Wine & Cheese by TCC's April 2011 Cheese Club

This month we are focusing on smoked cheeses. Smoking cheese began out of necessity prior to refrigeration. The smoke cured the cheese and allowed the cheese to stay good for long periods of time during warm months. During the process of smoking cheese as a form of preservation, man discovered that different wood imparted different flavors, some of which were very appealing. Of course now a day there is no need to smoke cheese for preservation, but we are sure glad they still do it!

Our first selection this month is San Simone. San Simone comes from Galicia in the northwest area of Spain. This cheese is mild, creamy, and melts extremely well.

The second selection is from Italy and is called Treccione. The name Treccione means "braided" and this cheese is made from fresh curd, stretched and braided before being smoked. This is essentially a smoked mozzarella that has been braided and formed into a loaf.

In the following pages, there is some information regarding your cheese club selections. You'll find a description of each cheese and some technical information on the cheeses, including some wine pairing suggestions.

As always, your feedback is greatly encouraged! Please call us or stop by with your comments regarding our selections.

Have a great month!
The Gang at TCC

Wine & Cheese by TCC

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San Simone

This is a very popular cheese in Spain and is typically served with fruit or melted as warm tapas.

Location	Galicia, Spain
Type	Cow's Milk, Pasteurized
Flesh	Semi-Firm
Rind	Smoked, natural
Aged	2 to 3 weeks

Tasting Notes
San Simone is mild yet full flavored with a tangy buttery flavor. This creamy cheese is enhanced with the mild smoke flavors that linger on the palate.

Wine Pairing
This tangy cheese is complemented by a Sauvignon Blanc or a Pinot Grigio. The crisp refreshing nature of these wines helps cut through the creamy consistency of this cheese leaving your mouth ready for another bit.

Wine Club Pairing
For this month's wine club selection, pair with the Terra Gaie Claris IGT Pinot Grigio. The apple and pear notes of the wine are a nice contrast to the buttery, smoky flavors of the cheese.

Beer Club Pairing
For this month's cheese club selection, pair with the New Holland Brewery Mad Hatter. The hoppy character of this beer is great for cutting through the creaminess of the cheese.

Treccione

The contrast of the outer rind with the smoke discoloration and the bright white interior makes for a visually appealing cheese for your cheese board.

Location	Rezzonico, Italy
Type	Cow's milk
Flesh	Semi-firm
Rind	Smoke, natural
Aged	2 weeks

Tasting Notes
The flavors are reminiscent of a fine mozzarella with a touch of smoke. The mild smoke flavors make this cheese a great companion for fresh tomatoes. Use this in place of fresh mozzarella in your Caprese salad for a fun twist on a classic.

Wine Pairing
Pair this with an earthy red wine like a Chianti Classico or a Malbec. The mild smoke flavors paired with the earthy character of the wine is delicious.

Wine Club Pairing
For this month's cheese club selection, pair with the Villa di Zano Chianti Classico DOCG. The dark plum fruit and spicy notes of the wine are a delicious complement to the fresh milk and smoke of the cheese.

Beer Club Pairing
For this month's cheese selection, pair with the New Holland Brewery Sundog Amber. The light smoke character of the cheese is a nice complement to the sweet molasses and toffee notes of the beer.

Enjoy!