

## **Wine & Cheese by TCC's August 2008 Cheese Club**

While the air this time of year is sticky and muggy, we thought you might want to freshen things up with a couple of fresh milk cheeses.

Fresh milk cheeses are cheeses made using unpasteurized, uncooked, fresh, raw milk. This generally produces a more flavorful cheese with more character.

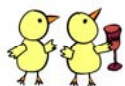
Our first selection is the Montasio Oro del Tempo cheese. Montasio is a pasture-terraced mountain located northeast of Venice in the Friuli-Venezia region of Italy. Montasio cheese was originally made in the thirteenth century by the monks who occupied the monastery that owned these pastures. Today, the cheese is a DOC cheese, which means its properties and production are protected by law.

Our second selection is from Roth Kase dairy in Wisconsin called Buttermilk Blue. It is a (mostly) Jersey cow milk blue that has no buttermilk in it; however, the dominant lactic flavor of this cheese may remind you of rich, tangy buttermilk. An assertive blue, it is tongue-shockingly good, with a texture perfect for the table or for crumbling over a salad and melting on a burger.

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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## Montasio Oro del Tempo

The cows graze along the side of mount Montasio which is full of wild grasses and herbs. This helps create the rich milk that is used to make this cheese. Thanks to the lack of pasteurization and the use of raw milk, you can taste the richness of the milk in the cheese.

Location	Veneto, Italy
Type	Cow milk, unpasteurized
Flesh	Ivory, Firm
Rind	Natural

### Tasting Notes

When this cheese is young, it is sweet in character. As it ages, the cheese takes on a certain piquancy or tanginess. The flavor of this cheese is nutty and slightly fruity. Since the mountain milk from which Montasio is made is high in butterfat, as it ages the cheese becomes richer and develops a flavor with hints of butterscotch.

### Wine Pairing:

Try Montasio with a lighter red or a crisp white with green apple or citrus notes - Sauvignon Blanc, Pinot Grigio, or a nice Pinot Noir are excellent choices.

### Wine Club Pairing

For this month's wine club, pair this cheese with the Stoneleigh Pinot Noir. The berry fruit notes of the Stoneleigh Pinot Noir are a nice match to the creamy mountain milk nature of the Montasio cheese.

## Buttermilk Blue

This cheese is inoculated with a secret blend of cultures, hooped by hand, pierced, salted and cured for over 2 months. Its rich, buttermilk flavor makes this a great cheese for salads or for snacking. A truly exceptional blue!

Location	Fon Du Lac, Wisconsin
Type	Cow milk, unpasteurized
Flesh	Creamy, blue gray veined
Rind	None

### Tasting Notes

This is a very creamy full-flavored blue cheese, yet it is not overly assertive. It has the lemon tang and buttery flavor of buttermilk which is caused by the special blend of penicillium they use to form the blue veins of the cheese.

### Wine Pairing

Enjoy this cheese with a fruity sweet wine as an aperitif or for dessert. Also try your favorite back porch sipper. This blue is great with your crisp summer wines like Sauvignon Blanc, Chenin Blanc or a dry rose.

### Wine Club Pairing

For this month's wine club selection, pair this cheese with the Dashwood Sauvignon Blanc. The grapefruit and green pea notes of the wine together with its balancing acidity make it an excellent pair for the Buttermilk Blue.

Enjoy!