

best cult brew  
sf weekly 2010

# LE MERLE™

belgian style saison



## Beer & Cheese Pairing: 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.



Cypress Grove Humboldt Fog

Photo courtesy of Cowgirl Creamery, [www.cowgirlcreamery.com](http://www.cowgirlcreamery.com)

Be sure to check out Cowgirl Creamery's Library of Cheese



For more on Le Merle Belgian Style Saison:

<http://www.northcoastbrewing.com/beer-LeMerle.htm> | Find Le Merle Beer Gear

### LE MERLE BELGIAN STYLE SAISON VITAL STATISTICS

STYLE	COLOR	BITTERNESS	ABV
Saison	Straw	26 IBUs	7.9%



**NORTH COAST BREWING CO.™**

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