

Wine & Cheese by TCC's June 2008 Cheese Club

This month, our cheese club members are getting a sneak peak of two brand new cheeses to TCC. We are very excited about the new additions to our collection and we hope you love them as much as we do.

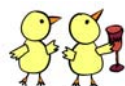
The first selection is a cheese called Saint-Paulin. Saint-Paulin is a creamy, semi-soft cheese made from cow's milk. It is brought to us by a company called Life in Provence based out of San Francisco, California. Life in Provence is owned by two gentlemen from Provence, France. Provence, France's much beloved Southern region, is best known for its striking natural beauty and casual way of enjoying life. Their goal is to bring America the warmer side of French culture and they demonstrate this with this simple yet flavorful cheese.

Second we have Academia Barilla's Pecorino Grand Cru. The Grand Cru is a newcomer on the scene building on a long tradition of Sardinian Pecorino cheese. Its exquisite taste comes from a combination of three elements: the richness of Sardinian sheep's milk, a production process based on the Parmigianino method, and 20 months of aging. (A typical pecorino is aged 4 to 6 months).

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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Saint-Paulin

Saint-Paulin is a monastery cheese from Charentes Poitou in central west France. This cheese is sometimes called Port Salut depending on exactly where the cheese is made. It is the first French cheese produced from pasteurized milk.

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| Location | Charentes Poitou, France |
| Type | Cow milk, pasteurized |
| Aged | 4 weeks |
| Rind | Washed rind |
| Flesh | White, creamy |

Tasting Notes

Saint-Paulin is a versatile cheese perfect as a table cheese, with fruit, or as a melting cheese. It is very creamy and buttery with a balancing tanginess. It's great for a grilled cheese or your favorite home made mac and cheese recipe. The flavor profile along with the melting character makes it a nice topping for Mexican food.

Wine Pairing

The buttery nature of this cheese is the perfect complement to your favorite oaked Chardonnay or tropical Viognier. Saint-Paulin is an excellent dessert cheese when paired with a sweeter Riesling.

Wine Club Pairing

We suggest trying the Saint-Paulin with this month's Tomero Torrontes. The peach notes of the wine are a great match with the creaminess of the cheese.

Pecorino Grand Cru

Pecorino Grand Cru is made using the Parmigiano maturation method which better preserves and accentuates the characteristic flavors of Sardinian milk. With its perfect balance and firm texture, it delights your senses with a complexity of aromas and sweet undertones of fresh milk.

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| Location | Parma, Italy |
| Type | Sheep's milk |
| Aged | 20 months |
| Flesh | Firm and flaky |

Tasting Notes

This cheese is very fragrant with notes of herbs and wild Sardinian flowers. It is sweet and delicate with aromas of fresh sheep milk and meadow herbs. Pecorino Grand Cru is a beautiful cheese to eat all by itself.

Wine Pairing

Enjoy this cheese with a wine of equal complexity. Try a big robust red like Metler Petite Syrah. This Pecorino is especially nice with big Italian Reds such as Elio Grasso Barbera.

Wine Club Pairing

This month's Tomero Malbec, with its rich style and long finish, is the perfect match with Pecorino Grand Cru. The sweet tannins and long fruit finish of the wine get your mouth ready for a taste of this delicious cheese.

Enjoy!