

Wine & Cheese by TCC's April 2018 Cheese Club

This month we're featuring a domestic raw goat milk cheese and a French pasteurized cow milk cheese. Our first selection is the Raw Goat Milk Sharp Cheddar Cheese from Mt. Sterling Co-op Creamery in Mt. Sterling, Wisconsin. Mt. Sterling Co-op has been making goat cheese since 1976. Currently, there are about 20 producers who are the member-owners of the co-op all of whom practice sustainable farming. The Raw Goat Milk Sharp Cheddar is a traditional, full-flavored sharp cheddar with a slight bite. Our second selection is the Saint-Nectaire Laitier from Paul Dischamp Maître Affineur en Auvergne. The Dischamp family has been making cheese in the Auvergne region of France since 1911 and is now being made by the third and fourth generation of the family. The Saint-Nectaire is a semi-soft washed rind cheese is made from the milk of Salers cows that feed on rich, volcanic pastures.

Mt. Sterling Co-op Creamery, Raw Goat Milk Sharp Cheddar

Type: Raw goat's milk

Flesh: Firm

Rind: Natural

Tasting Notes: Slightly sweet with nutty notes and a slight bite on the finish.

Beer Club Pairing: For this month's beer club, pair with the Maplewood Brewery and Distillery, Son of Juice IPA. The sweet and nutty notes in the cheese are complemented by the juicy citrus flavors in the beer.

Wine Club Pairing: For this month's wine club, pair with the Rôtie Cellars, Southern Blend. The crisp acidity in the wine is the perfect palate cleanser in between bites of this cheddar.

Saint Nectaire

Type: Pasteurized cow's milk

Flesh: Soft

Rind: Washed

Tasting Notes: Soft and creamy with flavors of sweet grass and hay with a distinct peanut finish.

Beer Club Pairing: For this month's beer club, pair with the Maplewood Brewery & Distillery, Fat Pug Milk Stout. The hint of sweet cream in the stout enhances the creaminess and nutty finish of the cheese.

Wine Club Pairing: For this month's wine club selection, pair with the Rôtie Cellars, Northern Blend. The sweet grassy notes in the cheese are complemented by the rich, black fruit flavor in the wine.

Have a great month!

The Gang at TCC



Wine & Cheese by TCC



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