

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

This month we are bringing you two beers from Mendocino Brewing Company in Ukiah, Mendocino County, California. Mendocino Brewing Company is internationally renowned as a brewer of full-flavored, traditional ales. The company was established in 1983 as California's first Brewpub at Hopland and is recognized as a pioneer in the American Craft Brewing renaissance. They have two state-of-the-art breweries, one at Ukiah, 110 miles north of San Francisco and the other at Saratoga Springs, New York.

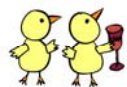
The first selection is the Eye of the Hawk and is an excellent, strong, rich bodied ale that is "Bottle Conditioned" to perfection. Bottle Conditioning is a traditional Old World technique whereby actively fermenting yeast is introduced into the mature beer right before bottling, resulting in the development of natural carbonation and rich flavors in the bottle.

The second selection is Black Hawk Stout which retains the big traditional flavors of an Irish-style stout and yet offers a refreshing dry crispness rare in many dark beers. We may be jumping the gun here at TCC, but we are ready for the rich dark beers that the coming season brings.

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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# Eye of the Hawk

## Select Ale

Type:	Bottle conditioned Ale
Brewery location:	Ukiah, California
Country:	U.S.A.
Availability:	All year
Alcohol:	8% abv

### Interesting Fact

Bottle conditioned beers are either unfiltered so the final conditioning of the beer takes place in the bottle or filtered and then reseeded with yeast so that an additional fermentation may take place. Not all bottle conditioned beers will referment in the bottle. Bottle conditioned beers are usually carbonated entirely by the natural action of the yeast, as opposed to filtered beers which are carbonated using high pressure gas injection.

### Tasting notes:

This is a medium to full bodied beer with a big nose consisting of caramel, toffee, and sweet malt. The mid palate has full malt characteristics that are balanced out nicely with hops. This has a medium finish of caramel and a pleasant hop bite.

### Food pairing:

Great beer for grilled meats, steaks, and chops. This beer was made for bratwurst because it brings out the natural sweetness in the bratwurst.

### Cheese Club Pairing:

The sweet malt will complement the Laack Brothers Dairy Onion Garlic cheddar as it will bring out the sweetness of the onion and garlic in this cheese.

## Black Hawk Stout

Type:	American Stout
Brewery location:	Ukiah, California
Country:	U.S.A
Availability:	All year
Alcohol:	5.2%

### Interesting Fact

Stout and porter are dark beers made using roasted malts or roast barley. There are a number of variations including Baltic porter, dry stout, and Imperial stout. The name Porter was first used in 1721 to describe a dark beer popular with street and river porters of London that had been made with roasted malts. This same beer later also became known as stout, though the word stout had been used as early as 1677. The history and development of stout and porter are intertwined.

### Tasting Notes:

This is a full bodied stout that is very nicely balanced. It has nice aromas of cappuccino, chocolate, and fresh toasted coffee beans. The flavors of toasted grain and walnut are predominant yet the hops in this beer keep it balanced and clean finishing with light coffee notes.

### Food Pairing:

This stout is a great complement to smoked meats such as ribs or even smoked salmon. Also, any good stout is great with oysters. Don't forget dessert - chocolate cake is wonderful with stout!

### Cheese Club Pairing:

Cheddar and stout are a great pairing and this month's Cypress Grove goat cheddar is no exception.

Enjoy!