

Wine & Cheese by TCC's May 2017 Cheese Club

This month we're featuring two different goat cheeses: a fresh goat cheese immersed in an olive oil infusion and a bold, aged goat cheese. Our first selection is from Chevoo, a small family-owned business founded by Gerard and Susan Tuck. Gerard and Susan came to the U.S. from Australia with their three young children and became inspired to create a new, unique range of marinated goat cheeses that were a staple back home in Australia. The Smoked Sea Salt & Rosemary is a delicate chèvre hand-blended with smoked sea salt and cracked pepper marinated in olive oil that has been infused with rosemary for 4-8 weeks. Our second selection is Grumpy Goat from the Bekkum family of Nordic Creamery in Westby, Wisconsin. The lush, green hills and valleys within Vernon County are known for their fertile soil and exceptional grazing land which is home to the small, family-run farms that provide the milk for the Bekkum family's award winning butters and cheeses. The Grumpy Goat is a bold, full-flavored goat cheese that is cellar-aged for over 1 year.

Chevoo, Smoked Sea Salt & Rosemary

Type: Pasteurized goat's milk

Flesh: Semi-soft

Rind: Rindless

Tasting Notes: A creamy, smooth texture with notes of smoked sea salt, a hint of pepper and fresh notes of rosemary.

Beer Club Pairing: For this month's beer club, pair with the Old Town Abbey White. The fresh, versatile flavors in the cheese are complemented by the notes of lemongrass in the beer.

Wine Club Pairing: For this month's wine club, pair with the Avignonesi Cantaloro Toscana IGT. The fresh notes of rosemary in the cheese are complemented by the fresh, red fruit flavors in the wine.

Nordic Creamery, Grumpy Goat

Type: Pasteurized goat's milk

Flesh: Semi-hard

Rind: Natural

Tasting Notes: Semi-hard, but still creamy with sharp, robust flavors.

Beer Club Pairing: For this month's beer club selection, pair with the Old Town Abbey Blonde. The sweet, malt notes in the beer mellow the full, robust flavor of the cheese.

Wine Club Pairing For this month's wine club selection, pair with the La Valentina Cerasuolo d'Abruzzo DOC. The fresh flavors of pomegranate, cherry and wild strawberry mellow the sharpness of the cheese.

Have a great month!

The Gang at TCC



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