

Wine & Cheese by TCC's October 2011 Beer Club

"A fine beer maybe be judged with only one sip, but it's better to be thoroughly sure"
Author Unknown

This month we bring you two great beers from the award winning brewery, North Coast Brewing Company located in Mendocino, California. Between these two selections, North Coast has won twelve Gold Medals and eight Silver Medals. Out of that astounding number of awards, eleven of them have been at the World Beer Championships right here in Chicago.

Our first selection is Red Seal Ale, an Amber Pale Ale. Out of North Coast's twelve Gold Medals, this beer has won ten, of which seven were earned in Chicago.

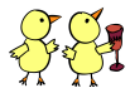
Our second selection is Scrimshaw Pilsner. Named for the delicate engravings popularized by 19th century seafarers, this beer has taken home six silver medals, five of them in Chicago. In the Second City, who doesn't favor the underdog?

We look forward to future selections from this amazingly diversified brewery with over 70 Medals in beer competitions around the world.

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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North Coast Brewing Company

Red Seal Ale

Type:	Amber Pale Ale
Brewery location:	Fort Bragg, California
Country:	U.S.A.
Availability:	Year Round
Alcohol:	5.5% abv

Interesting Fact

Pale Ales have been around since 1703. The Amber Pale Ale is a term used in Australia, France, and North America for pale ales brewed with a proportion of crystal malt. The malt produces an amber color generally ranging from light copper to light brown.

Tasting notes

Malts and hops are beautifully married in this full-bodied copper red pale ale. It has a definite hop bite with a long spicy finish.

Food pairing

This beer is a nice transition from the lingering days of summer into the crisp autumn and will inspire hope for a few Indian Summer days to come. This is an excellent accompaniment to grilled meats and rich sauces.

Cheese Club Pairing

For this month's cheese club selection, pair with Double Cream Gouda. The crisp hop notes of the beer cleanse your palate for the butter, creamy and savory notes of the cheese.

North Coast Brewing Company

Scrimshaw

Type:	Pilsner
Brewery location:	Fort Bragg, California
Country:	U.S.A
Availability:	Year round
Alcohol:	4.4% abv

Interesting Fact

The Pilsner takes its name from the city of Pilsen, Bohemia in the Czech Republic, where it was developed in 1842 by Bavarian brewer Josef Groll. Back then this style of beer was groundbreaking using bottom fermentation, which used lower temperatures that made the yeast sink to the bottom. The beer became so popular in Central Europe that the Pilsen Chamber of Commerce and Trade trademarked the brand name "Pilsner Bier" in 1859. This led the way to "Pilsner Urquell" to put emphasis on being the original brewery as the style was quickly imitated in Europe.

Tasting Notes

This beer has mild sweet malt notes with a subtle hop character for a crisp clean palate and a dry finish.

Food Pairing

This beer is perfect for a typical Saturday or Sunday afternoon paired with pizza and football. It is extremely drinkable and will go with just about any backyard party or tailgate. It will also pair well with seafood and spicy dishes.

Cheese Club Pairing

For this month's cheese selection, pair with the Gooda® with Mustard Seeds. The sweet malt notes of the beer balance out the sharp tangy mustard notes of the cheese.

Enjoy!