

Wine & Cheese by TCC's December 2011 Cheese Club

This month we have two cheeses from England. France has its Brie and Camembert, Italy has its Parmigiano Reggiano and mozzarella di bufala, but what about England? For cheese connoisseurs, Great Britain might lack variety and reputation, but it makes up for this in quality. In the past decade, British cheeses have seen resurgence, in large part due to the efforts of Neal's Yard Dairy. This British cheese retailer and wholesaler has promoted small farmhouse producers and contributed to an overall rise in quality of the British cheese available at home and abroad.

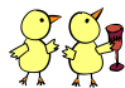
Our first cheese is Lancashire. Produced in Lancashire County, this cheese came about out of necessity when Lancashire dairy farmer's wives made cheese from surplus milk. On small farms, there was insufficient milk from a single day to make a cheese. So each day's milk was curdled and accumulated for several days until there was enough curd to make a cheese; thus, Lancashire was born.

Our second cheese is Red Leicester. The cheese was originally made on farms in Leicestershire with milk that was surplus after all the Stilton desired was made. It was originally colored with carrot or beet juice. It used to be called Leicestershire Cheese, after the county in which it was originally made, but is now called Red Leicester to distinguish it from the White Leicester.

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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Lancashire

There are three distinct varieties of Lancashire cheese, Creamy Lancashire, Tasty Lancashire and Crumbly Lancashire. We are featuring the Crumbly this month.

Location	Lancashire England
Type	Cow's Milk, Pasteurized
Flesh	Semi-Firm
Rind	None
Aged	6 to 8 weeks

Tasting Notes

Lancashire is tangy, crumbly and touted as the world's best toasting cheese. Top hearty bread slices with the cheese and broil until golden.

Wine Pairing

Try this cheese with a Riesling or a Gewürztraminer. The residual sugar of these wines are a great pairing with the tangy characteristics of the cheese.

Wine Club Pairing

For this month's wine club selection, pair with the Eric Bordelet "Sidre Doux" French sparkling cider. The off-dry style, honey and baked apple notes of the cider are a delicious offset to the tangy characteristic of the cheese.

Beer Club Pairing

For this month's beer club selection, pair with the Anchor Brewing Company Liberty Ale. The citrus and slight spicy notes of the beer stand up to the tangy flavors of the cheese.

Red Leicester

This cottage shaped loaf has a brown wax rind and a rustic appearance yet, the cheese itself is reminiscent of havarti in style with a little more of a complexity in flavor.

Location	Leicester, England
Type	Cow's milk, Pasteurized
Flesh	Semi-firm
Rind	None
Aged	5 to 6 months

Tasting Notes

The predominant flavors are that of cheddar with a touch of nut and sweetness.

Wine Pairing

Try this cheese with a bolder style red like a Cabernet Sauvignon or a Shiraz. This cheese has a fuller flavor and stands up well to bigger, fruit driven red wines.

Wine Club Pairing

For this month's wine club selection, pair with the CJR Reginato Blanc de Blancs sparkling wine. The apple and peach notes of this sweet and tart sparkling wine are a lovely offset to the tangy, nutty, sweetness of the cheese.

Beer Club Pairing

For this month's beer club selection, pair with the Anchor Brewing Company Humming Ale. The grassy citrus notes of the beer match the tanginess of the cheese.

Enjoy!