



155 MATA WAY
SUITE 104
SAN MARCOS, CA 92069
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Brewed and Bottled by Port Brewing Company, San Marcos CA

FORMATS: 22 ounces Bottles and Draft

BEER DESCRIPTION: Brewed for the early risers, who sacrifice sleep and warmth for the first meeting of the day aboard a wave to shore. Board Meeting is steeped with San Diego's own Ryan Brother's Coffee and cocoa nibs from San Francisco chocolatiers' TCHO, creating a dark brown ale with deep layers of roasted coffee, dark chocolate and spicy nuttiness.

DESCRIPTION AND INFORMATION:

AROMA- Fresh ground mocha coffee beans, hints of roasted malt with subtle vanilla and caramel notes. The aroma is reminiscent of the first cup of "joe" after a long weekend.

TASTE- Immediate crisp bright coffee flavor, giving way to intense dark chocolate and creamy vanilla. Surprisingly light mouth-feel for such deep flavors.

COLOR- Dark brown and mahogany with a smooth mocha head.

O.G.- 1.072

FINISH- Clean finish with a mix of roasted almonds, dark chocolate and citrus bitterness.

BODY- Medium with warming notes of roasted malt, chocolate and toasted caramel.

ABV- 8.2%

HOPS- Magnum and Challenger

SUGGESTED SERVING TEMPERATURE- 48-55F

PAIRINGS: Matches well with both salty and sweet accompaniments such as a caramel turtle or a chocolate toffee bar. Great with salty cheese like Parmesan or Roquefort. Would go well with a meal involving Spiced-rubbed pork or smoked barbecue. The richness and coffee also pairs perfect with a late night/early morning serving of bacon and eggs. A perfect beer for the beginning or end of any day.