

OLD STOCK ALE



Beer & Cheese Pairing: Parmigiano-Reggiano

A magnificent ale for a magnificent cheese

North Coast's vintage bottled OLD STOCK ALE weighing in at over 11% ABV is intensely vinous with a Christmas pudding fruitiness which intensifies with age. The complexity of this beer, the forward fruitiness, and firm underpinnings of hops, its luscious mouthfeel and warming finish makes it, not surprisingly, a great partner for Italy's king of cheeses, PARMIGIANO-REGGIANO.

Underappreciated in this country as a table cheese, Parmigiano-Reggiano is hard and sometimes crunchy with deep rich flavors which heighten the flavors of accompanying food. Authentic Parmigiano-Reggiano can only be made in specific regions of Italy from mid-April to mid-December when the milk used comes from cows pastured on fresh grass.



Parmigiano-Reggiano cheese from Traditional Co-op in Emilia Romagna
Photo courtesy of Cowgirl Creamery, www.cowgirlcreamery.com
Be sure to check out Cowgirl Creamery's Library of Cheese

For more on Old Stock Ale:

<http://www.northcoastbrewing.com/beer-OldStockAle.htm> | Find Old Stock Ale Beer Gear

2008 OLD STOCK ALE VITAL STATISTICS

STYLE	COLOR	BITTERNESS	ABV
Old Ale	Mahogany	36 IBUs	12.5%



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