses.

### Cheese Club Pairing:

The sweet malt and brown sugar characteristics of the Dark Horse Amber Ale work well with the sweet milk quality in this month's Montasio cheese.

## Dark Horse Brewing Company Sapient Trip Ale

Type:	Belgium style triple
Brewery location:	Marshall, Michigan
Country:	U.S.A
Availability:	All year
Alcohol:	8.5%

### Interesting Fact

Contrary to popular opinion, the notion of "double" and "triple" has nothing to do with the number of times the beer is fermented. The exception would be if the beer actually says triple fermentation on the bottle. Time after time, beer-festival after beer-festival, you hear beer-enthusiasts say: "This triple is fermented 3 times." Wrong. When a beer is a double or a triple, it means that the brewer added two or three times the regular amount of malt in the brew kettle. More malt means more starches, which are converted into sugars, which are converted into alcohol during the fermentation process. That is why doubles and triples tend to have more alcohol.

### Tasting Notes:

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

### Food Pairing:

Belgium style triples tend to work really well with Mediterranean food, stronger cheeses, and lemon chicken or shrimp scampi. The Sapient Trip Ale also is great with heavier BBQ fare like steaks, chops, and ribs.

### Cheese Club Pairing:

Sapient Trip Ale has a big, bold, and full of flavor, making it a natural pair with this month's Buttermilk Blue.

Enjoy!