

# IN PURSUIT OF CHEESE



Vol. 22 No. 10

THE RARE CHEESE CLUB

## TOMME SAINT GEORGES

We've recently discovered Tomme Saint Georges, a French, semi-soft, sheep's milk cheese aged 3-6 months, and we're excited to share it with you, but first a little backstory. The cheese, made in the French Alps by Société Fromagère de Riom, is a bit of a cross between Ossau Iraty and a traditional French Tomme such as Tomme de Savoie. Most Tomme-style cheeses produced in the French and Swiss Alps use cow's milk, but Tomme Saint Georges breaks with that tradition.

This washed-rind cheese's name comes from the small town where it's made, Saint Georges, tucked away in a French region largely known for its medieval castles, like the Romanesque Abbey Church of St. Foy. The town itself is named after Saint George who is most often depicted in medieval paintings saving a princess from a ruthless dragon. Seems fitting that in the end he should at least have a cheese named after him.

**Tasting Notes:** Tomme Saint Georges' paste is moist and creamy. Its flavor profile reminds us of a sauce or bisque made from sweet cream, chives, and leeks. You might pick up on some bread-like yeasty qualities. Consider pairing it with bolder wines and beers along with prosciutto, honey or dried fruit.

## UPLANDS CHEESE COMPANY - PLEASANT RIDGE RESERVE

Uplands Cheese Company's Pleasant Ridge Reserve is arguably one of the best cheeses being produced in the United States at this time and is currently the most awarded cheese to date. The farm was founded in 1994 by two neighbors, the Gingriches

and the Patenaudes, with the intent of joining their small herds and managing them in a seasonal, pasture-based system. Andy Hatch and Scott Mericka, who purchased the farm with their wives Caitlin Hatch and Liana Mericka, both began as apprentices under founders Mike Gingrich and Dan Patenaude.



The farm's location is ideal for growing a diverse range of herbs, legumes and grasses which contribute to high quality milk with exceptional flavors. And so, it wasn't long before its founders began

the quest to learn more about other regions in the world that produced world-class cheeses from seasonally grass-fed cows. They settled in on hard, aged cheeses of the Alpine regions of France and Switzerland and currently produce only two cheeses, one of them America's most-awarded cheese which you'll have the opportunity to try this month. The only cheese in the world to do so, Pleasant Ridge Reserve has won Best of Show

(Continued on reverse page)



in the American Cheese Society's annual competition three times and has also won the US Cheese Championships in 2003.

We're indeed fortunate to have a special relationship with Uplands Cheese, who allow us to hand-select the batch dates for the cheeses that we purchase for our customers, ensuring we secure the best flavored batches. Andy only makes Pleasant Ridge Reserve in the summer months when his cows are grazing in the rolling green hills of the farm's pasture.

**Tasting Notes:** Pleasant Ridge Reserve is made in the style of traditional Alpine mountain cheeses, like Beaufort or Gruyère, but in a much smaller format (approx. 7 pounds). Aged over a year, flavor crystals have developed and add dimension to its creamy texture. The

paste is almost amber in color and the flavors are rich and fruity, almost like blackberries. Sweet grass notes integrate beautifully with rich, slightly salty, fruity notes that linger pleasantly. You're going to love it. Consider pairing it with a quality aged salami and roasted herbed mushrooms, brandied peach halves, fig preserves or olive jam. Pleasant Ridge Reserve will also pair nicely with a crisp Belgian Witbier like Allagash Brewing's White or with Moscato d'Asti, a refreshing summer wine.

## BIANCOSARDO

Aged 9-12 months and produced on the island of Sardinia (Sardegna), Italy, BiancoSardo is a firm sheep's milk cheese in the Pecorino Sardo family of cheeses. Arguably one of the more noteworthy aspects of this cheese is its rugged, rippled rind created by molding the cheese in woven baskets. The cheese curds are poured into a traditional basket made of the same Apulian grasses the herd grazes on, just as this cheese has been made for centuries on the island of Sardinia. Today's sheep graze on the same grasses in Sardinia's Apulian fields that sheep did hundreds of years ago to produce the distinctively flavored milk used to make BiancoSardo. You're about to taste a bit of

Italian history.

**Tasting Notes:** BiancoSardo's texture is drier, similar to an aged Parmigiano Reggiano, crumbly with heaps of flavor crystals (tyrosine). It's considered to be an 'old world' cheese. The flavor is savory and sweet from the sheep's milk, slightly herbal and earthy closer to the rind, and tangy, while offering a balanced amount of salinity. Though sharp and full flavored, BiancoSardo's flavor profile and surprisingly creamy mouthfeel will please many palates. A great snacking cheese, it can be chiseled into small wedges or grated over your favorite pastas. It would also be a welcome addition to any panini. Pair it with robust, fruity red wines.



## CULTURE CORNER

Cheese:	Tomme Saint Georges	Pleasant Ridge Reserve	BiancoSardo
Country:	France	United States	Italy
Cheese Texture/Type:	Semi-soft	Firm	Firm
Milk Type:	Sheep; Raw	Cow; Raw	Sheep; Pasteurized
Cheese Age:	3-6 months	12+ months	9-12 months
Pronunciation:	tom sahn george		bee-on-co-sar-do

800.625.8238

CUSTOMERSERVICE@CHEESEMONTHCLUB.COM

