

# MISSION BAY WINE & CHEESE



## June Cheese Club 2021

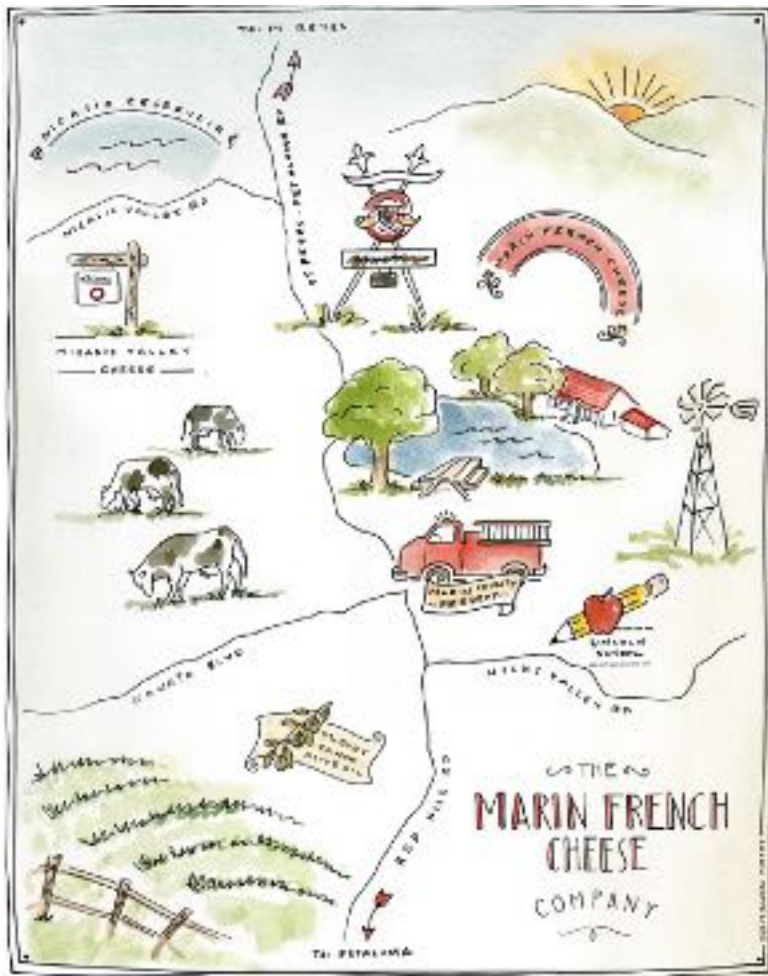
It's somehow another month, oh wow! It's finally starting to feel like summer and while the world is slowing opening up and getting back to "normal" we've included some of our favorite summer treats to help ease you back into it all.

This month we start off in our own Bay Area backyard to taste some delectable brie, hop on over to Germany for one of our favorite savory bites that is sure to put you in a Good Mood, skip over to Switzerland for a go to comfort cheese, and end up in Spain to try a twist on a beloved classic.

Enjoy, stay safe, and when in doubt -- more cheese!

### THIS MONTHS CLUB FEATURES

- Marin French*
- Traditional Brie*
- Good Mood*
- Hornbacher*
- Golden Fleece*



**Jefferson Thompson** established the current company in 1865, and his descendants continued the business for 133 years. The company used the Rouge et Noir brand name from 1906 until 2013, when the "Marin French Cheese" brand was created. Howard Bunce, former operations manager for the company, described their original product, "In the early years we made a granular cheese, it was a 'bar cheese' that was served to San Francisco dock workers – it was shipped by paddle wheeler down the Petaluma River to San Francisco."

Over the years, Marin French soared to international acclaim while accumulating record numbers of awards nationally for its line of traditional French-style and American original soft-ripening cheeses. These days, and as of March 1st 2021, the North Bay Cheese Trail and farm tours are back on! We highly suggest cheese lovers to check out the 700 acres of lush scrolling farm lands. Visit the retail shop, grab some food from the deli, and picnic on the picturesque rolling hills that locals and visitors from afar have raved about.

**Happy cows from California really does come true in Sonoma County!**

## Marin French Cheese Company

*A Local Darling That's Internationally Acclaimed*

California is known for many contributions to the world, Hollywood movies, amazing produce, and perhaps surprising to some -- cheese! One of our favorite places to go here in Northern California and located just West of Petaluma is the *Marin French Cheese Company*, which is the actually the longest continually operating cheese company in all of America!

**Marin French Cheese Company** was founded in 1865 by Jefferson A. Thompson, largely as a response to the burgeoning demand for cheese arising from returning Gold Rush miners. Milk for cheese production originally came from the company's own herds of cattle that grazed the 700 acres of land surrounding the creamery. However, during the Depression of the 1930's, Marin French decided to focus its efforts entirely on production and try to support its neighbors by buying in milk from local farms. This arrangement continues today.





## Brie or Bloomy Rind?



The real-deal versions of Brie and Camembert are illegal in America because they're made with raw unpasteurized cow's milk. In 1987, the FDA passed a law requiring pasteurization of all milk products, with the requirement of raw-milk cheese to be aged for a minimum of 60 days and clearly marked "unpasteurized." Brie and Camembert are typically only aged for 4 to 5 weeks. As a result, the singular terms "brie" and "camembert" are not protected, causing some confusion in labeling in America.

After this law was enacted, French cheesemakers began to produce and import pasteurized brie and camembert in different styles from the AOC protected varieties. Some may argue that these cheeses are not considered authentic, but others contest that these imports are as close to accessing the "real thing."

On the domestic front, American cheesemakers have been crafting their own styles of bloomy-rind and brie-style cheeses, yielding a new variety of tasting notes and textures based on their herd and terroir. Cheesemakers have been experimenting with goat milk and sheep's milk, as well as adding additional cream in the cheesemaking process to craft decadent double and triple crème cheeses.

### Can these domestic cheeses still be considered "brie"?

Brie has gotten so iconic that it's kind of outgrown its original identity as a 6ish pound wheel of raw milk cheese from Northern France. The name "brie" has a ton of history behind it, but it's technically not name-protected on its own.

Marin French Cheese mirrors a lot of the traditional ways of cheese making. To make their version of brie cheese, cow's milk is pasteurized and poured into 'make' buckets. Bacterial starters are added to each bucket and then the microbial rennet and either a mold or yeast culture are added. (The mold and yeast cultures are interchanged regularly every few days of production, since this promotes the health of each culture and keeps them alive.)

With the addition of the rennet, the milk coagulates. It is then cut into cubes using a long bladed knife and gently stirred at regular intervals. As the acidity level rises, the curds become firmer until they reach a point where they are ready to be poured into the molds and allowed to drain naturally. The cheeses are unmolded and brined, then placed on racks to dry before they're transferred to the aging rooms where they will spend 10-14 days before release. The cheeses are turned once during this time to promote mold growth.

**Marin French Cheese's Brie is very mild with only gentle notes of grass butter, and mushroom. Its rind is thin and white, while its paste is buttery and rich with a pale golden color. The delicious simplicity of this cheese makes it perfect for simply adding to a baguette. Add Traditional Brie to a panini or a fettuccini pasta dish. The buttery and creamy flavor of the cheese will add texture and a recognizable taste to any recipe.**

**Pair with a Pinot Noir, Chardonnay, Porter or Stout.**

*Pasteurized Cows Milk, Traditional Rennet, Bloomy Rind, USA.*



# Good Mood



Good Mood is a classic washed rind cheese from the cheesemakers at Bio-Käserei Wiggensbach. Once molded, the cheese is placed into a salt bath to help establish a rind. Post brine bath, the cheese will age in the cellar for a minimum of six weeks. The time in the cellars helps to develop more character when it comes to flavor.

This added character comes in handy and helps the cheese stand up to an addition the rind. An all too familiar, think Alp Blossom, spice blend is coated onto the rind after it has finished ripening in the cellars. The coating of herbs from a close connection with the soft rind.

From the cheese itself, one can taste the Allgäu region where it comes from. The grassy sweet cream notes shine right through, while the wild array of flavors from the herbs on the rind immediately remind you of the pastures the cows are grazing on. The sublime, creamy texture brings it all together for a well-rounded bite.

First and foremost, Bio-Käserei Wiggensbach starts with its milk. The dairy was established by eight farmers in Wiggensbach, a pre-Alps municipality in the Allgäu mountain region of Germany. These farmers had been, and continue to raise their cows organically, feeding only grass while out on pasture, and hay during the Winter months.

Collectively, their milk had been given to a larger company where they had very little say in the final outcome for the raw material, they had worked tirelessly to keep at such a high quality. The idea arose to band together and transform their organic product into something special.

In 2003, that idea became reality. The show dairy was opened, and today, over three million liters of the organic hay milk are produced into cheese. Visitors are encouraged to come tour the facilities and see the importance these farmers place on the care of their animals. Transparency from the farms, to the cheesemaking facilities, to their customers is on full display.

**TYPE**  
Cooked / Pressed Curd  
Semi-soft

**MILK**  
Pasteurized Cow's Milk  
Brown Swiss  
Organic Hay Milk

**RENNET**  
Traditional call stomach

**AGE**  
2 months

**PRODUCER**  
Franz Berchtold  
Bio-Käserei Wiggensbach

**ELEVATION**  
870m

**ESTABLISHED**  
2003

**REGION**  
Wiggensbach  
Bavaria  
Germany



**FORMAT**  
5.5 lb wheel

**INGREDIENTS**  
Pasteurized cow milk, salt, cultures, rennet, spice mix (garlic, wild garlic, basil, oregano, marigold, rosemary, thyme, rose petals, cornflowers.

**AVAILABILITY**  
Year-round

**PROFILE**  
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## Hornbacher by Michael Spycher

**Put this cheese on your list of ultimate comfort foods! This is a firm and snackable Alpine style cheese that is a great table cheese or melter, and one we are lucky to finally get on our shores!**

Hornbacher is made from nutrient-rich milk sourced from 12 local farmers, and crafted by two time world champion cheesemaker, Michael Spycher, at the Swiss mountain dairy, Fritzenhaus, which has been making fine artisan cheeses since 1847. At Fritzenhaus their cows graze the entire summer on lush meadows and eat fine hay during the winter months, guaranteeing the highest quality milk and allowing a long, natural 12-month ripening process.

The dairy resides in a small, secluded mountain hamlet in the community of Sumiswald, located in Switzerland's legendary and picturesque Emmental valley region. The cheese itself takes its name from the Hornbach River which runs alongside the dairy.

Michael has built and maintained long-term partnerships with his farmers—relationships so strong, in fact, that in 2013 they assisted him with building his new cheese cellar where he ripens and cares for the Hornbacher. Milk is delivered twice a day from twelve suppliers, all within a four kilometer radius of the dairy. Not only does this mean the milk is very fresh, but also that because farmers graze their cows near where Hornbacher is made, the cheese will have a flavor specific to this small, secluded hamlet.



In addition to crafting his world champion Le Gruyère AOP, Michael has produced his specialty, Hornbacher, for almost 25 years. Prior to 2014, he and his wife, Monika, sold Hornbacher only at their local market and the tiny cheese store located on the dairy's property. We are so excited that we can now get our hands on enough of this small-batch, artisanal treat to be able to share it with you!

This delightful cheese tastes just like a loaded baked potato fresh from the oven. Offering hints of mushrooms, mineral notes and browned butter aromas and flavors such as roasted hazelnuts and caramelized onions. This firm cheese is a bit crumbly, with ever-present flavor crystals, and stands out for its intense savory, umami flavors and creamy mouthfeel.

It will pair nicely with fortified dessert wines like sherry and port, or a big malty beer like Elevation Beer Company's Cabernet Sauvignon Barrel Aged Quadruple,



**Style:** Alpine style  
**Texture:** Hard  
**Milk Type:** Cow  
**Milk Treatment:** Raw  
**Rennet:** Animal  
**Producer:** Fritzenhaus  
**Region:** Sumiswald  
**Country:** Switzerland



## CURRIED VEGETABLE AND HORNBACHER BALLS

### INGREDIENTS FOR *Serving 4*

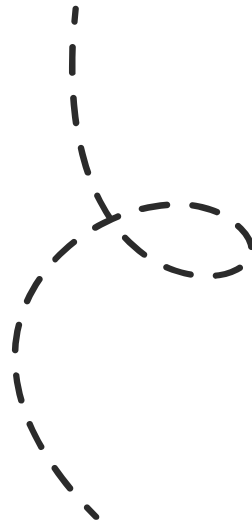
- 5 potatoes
- 1/3 cup carrots, finely diced
- 1/3 cup celery root finely diced
- 1/3 cup peas
- 1/3 cup leek, finely diced
- 1/2 cup Hornbacher
- 1 3/4 cups breadcrumbs
- 1 egg
- + Curry powder & salt and pepper to taste



These vegetable balls are great served alongside fish, white meat or a salad.

## PREPARATION

1. Cook and mash the potatoes.
2. Sauté all the vegetables in a little olive oil. They should retain some crunch.
3. Combine the mashed potatoes, vegetables and small cubes of Hornbacher.
4. Add a beaten egg to the mixture.
5. Season with the curry powder, salt and pepper.
6. Form the mixture into small balls.
7. Fry the balls until golden in a frying pan using a little oil.





## Golden Fleece Manchego

Rooted in the La Mancha wilderness of central Spain, Manchego hails from milk of the Manchega sheep. Fostered on the pastures in the heartland of Spain, this semi-hard cheese is identified by its distinctive herringbone rind and sweet flavor. Symphonic strokes of fruits and nuts resonate in clear unison along zesty undertones of piquancy. Induced by the woven mold of grass, unique to Manchego, aromas of dried herbs marinate the interior in vivid contrasts.

With flavors sharpening with age, so does the texture. Past the rind, the ivory-colored body crystallizes as seasons pass, going from open to granular and flaky in the span of a year. Tiny pores lace the interior, adding to the granular texture as it ages. As the consistency hardens, the flavors deepen, becoming more rounded and toasty in their nuances

**Golden Fleece** is unique Manchego-style artisan cheese with delicately floral saffron threads throughout the paste. Aged 4 months and made with microbial rennet, it is smooth and buttery with a touch of acidity and saffron in the finish. Cheesemaker Antonio Poves grew up in a small town in Castilla La Mancha with his four siblings, surrounded by agriculture, herds of sheep, and cheesemaking. After 16 years working in the cheese industry, he decided to take a leap of faith and build his own dairy, which makes artisanal sheep, goat, and mixed milk cheeses. It is situated in the province of Cuenca in the heart of Manchego country.

The bright color is gorgeous on a cheese platter and the added saffron makes for a wonderful fun interpretation to a classic and beloved wedge.

**Style:** Flavored

**Texture:** Semi Firm

**Milk Type:** Pasteurized  
Sheep

**Rennet:** Animal

**Region:** Castilla La Mancha

**Country:** Spain

