



TOP 40 BEER AND CHEESE PICKS May - June 2011

INVIGORATING

- ◆ **Bavik Pils.** Style – European Pilsner. Bavikhove, Belgium. ABV – 5.2%
 - Traditional floral hop aromas lead to flavors of toasted malt and earthiness. The aromas of the beer transcend to the cheese, which has a very subtle floral note from the basil.
 - **CHEESE –Sartori Basil Asiago**

- ◆ **Griffin Original Cider.** Style – Hard Cider. Cleveland, OH. ABV – 7%
 - Finally, a great domestic hard cider that's made right here with fresh Ohio apples! Made in the style of the ciders of western England, this remarkable hand-made treat is a natural match with this outstanding Wisconsin Cheddar.
 - **CHEESE – Widmer 4-Year Cheddar**

HOPPY

- ◆ **Vicious American Wheat IPA.** Style – Wheat India Pale Ale. Traverse City, MI. ABV – 6.70%
 - This uniquely hoppy IPA owes its crisp and zesty mouthfeel and flavors to the wheat used in the mash. A good dose of Cascade hops compliments the wheat's honey/tropical notes on the finish. Just enough hops to match the subtle sharpness of this New York Cheddar.
 - **CHEESE –Adam's Reserve Cheddar**

- ◆ **Redhook ESB.** Style – Bitter Ale. Portsmouth, NH. ABV – 5.7%
 - Citrus aromas give way to sweet malt notes on the palate of this traditionally-influenced bitter. The imported and domestic hops lead to a chewy and complex finish that will go beautifully with this blue cheese, especially atop a juicy burger!
 - **CHEESE –Point Reyes Farmstead Blue**



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EXTREME

- ◆ **Zatec 2011.** Style – Imperial Stout. Cleveland, OH. ABV – 8%
 - The new vintage of this locally-brewed favorite shows impressive chocolate, coffee and smoky flavors on the palate that lead to a finish that perfectly balances sweet and bitter notes. Those same attributes apply to this fabulous triple cream cheese – an exquisite pairing!
 - **CHEESE – Cambozola Black Label Blue-Veined Brie**

- ◆ **Gnomegang.** Style – Belgian Triple. Cooperstown, NY. ABV – 9.5%
 - This extraordinary collaboration between Brewery Ommegang and Brasserie d’Achoffe is perhaps one of the great domestically-made Belgian-style ales we have ever tasted! It is earthy, fruity, creamy and complex, with the flavor profiles seemingly changing with each sip. Pairs perfectly with the funkiness of the Italian cheese Tallegio.
 - **CHEESE – Tallegio**

SEASONAL

- ◆ **Rogue Dad’s Little Helper.** Style – Malt Liquor. Newport, OR. ABV – 7.2%
 - Sweet malt/corn notes are perfectly balanced by just the right amount of Northwest hops in this delicious tribute to Dad. For a very manly pairing, throw this Greek grilling cheese over hot coals and watch it melt!
 - **CHEESE – Mt. Vikos Halloumi**

- ◆ **Great Lakes Holy Moses.** Style– White Ale. Cleveland, OH. ABV – 5.4%
 - One of the great beers of spring and summer in Cleveland, this amply-flavored brew offers pineapple and banana aromas along with soft flavors and an awesome tartness to finish. Subtle Rosemary flavor on the rind of this Wisconsin Asiago bring out the fruity characters of this gem of a beer!
 - **CHEESE –Sartori Rosemary Asiago**