

Craft Beer and Artisan Cheeses Tasting Seminar

Hosted by Janet Fletcher, Michael Landis & Randy Mosher



Stone Pale Ale with Point Reyes Toma

Full Sail Amber with Belton Farm English Top Hat Cheddar

Alaskan Oatmeal Stout with Wensleydale with Cranberries

Rogue Dead Guy Ale with Rogue Creamery Flora Nelle

5 Rabbit 5 Vulture Oaxacan Dark Ale with Crave Brothers Les Frères

The Bruery Mischief with Carr Valley Cocoa Cardona

Stone Pale Ale with Point Reyes Toma

Stone Pale Ale - Stone Brewing Company's flagship ale, Pale Ale is a Southern California interpretation of the classic British pale ale style. Deep amber in color, Stone Pale Ale is robust and full flavored. A delicate hop aroma is complemented by rich maltiness. 5.4% ABV; 41 IBUs

Point Reyes Toma - The second cheese from the West Marin dairy that produces the popular Point Reyes Original Blue, Toma is a 10-pound farmstead wheel produced with pasteurized cow's milk. Matured for about three months, the cheese develops a thin, hard rind; a smooth, creamy, semi firm interior; and the appetizing scent of warm butter. The texture is open, with many cracks and small eyes, and the finish is sweet and buttery, with a cultured-milk tang. To produce a "sweeter" cheese, cheesemaker Kuba Hemmerling uses a technique known as curd washing, most often employed for Gouda.

Full Sail Amber with Belton Farm English Top Hat Cheddar

Full Sail Amber Ale - In 1989, when they brewed their first batch of Full Sail Amber, not only was it the first Amber ale in Beervana (aka Oregon) it was the first craft beer to go into a bottle. And two things became immediately apparent. It wasn't Regular and it sure as heck wasn't Light. The Full Sail Amber is a sweet, malty, medium-bodied ale with a spicy, floral hop finish. It's brewed with 2-row Pale, Crystal and Chocolate malts. And they hop it with Mt. Hood and Cascades. They are as proud of it today as we were back in '89. And over the years it's earned 14 Gold Medals. Not that they are keeping track or anything. ABV 5.5% IBU 31

Belton Farm English Top Hat Cheddar - Each day cheese maker Tony Rickett hand makes this Farmstead Top Hat Cheddar from a Scottish recipe dating back to the 1700's. Belton Farm always uses farm fresh rBST free milk, along with traditional curd tables, then hand hooped in the traditional tall hoops that resemble the old fashion top hats. It is encased with a red wax to keep it from creating a rind, which gives this a rich, buttery flavor with a nice sour cream and citrus finish.

Alaskan Oatmeal Stout with Wensleydale with Cranberries

Alaskan Stout - Alaskan Stout was originally brewed as a Rough Draft for our customers in Alaska. The popularity of the Stout allowed it to become the Brewery's fourth year-round product in the fall of 1998. The origins of Oatmeal Stout go back hundreds of years when oats were added to Stouts to promote a healthier image than other beers available during that time period. Alaskan Stout is made from glacier-fed water and a generous blend of European and Pacific Northwest hop varieties and premium two-row and specialty malts. The water originates from the 1,500 square-mile Juneau Ice Field and from the more than 90 inches of rainfall Juneau receives each year. Roasted dark malts with the softness of the oaks that gives it a textural depth of flavors, with hints of coffee, chocolate and lightly caramelized. 5.7% ABV; 28 IBUs

Wensleydale Creamery Yorkshire Wensleydale with Cranberries - The original and authentic Yorkshire Wensleydale with Cranberries was created by David Hartley in 1995 at the Wensleydale Creamery in Yorkshire. The Wensleydale recipe goes back to 1150 AD when the Cistercian monks settled a few kilometers from where the creamery is now. This handcrafted tradition is carried on by master cheese makers using their own proprietary starter culture derived from original strains in the 1930's. Each wheel of Wensleydale is hand crafted and carefully selected to be blended with beautiful red tangy Ocean Spray Cranberries. Crafting this artisanal cheese by hand allows for the Ocean Spray Cranberries to be more dispersed throughout the cheese and adds the perfect complement of tanginess to the slight sweetness of the cheese.

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Rogue Dead Guy Ale with Rogue Creamery Flora Nelle

Rogue Ales Dead Guy Ale - Made in the style of a German maibock, using a proprietary Pacman ale yeast. Deep honey in color with a malty aroma and a rich, hearty flavor. In the early 1990s, Dead Guy Ale was created as a private tap sticker to celebrate the Mayan Day of the Dead (November 1) for Casa U Betcha in Portland, Oregon. The Dead Guy design proved so popular with consumers and especially Grateful Dead fans that Rogue made it the label for its Maierbock ale (named for Brewmaster John Maier). 6.5% ABV; 40 IBUs

Rogue Creamery Flora Nelle - The newest blue from the award-winning cheesemakers at Oregon's Rogue Creamery, Flora Nelle is a natural-rinded wheel from pasteurized cow's milk. The creamery's objective was to produce an approachable blue cheese that matured faster than its other blues, that sliced neatly for restaurant cheese plates, and that was suitable for export to Australia (where raw-milk cheeses are limited). The five-pound wheels are matured about three months, producing plentiful blue veining in a dense, fudgy paste; butter, roasted nut and bacon aromas; and a surprisingly mellow finish.

5 Rabbit 5 Vulture Oaxacan Dark Ale with Crave Brothers Les Frères

5 Rabbit Oaxacan Dark Ale - This mission of this Chicago brewery, launched in May of 2011, is to bring the flavor and excitement of Latin culture and cuisine to the world of craft beer. The flagship names come from the five Aztec gods of excess. 5 Vulture is a symbolic warning against overconsumption and materialism. The beer itself is inspired by the richness and depth of Oaxacan cuisine. It starts with a base of Maris Otter Pale malt, uses unrefined piloncillo sugar to lighten the body and add a layer of flavor, and is topped off with a tiny amount of chile ancho, which has a complex, leathery, chocolatey character. It has a dry crispness and the gentlest tickle of heat. 6.3% ABV; 35 IBUs

Crave Brothers Les Frères - This washed-rind cow milk cheese is produced by an award-winning farmstead producer outside Beloit Wisconsin. Les Frères has roots in the Irish and French heritage of the Crave family. Washing the rind changes the pH of the outside of the cheese, allowing the *Brevibacterium linens* bacteria to dominate, creating the delicately "stinky" aroma typical of cheeses such as Camembert, Münster and others, and affecting the way the interior ripens. Although aromatic, the "paste" of this cheese is mild and creamy, and can be easily overwhelmed by too much roast or hops in a beer. This combination plays the gentle toastiness of the beer against the gooey creaminess of the cheese, and brings to mind the comforting flavors of a grilled cheese sandwich.

The Bruery Mischief with Carr Valley Cocoa Cardona

The Bruery Mischief - Located in Placentia, Orange County, California, the Bruery is the brainchild of Patrick Rue. Founded in 2007, they produce a range of unique unfiltered, unpasteurized beers, often with wild microbes, barrel aging and other exotic methods. Although inspired by Belgian strong golden ales, Mischief is uniquely American. A little richer and fatter than its Belgian counterparts, it is deeply fruity and dry-hopped with American hops adding a citrusy quality to what the Bruery calls "ripe melon, pear and slightly peppery spice" flavors and a "precarious" effervescence. 8.5% ABV; 35 IBU

Cocoa Cardona - This semi-hard goat cheese from Carr Valley in central Wisconsin is a multiple ACS award winner. Goat milk has a different protein structure yielding a more delicate texture than cow or sheep milk and often has a touch of earthiness. This smooth, bone-white cheese has a nutty flavor with the slightest hint of sweetness and a little earthiness from the goat milk. The wheels are rubbed with pure cocoa powder, which makes a beautiful visual and flavor contrast with the cheese itself. Paired with a complex and luxurious beer such as the Mischief, the pairing turns towards the confectionary—not quite dessert, but way more than your usual cheese plate.