

BEER

on the wall

"Drinking Beer Promotes Freedom of Speech"

Seasonal Beers

Seasonal beers represent the best in creativity and passion that a brewer can deliver. They focus on seasonal ingredients and highlight flavors that harmonize with the current season. Availability of these beers is always something to appreciate. When you have a seasonal in your possession, give thanks to the beer gods!

Spring Beers

Mai-Bock – Mai, or May in English, this beer is said to historically be consumed by monks when fasting! The Maibock is a German-style lager which is malty, but not too heavy, thus perfect to help you ring in the Spring. One of the Gordon Biersch brews that we are featuring this month is a perfect rendition.

Biere de Mars - French for "March Beer," is a little-known specialty beer that originated in northern France in the Département du Nord and Pas-de-Calais regions. Biere de Mars was traditionally brewed in late winter when the fermentation cellars were at their coolest, resulting in a crisper, cleaner taste. The original brewers considered Biere de Mars their best brew of the season.

Summer Beers

Summer Ales – Though not a defined style of beer, these are more of a taste discovery based on the brewer/maker. Summer Ales are a great example of a seasonal beer, because of the wide range of beers available.

Saison – Translating to "season" in English, this is a great beer style to get to know. This dry, fruity farmhouse-style ale was traditionally brewed in the cooler months to be enjoyed during summer. A sharply refreshing, faintly sour, top-fermenting brew, sometimes dry-hopped, often bottle-conditioned, 5.5 - 8 by volume. Saisons are worth checking out and go great with many different types of food.

Autumn Beers

Oktoberfest – The Oktoberfest was originally known as Marzen, meaning "March" in German. Originally a beer brewed in March and laid down in caves before the summer weather rendered brewing impossible. It is a classic malt based beer that has good body and complexity.

Pumpkin Beers – Featuring the best of a signature ingredient of the season, pumpkins. Pumpkin beers come in all styles, flavors and strengths and can be ales or lagers. Enjoying your local brewer's interpretation is a great way of welcoming Fall.

Harvest Ales – These beers traditionally feature ingredients that are harvested annually in the Fall. Fall Harvest Beers can be wet hopped and have freshly malted grain. They are usually stronger in alcohol to help warm you up when the weather cools down.

Winter and Christmas Ales

Winter and Christmas Ales – These beers are usually bigger in body and mouthfeel and are very warming, which makes them just perfect for a cold snowy day. In addition to malt and wheat; Winter Ales feature spices and herbs. These beers are perfect for making memories with lingering aromas and lasting flavors.



ON THE WALL

BEER OF THE MONTH CLUB

this month's featured beers

Gordon Biersch Brewing Company

The story of Dan Gordon and Dean Biersch is one of a match made in beer heaven. Back in 1987 Dan Gordon was one of the most sought-after brewers in the country and Dean Biersch, an experienced restaurateur and beer lover, was searching for a partner to help open a brewery restaurant. After a meeting was set up for the two by a mutual friend; they sat, they enjoyed a few drinks and the next thing you know the Gordon Biersch brewing Company was born.

From the get-go, Dan and Dean had a clear vision of what they wanted. A monument to beer. A place where beer lovers could come drink freshly brewed beer and have a great meal as well.

As far as the beer went, they would serve only authentic German-style lagers in the tradition of the ones Dan brewed while attending Weihenstephan-the most renowned brewing school in the world. They would brew with only the finest ingredients; Hallertauer hops, two row barley, and a special yeast strain imported directly from Germany.

They'd brew it fresh and serve it cold. And what do you know, it worked. Since the first brewery restaurant opened in 1988, Gordon Biersch Brewery Restaurants have opened across the United States, with a recent opening of a Gordon Biersch Brewery Restaurant in Taipei, Taiwan.

Märzen

A smooth auburn-colored Bavarian lager with a mildly sweet finish. Gordon Biersch's most popular beer, originating from Bavaria where it was brewed in March ("Märzen" in German) and stored in caves to be enjoyed during warmer weather. At the end of September, any remaining kegs of Märzen were consumed during the two week celebration which became known as Oktoberfest. (5.7% alcohol content)

Pilsner

A Bohemian-style Pilsner, golden hued, medium bodied accented with the spicy hop character of the signature Saaz hops imported from the Czech Republic.

The Czech Pilsner was first brewed in Pilsen, Czechoslovakia in 1842 using a sample of special yeast smuggled from Germany by a Czech monk. Until this time all beers were dark and cloudy. The new Czech Pilsner was the first beer to be brewed clear and golden. (5.3% alcohol content)

Maibock

An Enbecker-style strong bock beer. Auburn in color, this strong beer is balanced by it's smooth, rich texture.

Translated from German, Maibock means the bock beer of May. This beer achieves it rich malty flavor from the dark roasted caramel malt: lots of it! Originally brewed in the 14th century in the town of Einbeck Germany, it quickly became a favorite style in Bavaria. One of the Bavarian brewers actually enticed a brewer from the North to move to Bavaria. Alcohol volume 7.3%; bitterness 25 IBU

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