

THE BEER DEMYSTIFIER *NEW YORK CITY FILES* 2009-2010

BREWERY PROFILE

North Coast Brewing Co.

Type: Domestic Craft Brewery

455 North Main Street, Fort Bragg, CA 95437.

Tel. 1 707 964 2739.

Available in cask? – Not locally.

Available in keg? – Yes.

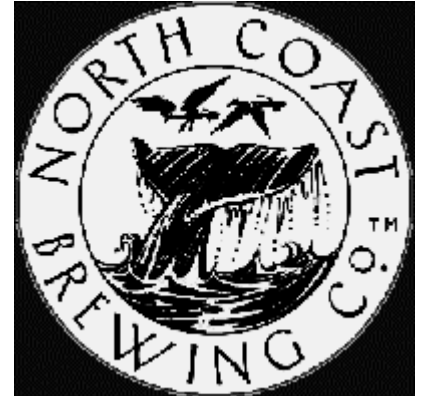
Available in bottle or can? – Yes.

Distributor: Oak Beverages, tel. 1 718 652 8555.

Who's who: Brewmaster – Mark Ruedrich.

Notes: Produces high quality beer under the North Coast name, also produces a more mainstream range under the 'Acme' brand name. Founded 1988.

Distance to the brewery from New York City: 3038 miles.



Ratings

Each beer has been given a rating from one to five which should be interpreted as follows.

* Bland, one-dimensional, or tasting of cheap adjuncts – unenjoyable. Not recommended.

** Nothing special but may be worth trying if nothing better is available.

*** Good, recommended.

**** Great, highly recommended.

***** Exceptionally good, very highly recommended.

Ratings are based on personal taste although, in certain instances, outside evaluations have been used when a particular beer has not been sampled by the author/webmaster.

{S} after the beer name denotes seasonal availability.

Scrimshaw (4.4%) *** < - GERMAN PILSNER - > – Fresh tasting pilsner brewed with Munich malt and Hallertau and Tettnang hops. This pale brew has a subtle hop character, a crisp, clean palate, and a dry finish.

Blue Star (4.5%) *** < - AMERICAN PALE WHEAT ALE - > – Unfiltered wheat beer, light, fruity, refreshing.

Acme California Pale Ale (5.0%) *** < - AMERICAN PALE ALE - > – Clean-tasting ale, moderately hopped.

Old No.38 Stout (5.5%) **** < - DRY STOUT - > – This is a smooth, firm-bodied Irish-style dry stout with toasted character and coffee notes from dark malts and roasted barley.

Ruedrich's Red Seal Ale (5.5%) **** < - AMERICAN PALE ALE - > – Malt and hops are balanced well in this full-bodied, copper-red ale. Red Seal is generously hopped for a long, spicy finish.

Acme California IPA (7.1%) *** < - AMERICAN IPA - > – Fruity, moderately hoppy, medium-bodied IPA.

PranQster (7.6%) **** < - BELGIAN GOLDEN STRONG ALE - > – Hazy golden Belgian-style ale with a floral, slightly funky aroma, and a slightly spicy, fruity flavor with a clean finish.

Cru d'Or (8.0%) *** < - BELGIAN DUBBEL - > – A pleasant, soft, organic dubbel.

Old Rasputin Russian Imperial Stout (9.0%) ***** < - RUSSIAN IMPERIAL STOUT - > – A rich, intense, black brew with big complex flavors including espresso and roasted barley leading to a warming finish.

Brother Thelonius (9.4%) ***** < - BELGIAN DARK STRONG ALE - > – Dark mahogany Belgian-style ale, rich, complex, and robust with vine fruits and a touch of roasted coffee and spice on the palate.

Old Stock Ale (11.7%) * * * * * < - OLD ALE / WINTER WARMER - > – Generously hopped mahogany Old Ale brewed with classic Maris Otter malt and Fuggles and East Kent Goldings hops, all imported from England. Drunk fresh, there is a distinct sweetness – this mellows out with age. Older examples cellared properly are alcoholic masterpieces, smooth, vinous, and warming. Year dated.

- **Occasional and commemorative beers:**

La Merle (7.9%) (no rating yet) < - SAISON - > – Abundant hops and a Belgian yeast strain contribute exotic aromas of tropical fruit to this rustic Belgian-style Saison.

Old Rasputin X (Tenth Anniversary) (11.6%) * * * * * < - RUSSIAN IMPERIAL STOUT - > < - WOOD-AGED BEER - > – A special bourbon barrel aged version.

Old Stock Ale Cellar Reserve – Bourbon Barrel (13.2%) (no rating yet) < - OLD ALE / WINTER WARMER - > < - WOOD-AGED BEER - > – Limited new release.

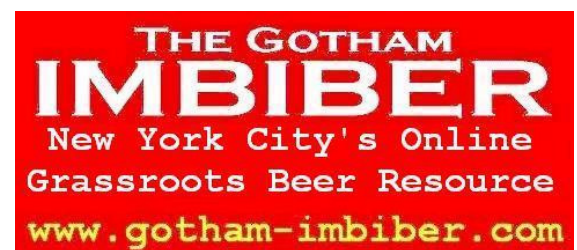
Old Stock Ale Cellar Reserve – Brandy Barrel (13.2%) (no rating yet) < - OLD ALE / WINTER WARMER - > < - WOOD-AGED BEER - > – Limited new release.

SEE BEER MENUS FOR AVAILABILITY (EXTERNAL LINK)

<http://www.beermenus.com/breweries/north-coast-brewing-company>

Ratings and tasting notes are taken from Beer Demystifier New York City 2008-2009 by Alex Hall (published June 2008).

This page is written by Alex Hall, and is updated to June 2008.



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