

Having trouble viewing this email? [Click here](#)



Beer! - yes Beer, but not ordinary ones...

The long weekend is almost here, hello Summer! Last week was National Artisan Beer week, and as part of the festivities I attended a big industry beer tasting. I always loved a good brew, yet my preference was always the real stuff, the kind of Ale I got in The UK or Europe. Thankfully a short while after moving to Denver from Canada in the early 90's, we went through the Micro brew craze and I could once again find a decent pint. With beer knowledge and appreciation on the raise, more of the good stuff is being imported, and the quality of some of the domestics has also improved dramatically.

I have a confession: With all the calories I end up consuming living the "wine life style", something had to give -so I gave up drinking beer. At least on a regular basis. Sure I would still have one here and there -especially in business / social events where if they have wine it is generally so bad that there is no way I am going to drink it. The exception has always been a good quality beer on tap or a true craft beer -when I could find one. There are times when there is just no substitute -especially in the summer.

So here I am in this massive specialty beer tasting, and several choices just rocked my world. While I admit to having a lot less knowledge in the intricacies of the art of crafting beer, I know what tastes good. I also realized from talking to the representatives on hand, that these delights were not generally widely distributed. There are a lot of parallels between good wine and good beer, and I decided I should definitely order a few of my faves. to have on hand after a good day fly fishing, a mountain bike ride, or just celebrate life with good friends. Then I had this idea:

Why not get my clients in on the deal ?- Let's offer you a chance to order some of the world's finest beer -have no fear, I am not going to start offering you Coors or Molson. So here it is, **our first beer offer ever**. These are special orders & I have to buy them by the case. To make this very attractive I kept the margins to absolute minimum, and also keep I mind that with proper storage in a cellar or fridge, these beers will stay tasty for a very long time (years in case that you wondered). They are all delicious- Want to try several or most -well, call a few friends, mix and split a few cases and you will be happy all summer long (if you manage pace your consumption....) -who knows, if this goes well maybe this can become a regular edition of an early Summer NFTC. By the way, most of these beers have won numerous gold medals in various competitions - if you need more info. a quick Google search will lead to much more. But I only found out about the accolades later,

that's not what impressed me - I chose these selections purely based on taste!
Below are key points to make your selection easy. You really can't go wrong with any of these. Good hunting. And no worries mates -we will be back to wine shortly!

\$\$\$ Today's Beer Deals \$\$\$

Nøgne-Ø Porter from Norway 7% 500ml bottles -a case of 12 \$100-

A classic rich & flavor full porter with a great after taste. From the brewery's website: "In this quite dark ale, dark malts provide flavors of coffee and dried fruit.

Recommended serving temperature 10°C/50°F. Try with dark chocolate, cheese, or red meat dishes

Ingredients: Maris Otter, Munich, caramel, black malt, and chocolate malt; Centennial and Northern Brewer hops; English ale yeast, and our local Grimstad water."

Saison De Lente 750ml -a case of 12 bottles. \$112-

This is a Farmhouse ale made by the Bruery in Placentia California -highly recommended by Chris Black of the Falling Rock Tap House in Lodo. The Beer Advocate recommends pairing this with Thai Cuisine or Currie, earthy Cheeses and a variety of meats from Poultry, Fish, to Shellfish. From the brewery web site: "Spring Saison is light blonde in color with a fresh hoppiness and a wild and rustic Brettanomyces character. Lighter in color and alcohol than our Saison Rue, yet equally complex in its own way. Perfect for warmer weather and Spring celebrations."

Eel River Organic India Pale Ale from Fortuna California

7.0% by volume 22 oz - a case of 12 bottles \$65-

A deep copper colored IPA which impressed me with it's smooth rich almost chocolaty flavors yet maintained a delightfully fresh flavor

From the Brewery web site : With the Hop Lover in Mind -Brewed with the finest organic malts and hops, our IPA features a bright-minted copper color and a crisp, yet smooth hop bitterness. Pale and crystal malts come through with a malty caramel sweetness, balanced with aggressively clean burst of fresh hop flavor in the middle palate without lingering bitter astringency. A strong floral and citrus character from generous dryhopping blends with strawberry esters from our house yeast strain for an inviting and satiating aroma. From grain to glass, our beers are fresh, pure, and organically certified to the highest standards.

And now to my favorite Belgian ales from this event -not to be missed!

Gouden Carolous Triple -a case of 12, 330 ml \$50- 9%

A delicate flowery and very easy drinking triple -the smaller bottles make it an easy choice for any occasion. Here is some info from the producer: "In spite of modern brewing technology, this beer is brewed according to ancient traditions. It unites, now as in the past, the best products of our soil: rich barley and fine hops.. It's refined character, with a pure and rich taste, will captivate you. It is matured at length in cellar and bottle, and is guaranteed to be brewed only from pale malts. It is traditionally top-fermented and is 100% pure. The Gouden Carolous Triple has a unique colour and a full flavour due to its well-balanced hopping. To properly savor the Golden Carolous "Triple", pour slowly in one movement leaving the yeast deposit in

the bottle. This beer may be served cool but not chilled: 7-8°C is recommended. In 2002 this beer won the Gold Award in the World Beer Cup, San Diego, USA in the "Triple" category."

Gouden Carolous Keizer Blauw -a case of 12, 750ml \$115- 11%

If you like Spring Bock style beer this is for you -a slight sweetness here with lots of caramel -you will have to hide this from the kids. Brewed by Het Anker "Cuvee van de Keizer Blauw" is brewed from the 24th of february on the birthday of Charles the Fifth. A beer fit for a king.

From their web site : " a limited quantity beer is an adaptation of the traditional Gouden Carolus, with a fine palate of refined flavors and tantalizing aromas. A perfect beer to store, to give, and to taste " this beer can be kept for years but I don't think you will have to deal with such an issue.

Kasteel Triple 11% - a case of 12, 750ml \$105-

Another 11% beer -no kidding -this is not for light weights, but this is so smooth that you never suspect the alcohol yet it has great intensity. Incredible structure makes this truly special and no it never gets to be over the top -this was probably my overall favorite. Brewery Notes: A golden craft-beer, brilliant, topfermented, refermented in the bottle. An exceptional blend of malts and quality hops, an elegant nose and a particularly smooth flavor.

Kasteel Rouge -a case of 12, 750 \$105-

8.5% Beyond Lambic, This is a fruit beer made in the quad style -there is tremendous flavors and aromatics of dark Cherry. There is a perfect amount of acidity here like in a good wine which makes it all work. Lip smacking, hard to describe but an explosion of flavors that has to be tasted a real treat.

Kasteel Rouge is aptly named for it's deep, dark red color brought on by the addition of sour cherries to a base of brown ale, which is then left in the barrel for a six month period. This ale will surprise many with the sour flavor of the cherries. A beer with gastronomic qualities that can be drunk as an aperitif, with a BBQ, to accompany a dessert or simply as an outstanding real ale.

have a great Memorial Day Weekend everyone & raise you glass in honor of those who made it possible for all of us.

Thanks for all your support and referrals.

Tell your friends, share the wine, & spread the good vibe. Cheers!

Paul David, Chief Fermented Grape Taster.

WINEPAIRINGS

- Your wine concierge service. Contact us for all your Wine needs. [Our full range of Services](#)

To Purchase, or Contact Us: Send us a reply

Email : paul@winepairings.biz or Tel: 303-331-8008

For more info: [Our Website](#)

"Notes From The Cellar " or NFTC in the subject line is our free e-letter sent periodically when items of interest may be available. If you got this e-mail chances are that you or someone you know expressed an interest in being on our list.. Our

Email list is strictly in house. we do not share it, or sell it what-so-ever.

All orders are sold and shipped by a licensed Colorado wine retailer. Title passes to you, the buyer, in Colorado.

The buyer is solely responsible for the shipment of wine. We make no representations concerning your legal right to ship or receive wine into any state outside Colorado or any country outside the United States. By placing any wine order with us, you authorize *WINEPAIRINGS* to act on your behalf to engage a common carrier to deliver your order to your selected destination.

Please note that you must be at least 21 years old to order or receive alcohol from this newsletter. All orders require the signature of a person at least 21 years of age.