

Wine & Cheese by TCC's December 2011 Beer Club

This month we bring you two great beers from Anchor Brewing Company in San Francisco, California. Since 1896, Anchor Brewing has been part of a long tradition of brewing beer with all natural ingredients using old world methods.

The origins of this brewery can actually be traced back as far as the mid 1800s when German brewer Gottlieb Brekle bought a little San Francisco brewery that would later be sold to Ernst Baruth and Otto Schinkel. It was then decided to name the brewery Anchor, possibly in reference to the great Port of San Francisco. The brewery started with a long tradition of brewing that became known as steam beer, an old nickname for beer brewed along the West Coast using simple methods and without ice. Today, Anchor's beers are brewed using classical techniques with an all-malt mash in a handmade copper brewhouse. Great care is taken to ensure that the products are clean and fresh, including refrigerating every bottle and keg at the brewery on through to the distributor warehouse. Anchor Brewing boasts, "We know of no brewery in the world that matches our efforts to combine traditional, natural brewing methods with the most careful and modern methods of sanitation, finishing, packaging, and transporting." Their brews are a reflection of that dedication.

Our first selection is Liberty Ale. This is a dry hopped American Pale Ale that has been in Anchor's lineup since the mid 1970's. Our second selection is Humming Ale. This seasonal beer is named in homage to the poem "The Barrel of Humming Ale" by Charles Dibdin.

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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Anchor Brewing Company

Liberty Ale

Type:	American Pale Ale
Brewery location:	San Francisco, California
Country:	U.S.A.
Availability:	Year Round
Alcohol:	5.9% abv

Interesting Fact

Liberty Ale was first introduced on April 18th, 1975 to commemorate the bicentennial of the famous ride by Paul Revere. Before it became a permanent year-round product, variations of the Liberty Ale formula enjoyed brief tenures as "Special Ales", available at Christmastime. Please note: Anchor's 37th annual 2011 Christmas Ale is available at TCC while supplies last.

Tasting notes

The hops offer up mainly citrus with light flowery notes, as the malts offer a bit of bread and hint of caramel. A touch of peppery spiciness adds to the complexity of flavors. Hints of pine appear on the finish and all flavors linger nicely.

Food pairing

This beer is a great choice when you're not ready to go the "heavy" seasonal route with porters and stouts as we enter the winter months. Liberty Ale will pair well with spicy foods and go perfectly with any taco night or halftime chili. Also delicious with our Antipasto and Hummus plates.

Cheese Club Pairing

For this month's cheese selection, pair with the Lancashire cheese. The citrus and slight spicy notes of the beer stand up to the tangy flavors of the cheese.

Anchor Brewing Company

Humming Ale

Type:	American Pale Ale
Brewery location:	San Francisco, California
Country:	U.S.A
Availability:	July-Nov
Alcohol:	5.9% abv

Interesting Fact

Anchor's Humming Ale was first brewed in San Francisco on August 13, 2009, 113 years after the founding of Anchor Brewing and 30 years to the day since the first brew in the "new" brewhouse, where they currently brew their beers today.

Tasting Notes

Hops dominate. Solidly bitter, with high levels of hop flavor - earthy, floral, grassy, and citrus. Grainy sweet malt notes lightly balance the bitter notes and it finishes dry with lingering hops and light sweetness.

Food Pairing

This seasonal ale is also an excellent choice as the months get colder, since it's an excellent match to spicy and heavy foods. Enjoy this beer with Penne Arrabiata, Jambalaya, on pizza night or on it's own during a round of Texas Hold 'Em.

Cheese Club Pairing

For this month's cheese club selection, pair with Red Leicester. The grassy citrus notes of the beer match the tanginess of the cheese.

Enjoy!