

Wine & Cheese by TCC's September 2010 Cheese Club

This month we have two cheeses from a new supplier out of Chicago. We were introduced to this company initially because we were looking to carry Iberico Bellota Jamon. When we purchased the Iberico Jamon, we discovered that they had a whole array of Spanish products that interested us. In addition, we learned that they were very big into supporting local small production farms and sourced a lot of cheeses and other products locally. As this is important to us and a conscious thought in our purchasing decisions, we are now stocking some of their cheeses, meats and specialty items. When you come in to pick up your cheese club, ask us for some samples of the new products.

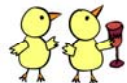
First, we are featuring the Montelarraena Cheese from the Castilla Leon Region in Spain. This is a Manchego-style cheese with a little more character and flavor than Manchego. Great for all you tapas or Spanish cheese needs.

Next, we are featuring the Calatravo goat and cow milk blend cheese from the Aragon region in Spain.

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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Montelarreina

Location	Castilla Leon, Spain
Type	Sheep milk
Flesh	Semi-soft
Rind	Natural
Aged	12 months

Tasting Notes

This cheese is flavorful and mildly sweet, which is typical of sheep milk cheeses. Buttery notes with hints of wild herbs, grass and fresh milk are the predominant flavors.

Wine Pairing

This is a nice cheese to pair with oaked Chardonnays which will complement the buttery flavors in this cheese. Rieslings and dry rosés are also nice options to consider.

Wine Club Pairing

For this month's wine club selection, pair with the Graham Beck Chardonnay/Viognier. The citrus and pear flavors of the wine complement the buttery fresh milk notes of the cheese.

Beer Club Pairing

For this month's beer club selection, pair with the Fox Deluxe Brewing Finn MacCool. The mild sweetness in this cheese pairs nicely with the caramel malty notes in this beer.

Calatravo

Location	Aragon, Spain
Type	Goat and Cow Milk
Flesh	Semi-Soft
Rind	Natural rind
Aged	3 months

Tasting Notes

This hand-crafted cheese is semi-soft with a nice tangy character balanced out with a mild caramel sweetness.

Wine Pairing

This cheese has a full flavor and a pleasant tanginess that is well suited for a bold full bodied red wines such as Shiraz, Petit Sirah, or a fruit forward Cabernet Sauvignon.

Wine Club Pairing

For this month's wine club selection, pair with the Graham Beck, The Game Reserve, Cabernet Sauvignon. The black berry fruit is a nice balance to the tangy caramel sweetness of the cheese.

Beer Club Pairing

For this month's beer club selection, pair with the Wild Onion Brewery Paddy Pale Ale. The crisp character of the beer works well with this fuller flavored cheese.

Enjoy!