

# MEADOW CREEK DAIRY



## GRAYSON

### SEMI-SOFT, WASHED RIND COW'S MILK CHEESE

NAMED AFTER THE COUNTY WE LIVE IN, GRAYSON WAS ORIGINALLY INSPIRED BY OUR VISIT TO WALES AND IRELAND IN 2000. AS SOON AS WE MADE THE GRAYSON, WE REALIZED HOW DEEPLY SUITABLE A WASHED RIND STYLE WAS TO OUR RICH SEASONAL MILK – AND HOW KEY THE AFFINAGE WAS TO ITS UNIQUE FLAVOR. IT TOOK YEARS OF TRIAL AND ERROR, SEVERAL MORE TRIPS TO EUROPE, AND THE BUILDING OF A NEW CELLAR BEFORE THE GRAYSON CAME FULLY INTO ITS OWN, BUT THE RESULT HAS BEEN MORE THAN WORTH IT: A CHEESE THAT BOTH COMPLIMENTS OUR MILK AND REFLECTS THE TERROIR OF OUR CELLARS.

**TASTING NOTES:** MADE AS A SQUARE WHEEL, SURFACE RIPENED AT LEAST SIXTY DAYS IN OUR CELLAR, GRAYSON FINISHES WITH A REDDISH-ORANGE RIND AND A GOLDEN PASTE. THE TEXTURE IS SUPPLE AND FUDGY, BECOMING SILKY AS IT WARMS; THE RICH, BEEFY PASTE IS SLIGHTLY SWEET, WITH GRASSY OR NUTTY NOTES AND A SOLID EARTHY UNDERTONE.

**RELATED CHEESES:** LIVAROT, TALEGGIO, REBLOCHON

**SERVING SUGGESTIONS:** GRAYSON IS A VERY FLAVORFUL CHEESE WHICH STANDS WELL ON ITS OWN BUT IS ALSO EXCELLENT WITH BREAD OR DRIED FRUIT. IT PAIRS WELL WITH A FULL BODIED WHITE WINE AND IS ASSERTIVE ENOUGH FOR A MEDIUM RED, BUT WE FEEL GRAYSON IS AT ITS MOST EXCELLENT SERVED WITH BEER.

**INGREDIENTS:** CULTURED RAW MILK, SALT, ANIMAL RENNET

**CHEESE CARE:** WASHED RIND CHEESES HAVE A DISTINCTIVE AROMA WHICH MAY BE CONCENTRATED WITHIN THE WRAPPING, BUT WHICH QUICKLY DISSIPATES WHEN THE CHEESE IS OPENED AND ALLOWED TO BREATHE. STORE CHEESE UNDER REFRIGERATION WRAPPED IN THE ORIGINAL PAPER. AVOID PROLONGED STORAGE IN PLASTIC WRAP OR OTHER NON-BREATHING MATERIAL. ALWAYS LET YOUR CHEESE COME TO ROOM TEMPERATURE BEFORE SERVING FOR ITS FULL FLAVOR TO DEVELOP.