

Wine & Cheese by TCC's January 2011 Beer Club

This month we bring you beer from one of our old favorites - Founders Brewing Company in Grand Rapids, Michigan. Our selections this month include their Pale Ale and Porter.

Founders Brewing Company began as the pipe dream of two graduating college students trying to figure out what to do after the security of college life. Mike Stevens and Dave Engbers, after spending some unfulfilling time in more conventional jobs, decided to start their dream brewery. After a year of construction, they converted the long abandoned Wolverine Brass Works Building in Grand Rapids into a brewery with a small taproom. They began with a small portfolio of "safe" balanced beers and consequently, sales struggled. On the brink of bankruptcy, they analyzed their brewery and realized that they were not following their passion for distinctly different beers. They wanted beers with more flavor, bigger body and more complexity. They began experimenting with non-traditional ingredients; coffees, chocolates, fruits, vegetables, honey and a variety of spices and any other ingredients that were not common in conventional mainstream beer. Beer enthusiasts began to take notice and sales flourished - so much so that they had to find a bigger location just a mile from their original location. Today they have a more efficient production facility with a large taproom overlooking the brewery and are one of the highest regarded breweries in the United States.

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 food 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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Founders Brewing Company

Pale Ale

Type:	Pale Ale
Brewery location:	Grand Rapids, Michigan
Country:	U.S.A.
Availability:	All Year
Alcohol:	5.4%

Interesting Fact

What exactly is a microbrewery? According to the Brewers Association, a microbrewery is "a brewery that produces less than 15,000 barrels (17,600 hectoliters) of beer per year with 75% or more of its beer sold off site." In contrast, a Large Brewery is one that produces over 2 million barrels per year. Our good friends at Founders produced about 30,000 barrels in 2010 while Sam Adams produced over 2 million. Not to mention the folks at MillerCoors who produced over 20 million barrels of Miller Lite alone.

Tasting notes

The use of Cascade hops makes this medium-bodied pale ale perfect to enjoy anytime. Hops are added during fermentation which gives this brew a refreshing citrus flavor and a distinctive floral hop aroma. A nice malty sweetness rounds out the balanced hop finish.

Food pairing

Try this brew with fried calamari, fiery chili, roasted chicken, jambalaya and your favorite aged cheddar. Equally delicious with our Salmon Carpaccio, Grown Up Mac N' Cheese and Hummus plates.

Cheese Club Pairing

For this month's cheese club selection, pair with the Chimay Grand Classic. The tangy yet fruity and floral character of the cheese is a nice match to the floral and citrus flavors of the beer.

Founders Brewing Company

Porter

Type:	Porter
Brewery location:	Grand Rapids, Michigan
Country:	U.S.A
Availability:	All year
Alcohol:	6.5% abv

Interesting Fact

Michigan has a relatively high number of micro-breweries including some of our favorites like New Holland Brewing, Dark Horse, and Founders of course. Michigan has 63 microbreweries as compared to 23 in Illinois and over 100 in Oregon. Want to move to a place that has the most breweries per capita? That would be Vermont with one brewery for every 32,698 people. Michigan has one for every 142,906 while Illinois has one for every 314,672.

Tasting Notes

This brew pours silky black with a creamy tan head. It has aromas and flavors of dark chocolate and roasted caramel malt with balancing hop notes on the finish. Rich and full flavored, the perfect beer to keep you warm this time of year.

Food Pairing

Enjoy this porter with hearty foods including roast pork, smoked sausage, grilled salmon, aged Gouda and Taleggio cheeses. Also, pair with chocolate raspberry cake and our Vosges Dark Chocolate Bacon bar.

Cheese Club Pairing

For this month's cheese selection, pair with the Chimay Grand Cru. The earthy richness and caramelized flavor of the cheese pairs nicely with the rich caramel malt of the beer.

Enjoy!