

Wine & Cheese by TCC's June 2010 Cheese Club

During the summer months when the weather begins to get a little hotter, we often forgo the traditional meal. The heat seems to turn off our hunger for a bit, at least our hunger for a heavy meal. We often decide to make a little cheese plate and have a glass of one of our favorite crisp white or rosé wines. This month we have some cheese perfect for that summer snacking.

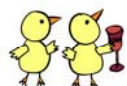
The first cheese this month is the Scholten Family Farms Weybridge cheese. This is a small, organic, bloomy rind cheese made by the Scholtens and then aged by the Cellars at Jasper Hill. Jasper Hill produces some of their own cheeses but they also affine cheese for farms that do not have the proper facilities. Jasper Hill has 22,000 square feet of underground vaults for aging cheese.

Next we have Mothais Sur Feuille. This is a soft ripened goat's milk cheese wrapped in a chestnut leaf that comes from La Mothe-Saint-Heray in France. The chestnut leaf aids in moisture absorption and imparts a touch of nuttiness to the cheese.

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



24104 W. Lockport Street Plainfield, IL 60544
(815) 436-3449
www.wcbytcc.com

Weybridge

Location	Middlebury, Vermont
Type	Organic Cow's milk
Flesh	Soft
Rind	Natural rind
Aged	30 days

Tasting Notes

Weybridge is mildly tangy with a dense creamy character accented with lively notes of citrus and wild grasses.

Wine Pairing

Excellent with crisp stainless steel fermented wines such as a Vinho Verde or Albarino.

Wine Club Pairing

For this month's wine club selection, pair with the Domaine Tolmard Mâcon-Chardonnay from Burgundy. The wine's nice, refreshing character and minerality on the finish make it a great pairing to the creaminess of the Weybridge.

Mothais Sur Feuille

Location	La Mothe-Saint-Heray, France
Type	Goat's milk
Flesh	Soft
Rind	Natural
Aged	2-3 weeks

Tasting Notes

This cheese is mild yet complex with flavors of fresh milk and herbs, slightly earthy with a mild tanginess.

Wine Pairing

Try this cheese with a crisp citrusy white wine such as a dry Riesling or a Pinot Gris. It is equally delicious with a medium bodied red such as Chianti or Merlot.

Wine Club Pairing

For this month's wine club selection, pair with the La Baronne Rouge. The berry and plum notes of the wine are a nice complement to the tanginess of the cheese.

Enjoy!