

## Wine & Cheese by TCC's May 2008 Cheese Club

This month, we bring you cheese from Wisconsin. Now and then we feel it is appropriate to pay homage to our neighboring Cheese heads and the fine job they do making cheese. Wisconsin is home to many dairy farms yet few of us know why. Many settlers came to the area from New York in the mid 1800's due to the soil and climate conditions perfect for dairy farms. New York was the leading dairy producer in the nation at the time and they brought with them the skills needed for commercial dairying and butter and cheese production.

First, we have a cheese called Beer Kaese made in Monroe, Wisconsin. Beer Kaese is a robust, American classic with a German/Swiss pedigree. Containing no beer, this cheese was registered in 1933 as a celebratory salute to the repeal of Prohibition, hence the name "Beer" Kaese.

Next we have an Apple Cinnamon Monterey Jack Cheese from Laack Brothers Cheese Company in Greenleaf, Wisconsin. Laack Brothers was established in 1986 and is family owned. They are responsible for producing some of Wisconsin's most outstanding cheddars and also for putting an interesting twist on some of your favorite cheeses.

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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## Beer Kaese

This cheese's unique flavor comes from the aging process. It is shelf cured resulting in a complex flavor and a golden yellow rind. The flavor is reminiscent of an aged brick cheese or a limburger without the strong aroma.

Location	Monroe, Wisconsin
Type	Cow milk, pasteurized
Aged	Maximum 2 months
Rind	Natural, golden Yellow
Flesh	White, creamy

### Tasting Notes

Beer Kaese has an earthy, slightly tangy, full-bodied flavor. It is an excellent pairing with rye or pumpernickel bread and a slice of onion with a glass of red wine.

### Wine Pairing

Enjoy this cheese with your favorite fruity red wine such as Shiraz, Grenache, or Beaujolais to complement the tanginess of the cheese. It also pairs well with a crisp Sauvignon Blanc or Chenin Blanc. Don't forget dessert as this cheese also goes nicely with a bold port.

### Wine Club Pairing

Pair with this month's Diablita Red by Everett Ridge. The berry fruity character of this wine and cleansing acidity on the finish is a great match to the full-bodied flavor of the Beer Kaese.

## Laack Brothers Cheese Company Apple Cinnamon Monterey Jack

Apple Cinnamon Monterey Jack is a tasty twist on Jack cheese and just as the name suggests, it's made with cinnamon and apple inside. This is just one of the many interesting cheeses that Laack Brothers has to offer.

Location *Greenleaf, Wisconsin*

Type *Cow milk, pasteurized*

Aged *2 months*

Flesh *Ivory and Marbled*

### Tasting Notes

Apple Cinnamon Monterey Jack is very creamy and has the flavor of homemade apple sauce with cinnamon but it is not sweet. Its flavor has a nice balance between savory, creamy, and spice. This cheese makes an excellent omelet or pairs nice with fruit.

### Wine Pairing

With its subtle fruit and spice this cheese is excellent with your favorite Riesling. For a match made in heaven, pair it with a spicy Gewurztraminer to carry the cinnamon theme throughout your palate.

### Wine Club Pairing

This month's Diablita Blanca with its peach notes and refreshing acidity is a nice treat paired with spicy apple of the cheese.

Enjoy!