



Virtual Wine & Cheese Tasting May 29, 2020

*With Cheese Expert Debbie Levy
and 13th Street Sommelier Corinne Maund*

Cheese and Origin	Type/Description
<p><i>Brigid's Brie</i></p> <p>Gunn's Hill Artisan Cheese Woodstock, Ontario www.gunns Hillcheese.ca</p>	<p>Shep Ysselstein owner and cheesemaker at Gunn's Hill Artisan Cheese grew up on the family farm. Shep's grandfather came to Canada in the 50's from Holland and purchased the farm in the Woodstock area. After studying business at university, Shep decided he wanted to make cheese using the milk from the family farm. Studying in the Finger Lakes, Vancouver Island and Switzerland gave Shep his start.</p> <p>This soft cheese with its white bloomy rind cheese gets its name from St. Brigid who is the Irish patron saint of milk maids and dairy farmers. Brigid was also the name of the Shep's Irish mother-in-law. Best between 8 and 10 weeks from production, you will be rewarded with the best flavour and oozing paste!</p> <p>Wine Pairing: 13th Street Blanc de Noir</p>
<p><i>Crosswind Farm Artisan Chèvre</i></p> <p>Crosswind Farm, Ontario www.crosswindarm.ca</p>	<p>Located 15 minutes east of Peterborough, Kevin and Cindy started farming in 2006. In 2007 the first goats arrived, and milking began.</p> <p>This fresh chèvre is fluffy and spreadable with a mild tart flavour. The white colour is a recognizable trait for goat cheese as goats break down the B-carotene into colourless Vitamin A. Goats milk is often easier to digest for lactose-intolerant people as the milk is naturally homogenized. The fat globules are small and stay suspended in the milk making it easier to digest.</p> <p>Wine Pairing: 13th Street 2019 Sauvignon Blanc</p>
<p><i>Handeck</i></p> <p>Gunn's Hill Artisan Cheese Woodstock, Ontario www.gunns Hillcheese.ca</p>	<p>Another great cheese from Gunn's Hill, this firm, washed rind cheese is made in a similar method to typical Swiss mountain-style cheeses. Mountain-style cheeses are less salty than other cheeses as everything had to be carried up the mountain. They are generally larger in size to last longer and be easier to transport back down the mountains. The curds are cut into small sizes often rice-sized and heated to a high temperature to reduce the moisture. <i>Handeck</i>, aged for 2 years, is rich with complex flavours with a nutty aroma. All the milk used to produce this cheese comes from the family's dairy farm.</p> <p>Wine Pairing: 13th Street 2018 Gamay</p>
<p><i>COWS CREAMERY 2 Year Old Cheddar</i></p> <p>COWS Inc. Prince Edward Island www.cows.ca</p>	<p><i>COWS CREAMERY 2-Year-Old Cheddar</i> is an all-natural cheese made using thermalized milk from small local farms around P.E.I. The milk is influenced by the proximity to the sea with its salty air and the iron-rich red soil. The recipe has its roots in the Orkney Islands of Scotland. The cheese has a smooth, firm texture with rich, full-bodied flavours.</p> <p>Wine Pairing: 13th Street 2018 Cab Franc</p>
<p><i>Celtic Blue</i></p> <p>Glengarry Fine Cheese Lancaster, Ontario www.glengarryfinecheese.com</p>	<p>Margaret Peters Morris and head cheesemaker Wilma Klein-Swormink put Canada on the map for cheesemaking in 2013 with their Aged Lankaster which won Supreme Global Champion at the Global Cheese Awards. In 2015, they again emerged best-in-show among 1,779 entries in 109 categories at the American Cheese Society Awards for their Celtic Blue Reserve. Their Celtic Blue won 3rd place in the blue cheese category. The Reserve is a bit milder and creamier due to the addition of extra cream.</p> <p><i>Celtic Blue</i> is a soft, creamy blue cheese, with delicate blue veining and a limestone-coloured natural rind. The typical blue taste is mild, starting off salty; the finish is softened by a creamy, sweet butter flavour.</p> <p>Wine Pairing: 13th Street 2018 Cab Franc</p> <p>Accompaniment: Featured recipe - Salted Chocolate Graham Cracker (great way to finish a meal if you want to skip dessert but still with enough sweetness to satisfy dessert lovers)</p>