

BEER

on the wall

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 "Drinking Beer Promotes Freedom of Speech"

Celebrate American Beer Month: BBQ and Beer

If you love beer then you will love the month of July as it's been coined American Beer Month by brew lovers who want you to discover the flavor of independence. What better way to celebrate your American beer than with the very American tradition of barbecuing. After all, beer and BBQ are made for each other. There is nothing like sunshine, smoky flavors and a little grill time to make you thirsty.

Try these combinations with your next BBQ:

Baby Back or Pork Ribs

- ◆ Stone Pale Ale - *Stone Brewing Co.*
- ◆ Acme Pale Ale - *North Coast Brewing Co.*

Hamburgers

- ◆ Amber Ale - *Full Sail Brewing Co.*
- ◆ Boont Amber Ale - *Anderson Valley Brewing Co.*

Grilled Steak

- ◆ Gonzo Imperial Porter - *Flying Dog Brewing Co.*
- ◆ Hazelnut Brown Nectar - *Rogue Brewing Co.*

Bratwurst

- ◆ Marzen Madness- *Indian Wells Brewing Co.*
- ◆ Kilt Lifter - *Moylans Brewing Co.*

Grilled Chicken

- ◆ Long Board Lager - *Kona Brewing Co.*
- ◆ Alaskan Summer Ale - *Alaskan Brewing Co.*

Grilled Salmon

- ◆ Mothership Wit - *New Belgium Brewing Co.*
- ◆ Trippel Belgian Style Ale - *Green Flash Brewing Co.*

Garlic Prawns & Grilled Shrimp

- ◆ Summer Honey Ale - *Big Sky Brewing Co.*
- ◆ Devotion - *Lost Abbey Brewing Co.*

Grilled Veggies

- ◆ Pilsner - *Gordon Biersch Brewing Co.*
- ◆ Great White - *Lost Coast Brewing Co.*



**Know an American
brewer of your own?**

Check out our great selection of personalized beer labels and call us at 1-888-840-2337 to order custom labels for your favorite home brewer.

For your favorite American Beer Lover check out our growing selection of beer glasses, shirts and hats.

OVER THE WALL

BEER OF THE MONTH CLUB

this month's featured beers

Bear Republic Brewing Company

This month we were very excited to get our hands on some truly special brews for you. The Bear Republic Brewery and Restaurant was founded in 1995 in downtown Healdsburg, right in the middle of wine country. It's a family affair. Master brewer Richard G. Norgrove, who, among other things races cars started out as a home brewer, then apprenticed at Marin Brewing. Richard fell in love with the brewing process. Next He and his wife, Tami, convinced his dad, Richard R. Norgrove and his wife, Sandy, to help them open Bear Republic.

It's a growing effort and they have already built a new brewery in Cloverdale where they have been brewing for the past few years. Located on the southern end of Cloverdale, the new facility is over twice as large as the brewery space in downtown Healdsburg and offers them increased production.

Their restaurant and pub brewery remains in downtown Healdsburg where they still serve great fresh beer and tasty food. But you will have to make an extra drive (only 15 minutes north on highway 101) for a tour of the brewery.

Racer 5 IPA - This is a hoppy IPA. Did I say hops? This is a full bodied beer using American grains. The goal was to create a base for showing off the unique floral qualities of two Pacific Northwest hops, Columbus and Cascade. Columbus is a new hybrid high alpha acid hop used mostly for bittering, but used heavily as an aromatic in this bold brew. Cascade is the balance that ties the malt and bittering hops together. It is a true specialty ale and is their brewer's statement on this style. This brew was recently named by Zymurgy magazine readers as one of the top 10 beers in America!

2009 Great American Beer Festival, Gold Medal Winner

2006 Great American Beer Festival, Silver Medal Winner

Red Rocket Ale - The brew of choice for mountain bikers, and adventurous types worldwide. (Are you excited now!) This fiery red ale is not for the weak at heart. It originally started out as a Scottish red ale but has taken on flavors of its own. This is a very complex recipe using five different grains to achieve its unique flavor. The caramel malt used is a mixture of Belgian Caravienne and Hugh Bairds Crystal malts. Red Rocket is a full bodied, hoppy brew which finishes on the palate with caramel malts. Centennial and Cascade hops are used for bittering and aroma.

2009 California State Fair, Silver Medal Winner

2004 L.A. Commercial Brewing Competition, Gold Medal Winner

Hop Rod Rye - Hop Rod Rye is the first rye IPA to be produced in America. It is a high performance, turbo charged, alcohol burning monster ale with dual overhead hop injection that revs out the hop-o-meter at over 90 IBUs. For all that, a good dose of rye and caramel malts ensures a sturdy chassis to carry all that flavor. The rye malt adds a spicy grain character that takes this beer to the winner's circle. Essentially a bold American IPA made with 20% rye malt. Darker in color, Hop Rod Rye boasts a huge hop aroma and flavor accompanied by a slightly sweet, malty finish.

2009 California State Fair, Gold Medal Winner

2004 California State Fair, Silver Medal Winner

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