



Brie Tour de Marze

Ile de France, France

Made from pasteurized cow's milk, this is a buttery, rich brie that borders on a triple crème with a higher fat content of 60%. It is made in the traditional large format shape (approximately 24" across) and weighs about 4 pounds. It is a "bloomy rind" cheese that ripens from the outside in, so the softer parts of the wheel will be closer to the rind and the inner portion can sometimes be quite firm. There is a distinct flavor of butter and mushrooms and yes, it is okay to eat the rind!

Wine Pairing: 2007 Domaine Perraud Saint Veran Vieilles Vignes, Macon, Burgundy, France



Goat Gouda

Paso Robles, California

This 10 pound wheel is made by Central Coast Creamery, a new cheese maker in our local CA scene. It is made from pasteurized goat's milk with a touch of goat's cream and is aged for approximately 4 months. The texture is semi-firm, smooth yet slightly grainy, and there is a nutty, sweet flavor reminiscent of caramel. The milk used in this cheese is from a farmer that produces nearby to the creamery and all other ingredients in the cheese are certified for organic production.

Wine Pairing: 2008 Kings Ridge Pinot Gris, Oregon



Piave

Veneto, Italy

This wheel is made in the Piave river valley from pasteurized cow's milk by the Cooperativa Lattebusche. Two milkings are used for each wheel's milk, one of which is skimmed. The wheels are dense and hefty, with the Piave name boldly and repeatedly incised along the outer rim. The flavor is full and fairly sharp, becoming sharper and harder with age. Pineapple and citrus are often overtones of the flavor--and this cheese is a favorite red wine choice. Try it with both of the red wines in this flight.

Wine Pairing: 2008 Entre Amis, Vin de Pays, Tarn et Garonne, South West, France



Ubriaco

Lombardy, Italy

Meaning "drunken" in Italian, the young cheese is soaked in wine, covered with the crushed grape skins left after pressing, and then allowed to mature for six to ten months. It is made from unpasteurized cow's milk and the wine used can range from light white (such as Prosecco) to deep red Chianti. In all cases, it has a sweet, fruity flavor imparted from the grapes that is an obvious winner with wine pairings. The texture is firm and toothsome making it a wonderful table cheese.

Wine Pairing: 2008 Giornata il Camp, Central Coast, California