

Wine & Cheese by TCC's November 2011 Beer Club

This month, we are featuring two selections from the Arcadia Brewing Company, which was established in 1996 as a microbrewery specializing in handcrafted British-style ales. Located in Battle Creek, Michigan, all of their beers are produced in small batches and the brewery uses a 25 Barrel Peter Austin Brewing system. This system combined with brewing methods originating in England, allows their styles of beer to reflect over 250 years of world class brewing heritage. In addition to brewing with authentic British equipment, Arcadia uses only the finest malted barley from England, Pacific Northwest Hops and their "legendary" Ringwood yeast.

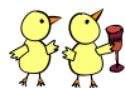
Our first selection is the Nut Brown Ale. This is their fall-winter seasonal beer, brewed with six varieties of premium malted barley.

The second selection is the Loch Down Scotch Ale. This is a single malt beer, with the name giving a nod to the Loch Ness Monster.

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, 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



24104 W. Lockport Street Plainfield, IL 60544
(815) 436-3449
www.wcbytcc.com

Arcadia Brewing Company

Nut Brown Ale

Type:	Brown Ale
Brewery location:	Battle Creek, MI
Country:	U.S.A.
Availability:	Fall-Winter
Alcohol:	5.6% abv

Interesting Fact

Brown Ale is a term that was first used in London in the late seventeenth century to describe mild ales using 100% brown malt. This style of beer died out in England around 1800 due to brewers switching to pale malt as the base of their brews. Pale malt was cheaper and produced a higher yield. The style was revived at the end of the nineteenth century when a London brewer by the name of Mann reintroduced the beer Manns Brown Ale. This helped the style gain popularity again and many American craft brewers now have brown ales in their catalogs.

Tasting notes

With six varieties of malted barley, this beer has a deep mahogany color. It is full of rich flavor, hints of cocoa, dates and freshly baked biscuits. Toasted almonds come on the forefront, while finishing with a subtle fruitiness and a mild hop aroma balanced with a malty sweetness.

Food pairing

This beer is smooth and easy on the palate with flavors strong enough to stand up to the hearty foods we enjoy in the cooler months; chili, steak and potatoes and other grilled meats.

Cheese Club Pairing

For this month's cheese club selection, pair with the Caves of Faribault St Mary's Grass Fed Gouda. The almond and biscuit notes of the beer marry nicely with the buttery nuttiness of the cheese.

Arcadia Brewing Company Loch Down Scotch Ale

Type:	Scotch Ale
Brewery location:	Battle Creek, MI
Country:	U.S.A
Availability:	Year round
Alcohol:	7.5% abv

Interesting Fact

Scotch ales are a type of pale ale, which is a term used for beers made from malt dried with coke. The scotch ale is believed to have originated in Edinburgh in the eighteenth century. What makes the scotch ale different from your typical pale ale is the use of barley dried by peat burning - a practice used by some Scottish whisky distilleries. These smoked malts, when used in brewing, give the beer a distinct flavor similar to whisky. However, not all scotch ales are fermented in whisky barrels.

Tasting Notes

This beer pours an almost opaque dark brown color with bits of copper light peeking through. This is a smooth drinking beer with sweet malt flavors hinting on ripe plums with some toasty notes of biscuits.

Food Pairing

The sweet malt of this beer will really bring out the flavor of game birds such as pheasant or quail and works exceptionally well with lamb and roast pork. The higher alcohol content of this beer has a warming effect and will stand on it's own in front of a fire during these chilly nights.

Cheese Club Pairing

For this month's cheese selection, pair with the Caves of Faribault Jeffs' Select. The sweet malt and plum notes of the beer complement the salty, nutty, caramel notes of the cheese.

Enjoy!