

Wine & Cheese by TCC's September 2019 Beer Club

We don't know about you, but we're not ready to let the summer go so we've chosen two beers to help us transition to the cooler autumn season. The first selection is the Session Sour from Penrose Brewing Company located in Geneva, Illinois. A sour beer is intentionally acidic, tart, or has a sour taste. Unlike modern brewing, which is done in a sterile environment to guard against the intrusion of wild yeast, sour beers are made by intentionally allowing wild yeast strains or bacteria into the brew, while aging in barrels or during the cooling of the wort in a coolship open to the outside air. Due to the uncertainty involved in using wild yeast, the sour beer brewing process is extremely unpredictable. These beers take months to ferment and can take years to mature. This Session Sour is a great, entry-level sour beer for drinkers starting to dabble in sours. Our second selection, Snaggletooth Bandana American IPA, is brewed at Solemn Oath Brewery located in neighboring Naperville. This brewery is a fun place to enjoy a few craft brews where the only thing separating the folks in the taproom and brewery is a half wall. You're able to completely experience the unique sights, sounds, and smells of a brewery while enjoying their take on traditional style beers brewed with Belgian yeasts and American hops. We hope you enjoy these beers that will take us from the final days of summer to the gorgeous, colorful days of fall. Cheers!

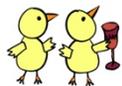
Penrose Brewing Company, Session Sour

Type:	Session Sour/Wild Beer
Availability:	Year-round
Alcohol:	4.0% abv
Tasting Notes:	Kettle-soured beer utilizing Amarillo hops for a grapefruit pop, clean tartness, and shandy-like brightness
Food Pairings:	Pair with our Roasted Artichoke Tapenade Bruschetta, Fermin Serrano Lomo, or Moondarra Cranberry Macadamia.
Cheese Club Pairing:	For this month's cheese club, pair with the 5 Spoke Creamery Tumbleweed Cheddar. The bright, tartness in the beer pairs nicely with the sweet, butter flavor in the cheese.

Solemn Oath Brewery, Snaggletooth Bandana

Type:	American IPA
Availability:	Rotating
Alcohol:	6.5%.abv.
Tasting Notes:	Massive grapefruit, pineapple, and ripe mango aromatics with medium bodied bitterness balanced by subtle malt sweetness and more citrus on the finish
Food Pairings:	Pair with our Bacon Wrapped Dates Stuffed with Marcona Almonds, TCC's Signature Hummus Plate, or Laack's Caribbean Red Hot Jack cheese.
Cheese Club Pairing:	For this month's cheese club, pair with the Beehive Cheese Company Apple Walnut Smoked Cheddar. The smoked, nuttiness in the cheese complements the subtle malt sweetness in the beer.

Have a great month!
The Gang at TCC



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