

Think Brownstone presents...

Bastille Day Cheese Day with Rocco Rainone



Station 1

Goat's Milk Fresh vs. House Aged

Wine: Chateau Grand Renom Blanc, Bordeaux (white)

Beer: Victory Brewing Company's Whirlwind Wheat

Petit Billy - Quintessential fresh goat's milk, acidic, bright, with a chalky texture that sits on the tongue making it the perfect foil for minerally whites.

Rocco Crottin - We take a crottin form of the Petit Billy and age it in a controlled climate that is warmer and more humid than refrigeration. This allows a rind to grow on the cheese, which ripens it, changing the texture and mellowing the acidity of the cheese. It also brings out different fruity notes depending on the time of year. We had a batch that tasted like banana cream pie earlier this year.

Notes: _____

Station 2

To Stink or not to Stink

Wine: Gerard Bertrand Cremant, Limoux FR (sparkling)

Beer: Dogfish Head 60 Minute IPA

Delice de Bourgogne (not to stink) - A classic French triple crème. This cheese has a lot in common with a brie until they add in heavy cream to boost the fat content of the cheese. A triple crème is a cheese in which there is three times as much butterfat as other solids. This is decadence! Slightly tangy with a cheese cake-like texture. Sparkling wines will cut the fat, playing a balancing game on your tongue. This is one way to get a decadent creamy cheese.

St. Nectaire - The other way is going to stink a little, but it's worth it. This washed-rind cow's milk cheese has no extra cream added but offers a smooth rich texture because of the way it was ripened. The sticky orange rind on the outside supplies the trademark French cheese stink but also transforms the paste inside into a rich, bulging glob of straw colored euphoria, sometimes producing hints of peanut shell, peanut butter, and even cacao.

Notes: _____

Station 3

Basque-ing in the Pyrenees

Wine: Artadi "Artazuri" Rosado, Catalunya (rose)

Beer: Victory Brewing Company's Whirlwind Wheat

House-aged Ossau Iraty - The most famous of the Basque Sheep's milk cheeses. It has many variations, encompassing different ages, sizes, and aging techniques. This is a version that was very young when we got it this winter. We have been aging it ever since. Prepare for a surprise. You will be the first to try this house-aged cheese! The sheep's that make this cheese are regular fixtures in the Pyrenees disrupting the Tour de France. Their Shepherds take them into the mountains so they can eat a wide array of flora in the mountains, which adds to the complexity of the milk. The magic of this cheese is its smooth texture. Many cheese makers try to replicate it with little success.

Tomme d'Aydus - This is a goat's milk version of Ossau Iraty. The same style from the same pastures, with a hint of acidic tang on the finish. There is also a hint of washed-rind funk that gives it a little bit of a round meatiness to it. Umami city! This is unlike any other goat cheese.

Notes: _____

Station 4

Les Bleus

Wine: Barista Pinotage, South Africa (red)

Beer: Dogfish Head 60 Minute IPA

Fourme d'Ambert – A cow's milk creamy blue from Auvergne that is shaped like a little log. It isn't a cringe-inducing blue. The blue is there to complement the cheese not to make eating it a feat of strength not suitable for the faint of heart. Look out for a deceptively pleasant hint of latex in this cheese. Most people will associate the latex smell with the smell of a Band-Aid. I know it sounds bad but you will love it. Like your mother soothing you after you scraped your knee as a child.

Roquefort - One of the most specific cheeses in the world. Milk from a particular breed of sheep, grazing in a particular area, made with very little allowance for creativity, and aged for a certain amount of time in a single cave. Every wheel is like a fresh masterpiece being unveiled to the tongue for the first time. How brilliant is a formula that produces greatness every time? Salty, creamy, gritty, pungent, and tangy blend together to dazzle your taste buds.

Notes: _____

