

Wine & Cheese by TCC's November 2011 Cheese Club

Our selection of cheeses this month comes from Caves of Faribault in Faribault, Minnesota. Faribault Dairy Company, Inc. (now also known as Caves of Faribault®) was founded in June, 2001. They revitalized caves carved out of St. Peter Sandstone after an eight-year dormancy and now use them to age their artisan cheeses.

Legend holds that the first blue cheese was born in the natural caves of France where ideal humidity and temperature conditions allowed native blue green molds to flourish. That tradition lives on at Caves of Faribault®, on the site where America's first blue cheese was made and where every hand made batch of award winning Amablu® and St. Pete's Select™ blue cheese is aged in sandstone caves carved from the river bluffs. (You may know the "famous" St. Pete's blue cheese we use in our Spring Greens Salad, Blue Cheese Cheesecake, and Honey & Blue Cheese dessert.) The formation of St. Peter Sandstone goes back to the last glacial age. St. Peter Sandstone is the beach sand deposit from the glacier's retreat. Found only in Minnesota, Iowa, Illinois and northern Missouri, this sandstone is geologically rare. It is uniquely qualified for aging cheese and lagering beer. In 1854, Gottfried and Ernst Fleckenstein used the caves to brew and age their beer made at Fleckenstein Brewing Co. Unfortunately, they had to close down that operation due to The Prohibition of Alcohol imposed in 1919. Many more caves were hollowed between the 1930s and 1970s by cheesemaker Felix Frederickson and his company Treasure Cave, Inc (which moved to Wisconsin in the 1990s). The caves stretch over nearly an acre's-worth of land. Now there is a network of twelve caves formed as self-supporting gothic arches twenty-two feet in height.

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



24104 W. Lockport Street Plainfield, IL 60544
(815) 436-3449
www.wcbytcc.com

Jeffs' Select Gouda

"Jeffs' Select" was born of the collaboration of Wisconsin Master Cheesemaker Jeff Wideman (aka JeffW) and Caves of Faribault's Jeff Jirik (aka JeffJ). The two Jeffs have been close friends for over a decade, sharing their passion for great cheesemaking and enjoying many adventures together. JeffW has traveled the world judging cheese contests and visiting plants and loves classic Dutch Gouda. JeffJ, also a fan of Gouda, offered his caves for ageing. Traditionally, Gouda in the U.S. is aged at refrigeration temperatures. JeffJ decided to really push the limits of this cheese and warm cave age it for 9 months.

Location	Crafted in Wisconsin - Cave Finished in Minnesota
Type	Cow's milk
Flesh	Yellow with small holes
Rind	Paprika rubbed - edible
Aged	9 months

Tasting Notes

This gouda is full bodied with a classic European nuttiness and has caramel notes with just a hint of salt. Initially sharp, it melts in your mouth and finishes creamy.

Wine Pairing

Pair with a nutty oak aged white wine such as Chardonnay or Viognier. Also pairs well with full-bodied, fruit-driven red wines like Zinfandel or new world Syrah.

Wine Club Pairing

For this month's wine club selection, try this cheese with the Arrowood Viognier. The tropical fruit and floral notes of the wine are a delicious offset to the salty, nutty, caramel notes of the cheese.

Beer Club Pairing

For this month's beer club selection, pair with Arcadia Brewing Company Loch Down Scotch Ale. The sweet malt and plum notes of the beer complement the salty, nutty, caramel notes of the cheese.

St. Mary's Grass Fed Gouda

As one of Faribault Dairy's signature cheeses, St. Mary's Grass Fed Gouda features a rich and creamy flavor that is sure to satisfy. The unique rich texture comes from the grass fed cows that have a better quality ratio of fats (omega 3:6) than cows raised on conventional diets.

Location	Crafted in Wisconsin Cave Finished in Minnesota
Type	Cow's milk
Flesh	Yellow with small holes
Rind	Wax - inedible
Aged	2 years then cave aged 2-3 months

Tasting Notes

This grass-fed aged Gouda responds beautifully to cave finishing by developing a smooth, nutty, buttery sharp flavor with hints of caramel.

Wine Pairing

Try this cheese with a refreshing hard apple or pear cider, a cool glass of Gewürztraminer or a frothy malty beer. Also pairs deliciously with light bodied, fruity reds such as Beaujolais and Pinot Noir.

Wine Club Pairing

For this month's wine club selection, pair this with Adler Fels Coastline Pinot Noir. The ripe berry notes of the wine marry nicely with the buttery nuttiness of the cheese.

Beer Club Pairing

For this month's beer club selection, pair with the Arcadia Brewing Company Nut Brown Ale. The almond and biscuit notes of the beer perfectly complement the buttery nuttiness of the cheese.

Enjoy!