

Wine & Cheese by TCC's September 2011 Cheese Club

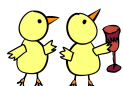
This month's cheese selections come from Harmony Specialty Dairy located in Stratford, Wisconsin - Caerphilly [kar-FIHL-ee] cheese and a Double Gloucester style cheese. Harmony Specialty Dairy is a 4th generation dairy that was established in 1989 as Harmony-Ho Holsteins. Today Harmony-Ho Holsteins is home to 450 high genetic merit Registered Holsteins whose milk is processed into cheese at the family owned Harmony Specialty Dairy Foods.

Originally produced as a way for dairy farmers to efficiently expend their excess milk, Caerphilly cheese developed a following that soon made it profitable to produce on its own. The cheese became a great favorite of Welsh coal miners, who enjoyed chunks of Caerphilly for lunch. The rind of the cheese protected it from the miners' dirty hands, and its saltiness replenished whatever was sweated out by the men laboring underground.

Double Gloucester has the honor and distinction of being used each spring for the Cooper's Hill Cheese Rolling and Wake on Gloucestershire's Cooper's Hill. The event consists of competitors chasing a wheel of Double Gloucester down an uneven hillside. The competitors are expected to catch the wheel of cheese; but, with speeds in excess of 70mph, this is virtually impossible. We are pleased to offer you Double Gloucester, thus sparing you potential injury from running after (or from!) a 70mph, large wheel of cheese...downhill.

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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Caerphilly

Caerphilly is a hard, white cheese that originated in the area around the town of Caerphilly in Wales. It was not originally made in Caerphilly, but was sold at the market there, hence taking the town's name. Caerphilly is a light-colored (almost white), crumbly cheese made from cow's milk, and generally has a fat content of around 48%.

Location	Stratford, Wisconsin
Type	Cow's milk
Flesh	Firm white paste
Rind	No rind
Aged	Up to 10 weeks

Tasting Notes

Caerphilly is a moist, crumbly cheese with a pale-colored paste. It has a slightly sharp but buttery flavor with honey notes and a clean aroma. It melts nicely so it is an excellent choice as a topping for vegetables or in a grilled cheese sandwich with dark bread. Or try crumbled on soups and salads - delicious!

Wine Pairing

This cheese is delicious with robust, full-bodied reds wines such as Zinfandel or rich white wines such as Chardonnay or Viognier. It also pairs nicely with your favorite ale.

Wine Club Pairing

For this month's wine club selection, try this cheese with the Ministry of the Vinterior Chardonnay. The sharp, buttery and honey notes marry nicely with the ripe pineapple and vanilla notes of the wine.

Beer Club Pairing

For this month's beer club selection, pair with the Boulevard Brewing Company Pale Ale. The sharp, buttery and honey notes of the cheese are nicely complemented by the fruity citrus of the beer.

Double Gloucester

Double Gloucester is crafted using a mixture of morning and evening milk, hence the name, Double Gloucester. It is a traditional, semi-hard cheese which has been made in Gloucestershire since the sixteenth century. Double Gloucester is colored with annatto (coloring produced from the reddish pulp which surrounds the seed of the achiote tree, often used in cheddar cheese as well) to give it a warm orange color.

Location	Stratford, Wisconsin
Type	Cow's milk
Flesh	Semi-hard
Rind	No rind
Aged	6 months

Tasting Notes

The full-cream and the two milking sessions of milk in Double Gloucester give it a rich, buttery, nutty taste and a firm yet creamy texture. The perfect nibbling cheese for your cheese tray.

Wine Pairing

Pair this cheese with a spicy Syrah or a fruity Pinot Noir. Equally delicious with a tawny port.

Wine Club Pairing

For this month's wine club selection, pair with the Ministry of the Interior Pinot Noir. The nutty flavor and creaminess of the cheese are nicely complemented by the rich raspberry fruit of the wine.

Beer Club Pairing

For this month's beer club selection, pair with the Boulevard Brewing Company ZON. The nutty flavor and creaminess of the cheese are a delicious match to the breadly maltiness of the beer.

Enjoy!