



Narragansett, Porter

December 15th, 2010 by J Frazzetta

Beer



Bottle/Tap: 16oz can

I love a good porter. Porters are brewed with darker malts and have a frothy look when you pour them out. You can often describe a porter by calling it stout, but if you are talking about a stout beer, you are really talking about a cousin of porter. In the long tradition of dark beers, you can place *Narragansett's Porter* in that fabled history.

Nothing says winter in New England like drinking a dark beer on a cold evening while the snow pounds your house. All right, so there hasn't been much snow yet, but that would be the typical scene for enjoying a dark beer knowing you don't have to go out and shovel. The best part about this porter is the fact that it comes in Tallboy cans; any excuse to use my big glass is a good one in my book.

The beer had chilled for a little while before I poured it out and let it sit. I enjoyed the aroma of dark, smoky malts and a caramel-like scent as well. I had a taste and found it to be refreshing and smooth. It had that jet black look to it and I noticed a coffee flavor in there as well.

If you are from New England you would classify this as a 'dahk beer' that isn't very bitter but is easy to drink. Over the course of time I had the beer come to temperature and enjoyed the flavors a lot more. Swirling it in my glass helped kill the leftover carbonation and bring the bigger flavors to the forefront.

Overall this was another solid outing by *Narragansett*. If you are looking for a new porter this winter or would like to try a local brew, depending on where you live, I suggest finding a six pack of these tall boys and having a good evening.

<http://www.parchednomore.com/narragansett-porter/>