

Wine & Cheese by TCC's October 2019 Cheese Club

Fall is the season of powerful sights, smells and flavors. This month we've selected two delicious cheeses that are exploding with flavor. The first selection is the very cleverly named, Ewe Calf to be Kidding from Hook's Cheese in Mineral Point, WI. This bright, flavorful, award-winning triple-milk cheese is as fun as its name implies. Made from sheep (ewe), cow (calf) and goat (kid) milks, it's a complex, veiny blue cheese crafted by high school sweethearts and Hook's Cheese owners, Tony and Julie Hook. One of the many reasons to celebrate this cheese is it's the first triple-milk blue produced in the U.S. Each milk shines in this mouthwatering Wisconsin original -- creamy cow, earthy sheep, and zippy goat. The second selection is St. Malachi Reserve from The Farm at Doe Run in Chester County, Pennsylvania. This sustainable, organic farm is home to all three milking herds, cow, sheep and goat, used to produce their fresh, seasonal mixed milk cheeses. This award winning cheese resembles a combination of a Dutch washed curd and French Alpine cheese that is aged for about 16 months in natural quarry stone caves. Enjoy! ☺

Hook's Cheese, Ewe Calf to be Kidding

Type: Triple milk; cow, goat, and sheep

Flesh: Firm, moderately crumbly

Rind: None

Tasting Notes: Moderate blue characteristics with a creamy, melt in your mouth texture

Beer Club Pairing: For this month's beer club, pair with the Maplewood Brewing Brownie Points Brown Ale with Vanilla. The chocolate malt notes in ale complement the creamy notes in this mixed milk blue.

Wine Club Pairing: For this month's wine club, pair with Escarlata Red Wine. The tangy blue notes in the cheese are complemented by the bold fruit flavor in the wine.

St. Malachi Reserve

Type: Raw cow milk

Flesh: Firm

Rind: None

Tasting Notes: Flavors of brown butter, hazelnut, toasty champagne, roasted nuts and buttered toast with a dense paste and long savory finish.

Beer Club Pairing: For this month's beer club, pair with Werk Force Brewing Werktoberfest. The caramel notes in the beer complement the toasted, butter notes in the cheese.

Wine Club Pairing: For this month's wine club, pair with the Château Saint Cosme Little James Basket Press. The balanced acidity in the wine is the perfect palate cleanser for the rich, toasty flavor of the cheese.

Have a great month!

The Gang at TCC



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