

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

This month, we thought that we would revisit our favorite stand-by in the cheese world, cheddar. When most of us think of cheddar, we think of something familiar and comforting. However, this month's cheeses put a little twist on that comfort.

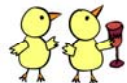
The first selection is a cheddar from Cypress Grove Dairy in Arcata, California. This is a goat milk cheddar even non-goat milk lovers can appreciate. Cypress Grove celebrates 24 years of producing an award-winning line of all-natural, traditionally made goat and sheep milk cheeses.

Next, we would be remiss if we did not feature a cheddar from Wisconsin! Our second selection is made by Laack Brother's Dairy in Green Bay. It is an onion garlic cheddar that is just as tasty as it sounds. Mark Laack is the family's 5th generation cheese maker with 18 yrs experience. He is also the co-founder of Laack Brothers Cheese. Mark says "flavor profile cheese makes all the difference in the world. With U.S. Specialty cheese, the flavor is very pronounced." We think you'll agree when you taste their delicious cheddar.

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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## Cypress Grove Goat Cheddar

This is the second time we're featuring Cypress Grove cheese in our cheese club and we're happy to share another with you. Simply put, they have top quality cheese making standards using milk from their own carefully regulated animals. Their goat cheddar is no exception as an example of how delicious a "good for you" cheese can be.

Location	Arcata, California
Type	Goat, pasteurized
Flesh	White, Firm
Rind	None

### Tasting Notes:

Sharp and smooth, this aged cheddar is complex and nutty in flavor. Mild goat milk notes give it a distinct advantage as a table and cooking cheese.

### Wine Pairing:

Goat cheeses in general work nice with acidic whites like Sauvignon Blanc, Pinot Grigio or Riesling. They are also great matches with rich, fruit-driven reds such as Zinfandel and Syrah.

### Wine Club Pairing:

For this month's wine club selection, pair this cheese with the Boom Boom! Syrah. The fruit forward berry flavor of this wine marries nicely with the nutty tang of the cheese.

## Laack Brothers Dairy Onion Garlic Cheddar

Flavored cheeses and cheddars seem to abound these days and there are a few that stand out and for a couple of reasons. A good flavored-cheddar should not only have quality flavoring ingredients, but also most importantly be made of a quality non-processed cheese.

Location	Green Bay, Wisconsin
Type	Cow milk, pasteurized
Flesh	Ivory colored, slightly crumbly
Rind	None

### Tasting Notes:

This cheese is reminiscent of Irish cheddar with a great onion and garlic presence. Fresh onion is a predominant flavor that blends perfectly with the tangy sweet of the cheese.

### Wine Pairing:

Any fruit forward wine is going to bring out the natural sweetness of the onion and the garlic of this cheese. Pair with a fruity Viognier or Gewurtztraminer for a white wine or an Australian Shiraz for a red wine.

### Wine Club Pairing:

For this month's wine club, pair this cheese with the Kung Fu Girl Riesling. This fruity flavors and nice acidity of the wine perfectly complement the bold flavors of onion and garlic.

Enjoy!