

# **QUESO DIEGO**

## **THE SAN DIEGO CHEESE CLUB**

Irish Cheese and Beer Pairings

**Céad Míle Fáilte!**

One hundred thousand welcomes!

### **Pairing #1**

**The Cheese:** Sage Derby

Pronounced “Darby”, this cheese isn’t Irish in anyway whatsoever. It is in fact, an English cow’s milk cheese, but who could resist the magic that unfolds when cheddar curds are pressed with sage and spinach to create this gorgeous, green mosaic pattern? Fitting for any fun cheese plate, Green Day or not. It has a delightful and subtle herb and woody flavor, with the sage giving the cheese an almost minty note. Its first production began in the seventeenth century, and was traditionally only made for festive occasions. Today its available year-round. It was once widely believed to possess health-giving properties, so eat your greens without guilt!

**The Beer:** AleSmith X

A refreshing Extra Pale Ale. Pale Yellow color, bright white head. Aroma of fresh hops with notes of citrus and pine.

Qualities: Light bodied, smooth on the palate with a dry finish and superb aftertaste.

Awards: Multi Award winner, including Silver at the California State Fair, and People’s Choice at the San Diego Real Ale Festival.

Vital Statistics: ABV = 5.5%  
Original Gravity = 1.054

### **Pairing #2**

**The Cheese:** Tipperary Irish Cheddar

This is a pasteurized cow’s milk, yellow cheddar from the Dairygold Co-Op in Mitchelstown, County of Tipperary, Ireland. The land of Tipperary is renowned for its dairy production. It has a relatively flat topography with a wet to mild climate, leading to the development of lush, green pastures. This cheddar is truly a product of the green pastures and mild climates of the area, producing beta-carotene rich, healthy milk. How can you tell? Just look at its color. That gorgeous, yellow hue is produced naturally when cows graze on that rich grass.

## *Pairing #2 continued*

Rich and creamy, with hints of those ever-satisfying protein “crunchies”. It has a clean, deep tangy cheddar flavor, with occasional fruit and a lingering finish.

### **The Beer:** AleSmith Nautical Nut Brown Ale

AleSmith’s interpretation of this classic English-style ale is smooth, dark, and rich. A variety of specialty malts produce a brilliant dark brown color and a wonderful malt complexity. A light dose of East Kent Goldings and Styrian Goldings hops from England balance the malt sweetness without adding bitterness to the flavor profile. Reintroduced at AleSmith in 2002, Nautical Nut Brown ale has quickly become one of our most popular beers.

Qualities: Rich chocolate malt flavors create complexity and drinkability in the classic English-style Nut Brown ale. Although dark in color, Nautical Nut Brown ale is an extremely easy drinking, relatively low alcohol beer.

Vital Statistics: ABV = 5.0%  
Original Gravity = 1.052

## **Pairing #3**

### **The Cheese:** Cahill Porter Cheddar

Another marbled beauty, made in Limerick, Ireland, the rich yeasty flavor of porter ale compliments this wonderful cheddar made by Dave and Marion Cahill. This cheese gets its brown veins when the Cahill family pours Guinness over their tangy cheddar curds, giving it its characteristic mottled appearance suitable as an attractive cheese on any cheese board. Not as strong as the name might suggest, its nutty and fruity with a pleasant finish. If you like Guinness or porter beers, you’ll love this cheese!

### **The Beer:** President Chris Banker’s Very Own Homemade Dry Stout!

A dry, roasty stout with hints coffee and chocolate. Similar to Guinness, this is a low-alcohol dry stout with a thick creamy head. It’s flavor is moderate roasted, grainy sharpness, and medium to high hop bitterness with an unsweetened chocolate character lasting into the finish. Stouts styles evolved from attempts to capitalize on the success of London porters and were traditionally known as the “stronger beer”. Its dryness comes from the use of roasted, unmalted barley in addition to pale malts. Flaked unmalted barley may also be used to add creaminess. Often referred to as the liquid beef as it goes down like a meal.

Vital Statistics: ABV = 4-5%  
Original Gravity = 1.036 – 1.050

## Pairing #4

The Cheese: Chimay

Since 1876, the Trappist monks of Scourmont have recovered the secrets for making this semi-soft cheese using the good milk of their farm, and ripened in the vaulted cellars of the Abbey. Washed in Chimay beer, this cheese is a real stinker, yet the cheese itself is

### *Pairing #4 continued*

somewhat mild and fruity, and is certainly not bland. This Belgian cow's milk, washed rind cheese is made from uncooked curd. The dash of Chimay gives it a deep pronounced flavor and color. It has a prominent, delicate yet complex and well-finished flavor, with a firm, yet creamy texture. Today Chimay is exclusively made from regional milk, and the Trappist monks have modernized their product operation.

**The Beer:** AleSmith Grand Cru

Fermented using yeast which originated in a Trappist monastery in Belgium. A darker type of Belgian candi sugar gives it more color and a richer complexity of flavor, consistent with the Belgian style.

Qualities:

Medium-dark brown, with tan head. Sweet, malty aroma with a satisfying balance of hoppiness. Tremendously intriguing, complex flavors play upon the palate shifting from sweet to tangy, to hoppy, and so on. The medium-dry finish leaves you eager for the next sip.

Awards:

Multiple awards, including Silver and Bronze in its category at the California State Fair multiple years.

Vital Statistics: ABV = 10.5%  
Original Gravity = 1.093

## Pairing #5

**The Cheese:** Cashel Irish Blue

The handmade, award-winning, semi-soft, mildly blue-veined and slightly acidic blue cheese with a creamy texture made from cows milk. Creamy and rich with a spicy blue note, the flavors balance nicely with a hint of saltiness at the tip of the tongue. The cheese was named after the Rock of Cashel overlooking the pastures close to the farm. It has large blue flecks, made by the action of *Penicillium Roqueforti*, the same mold spores used in Roquefort, Stilton and other blue cheeses. Earthy and creamy, it goes perfect with porters and stouts

**The beer:** Our very own Brian Trout and Queso Diego's Secretary, Anna Kearns handmade Oatmeal Stout!

*Pairing #5 continued*

A very dark, full-bodied, roasty, malty ale with a complimentary oatmeal flavor. Medium sweet to medium dry palate with the complexity of oats and dark roasted grains. The oats can add a nutty, grainy, or earthy flavor, and can also combine with malt sweetness to give the impression of milk. Usually less sweet than the original.

Vital Statistics: ABV = 4.2%-5.9%

Original Gravity = 1.048-1.065

**Sláinte!**

To your health!

*All AleSmith Beer descriptions taken from Alesmith.com  
Stout descriptions taken from bjcp.org*