



North Coast Brewing Co., Inc. ***Beer and Cheese Tasting Notes***

Acme California IPA

The sharp fruitiness of the IPA provides wonderful contrast to the smooth Saint Andre on the one hand, its assertive bitterness acting as a foil for the buttery triple cream. These same flavors, on the other hand, harmonize surprisingly well with the salty-spicy Cashel Irish Blue.

Cowgirl Creamery Mt. Tam

The perfectly paired beer and cheese become more than the sum of their parts. The deliciously dry Acme IPA and Mt. Tam, the elegant triple cream from Cowgirl Creamery, make just such a pair. Mt. Tam, made with organic milk from the Straus Family Dairy, is firm, yet buttery with a mellow, earthy flavor reminiscent of white mushrooms. And the Acme IPA is profoundly hoppy, finished with over a pound of hops per barrel. Put the two together and the fruity, citrusy aromas that result from the generous helping of hops in the IPA are amplified by the buttery smooth Mt. Tam. For its part, the IPA's assertive bitterness acts as the perfect foil for the rich triple cream, making for a very harmonious match, indeed.

Saint Andre Triple Cream

This soft-ripened triple-cream cows' milk favorite can be assertive and slightly ammoniac under its buttery smoothness.

Cashel Irish Blue

Creamy and rich with a spicy blue note, the flavors balance nicely with a hint of saltiness at the tip of the tongue.

Acme California Pale Ale

Although called a California Pale Ale, Acme Pale is actually modeled after less hoppy, more malty British variations of the style. This maltiness provides a fitting contrast to the sharpness exemplified by these two classic cheese styles.

Appleby's Cheshire (Blue)

A traditional British favorite usually enjoyed young, lightly infiltrated with blue mold, it develops an acidic sharpness overlaying the sweet milk and grass undertones.

Auricchio Aged Provolone

Southern Italy's "piccante" or sharp provolone, the salty and assertive flavor is belied by its smooth texture.

Blue Star Wheat Beer

Soft with a subtle fruitiness, Blue Star is a nice match in intensity for these three mildly flavored cheeses. The yeastiness of the unfiltered Blue Star and the citrusy tang of its Cascade hops, find sympathetic flavors in the washed rind Cadi Urgelia, the delicately earthy Pianoforte from Soyoung Scanlon's Andante Dairy, and Bellwether's fresh tasting Fromage Blanc.

Bellwether Fromage Blanc

This fresh Jersey cows' milk cheese is clean and milky flavored with a hint of sweetness.

Andante Pianoforte

Hand made in the style of the French Saint Marcellin, this soft ripened disc has a hint of yeast and mushroom.

Cadi Urgelia

This Spanish Pyrenees cows' milk cheese has a natural rind lightly washed with a yeast brine, creamy and rich with a slight lingering bite.

Brother Thelonious

The smokiness of special Belgian malts employed in the brewing of Brother Thelonious make it a perfect match for these washed rind cheeses and many other foods. In this respect it may be the most versatile of all the beers in the North Coast lineup.

Cowgirl Creamery Red Hawk

The rich smoky character of special imported malts and the aromatic fruitiness of Belgian yeast combine to make Brother Thelonious a perfect match for the fully flavored Red Hawk from Marin County's Cowgirl Creamery. Red Hawk, a triple-cream, washed-rind, cheese made in small rounds from organic cow milk from the Straus Family Dairy is aged four weeks and washed with a brine solution that tints the rind a sunset red-orange.

Ardrahan

One of Ireland's few washed-rind cheeses, the center is curdy, moist and succulent, with a salty creaminess just under the fragrant rind, and a hint of bitterness on the finish that balances out the fresh milk tones.

Le Merle Belgian Style Saison

Cypress Grove Humboldt Fog

Le Merle is a rustic ale, pale in color, inspired by the rich brewing traditions of the Flanders region. Abundant hops and a Belgian yeast strain contribute exotic aromas of tropical fruit and a distinctively tangy finish. Le Merle is the rare beer that pairs well with goat cheeses and especially so with the subtly tangy Humboldt Fog, an elegant, soft, surface ripened goat cheese from Cypress Grove Creamery, our coastal neighbors to the north. The texture of Humboldt Fog is creamy and

luscious. Each handcrafted wheel features a ribbon of edible vegetable ash along its center and a coating of ash under its exterior to give it a distinctive, cake-like appearance.

Old No. 38 Stout

This Dublin Style Stout, its blackness belying its drinkability, is more than a great session beer. Its dryness makes it a great accompaniment to many rich foods, and a versatile match for cheese. The aromatics in this beer are from the roasted malts. They play well with the piquant Tete de Moin, and add a smokey note to the aromatic Schloss.

Tete de Moin

"The Head of the Monk: named after its shape and appearance when shaved on the girolle, one of the more piquant Swiss alpine cheeses with a rind washed in brandy.

Marin French Cheese Company "Rouge et Noir" Schloss

California's own liederkranz, a brick of soft sweet cheese is washed in brine to develop the characteristic odor and meaty flavor.

Old Rasputin Russian Imperial Stout

This is a rich, intense brew with resinous hop nose, overlaid by the well-rounded character of highly roasted malts. It stands up well with these cheeses, its aromatic complexity making for an intriguing match with the impressive Epoisse.

Andante Dairy Impromptu

One of Andante's rare hand-made hard cheeses, waxy and slightly sharp with hints of cheddar and parmesan flavors and a long finish with a nuance of almond.

Berthaud Epoisse de Borgogne

A classic product of Burgundy, this cheese is made from raw or thermalized milk and the rind is washed in marc, a brandy made from the skins and seeds left from pressing the famous wine grapes of the region, this cheese is winery and meaty with a distinct barnyard aroma.

Old Stock Ale

North Coast's vintage bottled Old Ale weighing in at 11.4% ABV is intensely vinous with a Christmas Pudding fruitiness which intensifies with age. The complexity of this beer, the forward fruitiness, firm underpinnings of hops, its luscious mouthfeel and warming finish makes it, not surprisingly, a great partner for these big complex cheeses and others like Keen's Cheddar, Montgomery Cheddar, and Aged Mahon.

Valdeon (Picon Cabrales)

A cave-aged Spanish blue usually made from mixed milks and aged while wrapped in chestnut leaves, moist and crumbly, salty at the rind with a complex, big flavor.

Colston-Bassett Stilton

Hand-selected by Randolph Hodgson of Neal's Yard Dairy in London, England's treasured blue, rich and mineraly, with a syrupy fruitiness, creamy on the finish.

Parmigiano-Reggiano

North Coast's vintage bottled Old Stock Ale weighing in at over 11% ABV is intensely vinous with a Christmas pudding fruitiness which intensifies with age. The complexity of this beer, the forward fruitiness, and firm underpinnings of hops, its luscious mouthfeel and warming finish makes it, not surprisingly, a great partner for Italy's king of cheeses, Parmigiano-Reggiano. Underappreciated in this country as a table cheese, Parmigiano-Reggiano is hard and sometimes crunchy with deep rich flavors which heighten the flavors of accompanying food. Authentic Parmigiano-Reggiano can only be made in specific regions of Italy from mid-April to mid-December when the milk used comes from cows pastured on fresh grass.

PranQster Belgian Style Golden Ale

Fruity, tangy, spritzy and aromatic, light on the palate and yet substantial in alcoholic strength, PranQster is a fun pairing for these demanding cheeses. Tart up front and peppery on the finish, PranQster's flavors dovetail nicely with the caramelly flavors of the Unikaas Gouda and its spicy counterpart.

Unikaas Gold Aged Gouda

Aged for twelve months, this Dutch specialty is both sharp and sweet, characteristics which deepen over time, yet in perfect balance.

Dutch Leyden with Cumin

An example of an ancient monastery tradition of preserving mild gouda-style cheese with spices, a complement to more flavorful beverages and food

Red Seal Ale

Overlaid on a firm foundation of caramel malt, the resinous hop aromas which characterize North Coast's flagship beer Red Seal Ale create the interest in these matches with the delicately nutty-tangy goat gouda and the salty-fragrant Alsatian munster.

Unikaas Hollandse Goat Gouda

A gouda of a different color (white) brings note of tangy acidity to balance the creamy and slightly sweet smoothness.

Alsatian Munster AOC

Supple and creamy with a sticky, strong smelling pinkish rind, this name-protected cheese is characteristic of the Trappist monastery cheeses of Alsace-Lorraine, the salty full flavor mellows in the mouth with a hint of green walnuts on the finish.

Scrimshaw Pilsner

Delicate fruity, hoppy nose of the deliciously dry Scrimshaw makes it a great pair for the Vella Reserve Dry Jack, the briskness of its flavors in slight contrast to the butteriness of the cheese. Scrimshaw's "zing" finds an echo in the tangy Fontina whose ground nut flavors also pair well with the high-dried malt character of this classically styled Pils.

Fontina Val d'Aosta DOP

From the Italina Alps, this classic "alpage" cheese is fragrant and nutty with a hint of tartness in the finish.

Vella Reserve Dry Jack

Also known as "California Parmesan" this classic from Ignacio Vella is crumbly yet buttery and rich with a sweet sharpness.