

Wine & Cheese by TCC's October 2008 Beer Club

Well, it's October and that means Oktoberfest beers are back. It also means we are right in the middle of hop harvest. This month we are bringing you the best of both of these worlds.

The first selection is Left Hand's Oktoberfest Märzen Lager. Märzen Lager is the traditional style of beer that surrounds the Oktoberfest festivities. Before refrigeration, it was nearly impossible to brew beer in the summer due to the hot weather and bacterial infections. Brewing ended with the coming of spring and began again in the fall. Most were brewed in March (Märzen). These brews were kept in cold storage over the spring and summer months or brewed at a higher gravity so they would stay drinkable.

The second selection is Two Brothers Heavy Handed IPA. This is brewed to celebrate the harvesting of the hops every year. "Wet hops", or fresh within 24 hours of harvest, are added to this IPA. Since the hops have not been dried before use, they add a wonderful unique hop character rarely found in IPA's.

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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Left Hand Oktoberfest Märzen Lager

Type:	Märzen Lager
Brewery location:	Longmont, Colorado
Country:	U.S.A.
Availability:	September, October
Alcohol:	6% abv

Interesting Fact

Märzen beer was originally a beer that was brewed in March (Märzen) in Bavaria. This was a stronger, more alcoholic version of a lager that was produced to withstand the warm summer months. Once other ways of keeping beer cool were made available, Märzen went untapped until September. The beer was then shipped to Munich Oktoberfest, becoming the style of beer for the fest. Märzen has in recent years been replaced at the Oktoberfest by a paler, less robust "Oktoberfestbier" to suit broader international tastes. However, it still retains a deeper amber color than the average lager beer.

Tasting notes:

This beer has great aromas of sweet malt, coffee, and fresh grain. The sweet malt flavors are balanced by noticeable hops with undertones of lemon and molasses.

Food pairing:

This beer has a great aroma and a sweet spiciness that complements spicy foods. Märzen is a fuller lager which makes this a nice beer for beef stew and sausages.

Cheese Club Pairing:

Try this beer with the Tilsit. The lemony character in this beer pairs nice with the tangy flavors of the cheese. Also, the richness of the beer can stand up to the richness of the cheese.

Two Brothers Heavy Handed

Type:	IPA
Brewery location:	Warrenville, Illinois
Country:	U.S.A
Availability:	September thru December
Alcohol:	5.7%

Interesting Fact

Two Brothers produces four seasonal beers, one for each season, and this is their fall release. The Heavy Handed India Pale Ale has been produced for the past nine years and is brewed to celebrate the harvesting of the hops each year. The hops are flown in within 24 hours of harvesting and the beer is made the very next day. You can't get much fresher than that! The brothers have stated that this year's lot of wet hops has been the best that they've seen so far. Wet hops have not been dried prior to use so they add a wonderfully intense character to this beer.

Tasting Notes:

The smell of this beer is full of fresh hops, rosemary, and pine. The hop aromas carry over intensely into the palate along with flavors of orange peel, coriander, and a touch of butterscotch. It has a nice long finish with a soft hop bite.

Food Pairing:

IPA beers are also good with spicy foods like Indian, Thai, and Mexican. The hops are very palate cleansing making Heavy Handed the perfect beer for assertive blue cheese, sharp cheddars, and a rich powerful Raclette.

Cheese Club Pairing:

The refreshing hops make this a beer the perfect match for Esrom, a rich creamy style cheese.

Enjoy!