

Wine & Cheese by TCC's September 2011 Beer Club

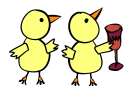
Due to the positive response, this month we are again featuring Boulevard Brewing Company in Kansas City, Missouri. Boulevard Brewing ranks as one of the best-known breweries in this region of the country. Boulevard brews an assortment of both year round and seasonal products and Boulevard Pale Ale is the beer that started it all. It was the first beer brewed by Boulevard Brewing Company back when the company first opened in 1989.

Our first selection this month is the brewery's year-round available American style Pale Ale. Our second selection is the summer seasonal ZŌN, a Belgian-style Witbier.

All of Boulevard's ales are bottle conditioned, an old-world brewing tradition that creates a secondary fermentation in the bottle, resulting in a beer that tastes fresher longer. To bottle condition their beers, a small amount of yeast and sugar is added to the beer just before bottling. The beer is then held for two full weeks in a temperature-controlled warehouse to allow the secondary fermentation. During this process, most of the residual oxygen (beer's enemy) in the bottle is consumed while the live yeasts prevent the breakdown of the beer's components so it lasts longer. It also adds a depth of flavor not found in filtered beers.

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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Boulevard Brewing Company

Pale Ale

Type:	American Pale Ale
Brewery location:	Kansas City, MO
Country:	U.S.A.
Availability:	Year-round
Alcohol:	5.4% abv

Interesting Fact

Pale ale is a beer which uses a warm fermentation and predominantly pale malt. It is one of the world's major beer styles. Boulevard Pale Ale is an American Pale Ale and it ranks as a very good example of its style. It isn't overly assertive and therefore makes a good choice for those who prefer a little more hop subtly when they drink pale ale. As many will agree, some American Pale Ales are so hoppy and so bitter, they are really India Pale Ales in disguise. But Boulevard Pale Ale is different. It doesn't overwhelm any of the senses and it is actually fairly well balanced for the style, even though the hops are emphasized.

Tasting notes

Boulevard Pale Ale has floral, citrusy hops and slight fruity aromas. A light to medium body, smooth, fruity, well-balanced beer with mellow, toffee-like flavor and balancing hops.

Food pairing

Try this brew with aged Cheddar cheese, chicken wings, hamburgers, steak or wild game.

Cheese Club Pairing

For this month's cheese selection, pair with the Harmony Specialty Dairy Foods Caerphilly. The sharp, buttery and honey notes of the cheese are nicely complemented by the fruity citrus of the beer.

Boulevard Brewing Company

ZON

Type:	Belgian Wit
Brewery location:	Kansas City, MO
Country:	U.S.A
Availability:	Year round
Alcohol:	4.4% abv

Interesting Fact

Boulevard's ZON is their interpretation of a classic Belgian witbier. ZŌN (Flemish for "sun") is a Belgian Style ale that's very pale and cloudy in appearance due to the fact that it's unfiltered and has a high level of wheat and sometimes oats used in the mash. Always spiced, generally with coriander, orange peel and other oddball spices or herbs in the back ground. The crispness and slight tang comes from the wheat and the lively level of carbonation. This is one style that many brewers in the US have taken a liking to and have done a very good job of staying true to the style. Sometimes served with a lemon, but if you truly want to enjoy the untainted subtleties of this style, you'll ask for yours without one. Often referred to as "white beers" (witbier) due to the cloudiness and yeast in suspension.

Tasting Notes

A cloudy, straw colored beer with a bright fruity aroma, a moderate sweet, bready malt flavor, a low level of hop bitterness and a hint of spice.

Food Pairing

Try this brew with light salads, mussels or pasta.

Cheese Club Pairing

For this month's cheese club selection, pair with the Harmony Specialty Dairy Foods Double Gloucester. The nutty flavor and creaminess of the cheese are a delicious match to the bready maltiness of the beer.

Enjoy!