

## **Wine & Cheese by TCC's August 2009 Cheese Club**

This month we bring you two cheeses that are wonderful and a little off the beaten path. We hope you enjoy these selections as much as we do.

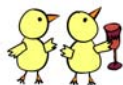
Our first selection is from Uplands Cheese Company located in Dodgeville, Wisconsin. This is a wonderful cheese maker using old world methods of raising cattle, handling milk, and producing the cheese by hand. They use similar elements as the French in their cheese making such as the use of unpasteurized milk.

The second selection is Caciotta di Bufala. Caciotta is produced in many regions of Italy from the milk of cows, sheep, goats or water buffalo. This particular Caciotta is made of water buffalo milk and is aged for a few 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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## Uplands Pleasant Ridge Reserve

The unique flavor of Pleasant Ridge Reserve is due to the combination of pasture-produced milk, the adoption of time-proven methods of cheese production, and a hand-crafted "old world" aging technique.

Location	Dodgeville, Wisconsin
Type	Raw cows' milk
Flesh	Firm
Rind	Washed/Natural
Aged	11 months

### Tasting Notes

The sharp nutty flavor may remind you of Swiss Gruyere. It is dense with only a few holes, a smooth but not creamy texture, and a buttery flavor with overtones of clover, wild flowers, and herbs. The cheese maker produces this cheese out of raw cows' milk from a single herd.

### Wine Pairing

The tangy nature of this cheese meshes perfectly with the citrus notes of a Pinot Grigio or Sauvignon Blanc.

For this month's wine selection, enjoy this cheese with the Quivira Fig Tree Sauvignon Blanc. The tangy nuttiness of the cheese is a perfect match to the steely citrus notes of the wine.

## Caciotta di Bufala

This cheese is another example of the wide ranging talent of Italian cheesemakers. The water buffalo milk imparts a nice tanginess like a goats milk cheese and the savory qualities of cows milk.

Location	Naples, Italy
Type	Water buffalo milk, pasteurized
Flesh	Ivory in color; creamy
Rind	Wrapped in black wax
Aged	Four months

### Tasting Notes

Caciotta di Bufala has a full, tangy flavor that literally causes your mouth to water. It has a creamy, rich mouth feel and a nice long finish. You can taste the fresh mountain herbs and grasses upon which the water buffalo graze.

### Wine Pairing

This cheese is delicious with a rich, robust red wine, such as an Australian Shiraz, Petit Syrah, or Cabernet Sauvignon.

For this month's wine selection, pair this cheese with the Melville Estate Syrah. The rich fruit and mouth feel of the wine marry perfectly with the tangy richness of the cheese.

Enjoy!