

## **Wine & Cheese by TCC's November 2008 Beer Club**

Durango, Colorado has always been a town that likes its beer. The micro brewing revolution exploded throughout America in the 1990s, beginning in the western states including Colorado. Crafted beers have stood the test of time and in Durango, it's evidenced by the success and prominence of their four local breweries - one of which has provided us with our November selections - Ska Brewing Company.

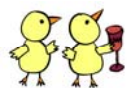
The first selection is Ska Brewing Company's Ten Pin Porter. Six different malts are combined to create this complex robust porter. Perle and Willamette hops are added to give this beer the perfect balance.

The second selection is Ska's Buster Nut Brown Ale. This brown ale has a touch of nuttiness provided by the generous amount of Victory and Munich Malt. The addition of Northern Brewer, Cascade, and Willamette hops balance this beer out to create an incredibly drinkable brown ale.

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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## Ska Brewing Company Ten Pin Porter

Type:	Porter
Brewery location:	Durango, Colorado
Country:	U.S.A.
Availability:	All year
Alcohol:	5%

### Interesting Fact

The history behind porters is a confusing one as there is no clear distinction between porter and stout. In the 1800's, stout was considered a strong porter. Until 1974 Guinness was called "Guinness Extra Stout Porter", what does this tell us? If brew masters feel that their particular brew is stronger and darker than most then they call it a stout. As far as we can tell there is no rating system or industry standard for differentiating the two.

### Tasting notes:

The nose on this beer is predominantly hops and dark chocolate. The chocolate carries into the palate with rich malt characters. Molasses and coffee flavors add the malt leading to a finish of brown sugar.

### Food pairing:

Porter has always been a great beer for BBQ, beef dishes, smoked meats, and is a good complement for creamy cheeses.

### Cheese Club Pairing:

The Ska Ten Pin Porter is delicious with this month's Ballerina aged goat cheese. The caramel and butterscotch flavors of this aged cheese marries nicely with the chocolate and light malt of the porter.

## Ska Brewing Company Buster Nut Brown Ale

Type:	Brown Ale
Brewery location:	Durango, Colorado
Country:	U.S.A
Availability:	All year
Alcohol:	5%

### Interesting Fact

Brown beers have been around for hundreds of years. The term "Brown Ale" was first used commercially at the beginning of the twentieth century in England as a bottled beer around the time that the use of bottles was increasing. North American brown ales became popular during the boom of home brewing when adaptations of certain northern English beers became popular. The roasting process for the malts used brings out an often nutty character in the beer, hence the name nut brown ales.

### Tasting Notes:

Aromas of brown sugar and sweet malt carry through to the palate with flavors of nuts and caramel. This ale has a medium to long finish of more nuts with the caramel turning to brown sugar, ending with just a hint of hops.

### Food Pairing:

Brown ales are very good beers with nuttier cheeses such as Gruyere, Comte St. Antoine, and Asiago. Drink with beef dishes, grilled pork, and chutneys.

### Cheese Club Pairing:

Try this beer with this month's Benning mild goat cheese. This cheese has a creamy texture and subtle sweet tones that complement the beer.

Enjoy!