



APPALACHIAN SEMI-HARD, TOMME-STYLE COW'S MILK CHEESE

OUR ORIGINAL RECIPE, THE FIRST CHEESE WE EVER MADE, APPALACHIAN HAS CHANGED A GREAT DEAL OVER OUR YEARS OF PRODUCTION. WE'VE ALWAYS WORKED TO REFLECT THE UNIQUE CHARACTER OF OUR MILK AND FARM IN OUR CHEESE, RATHER THAN PICKING A CHEESE AND STRUGGLING TO MATCH THE FARM TO IT. A VISIT TO EUROPE INSPIRED US TO FOCUS ON AFFINAGE, DEVELOPING AND REFINING THE BALANCE OF MICROFLORA IN OUR CELLARS. TO THIS END, WE'VE ALLOWED THE APPALACHIAN TO FORM A WHITE COAT OF PENICILLIUM MOLDS.

TASTING NOTES: A LIGHTLY COOKED, PRESSED-CURD CHEESE, AGED FOR AT LEAST SIXTY DAYS IN OUR CELLARS, APPALACHIAN IS SIMILAR TO A SIMPLE FRENCH TOMME. THE FINAL PRODUCT IS A DENSELY TEXTURED CHEESE WITH A SUPPLE STRAW-COLORED PASTE. THE TASTE IS GENTLE AND BUTTERY WITH EARTHY UNDERTONES AND CITRUS NOTES; THE RIND WHITE WITH GLIMPSSES OF GRAY.

RELATED CHEESES: TOMME DE SAVOIE, TOMA PIEMONTESE

SERVING SUGGESTIONS: LIKE MANY OF OUR CHEESES, APPALACHIAN MELTS BEAUTIFULLY AND CAN BE USED IN A VARIETY OF DISHES. IT IS EXCELLENT ON A CHEESE PLATE OR ON BREAD. WE FIND APPALACHIAN'S LEMONY NOTES TO BE BEST COMPLEMENTED BY A PINOT BLANC OR A PINOT GRIGIO.

INGREDIENTS: CULTURED RAW MILK, SALT, RENNET,

CHEESE CARE: STORE CHEESE IN THE REFRIGERATOR CRISPER DRAWER WRAPPED IN WAX PAPER AND PLASTIC WRAP. FOR BEST RESULTS, REPLACE THE WRAPPING EACH TIME YOU OPEN IT. ALWAYS LET YOUR CHEESE COME TO ROOM TEMPERATURE FOR ITS FULL FLAVOR TO DEVELOP.