

PLEASANT RIDGE RESERVE

THE BASICS

MAKE:	Hardcooked
SUB MAKE:	Alpine style
POST-MAKE:	Washed rind
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TYPICAL AGE PROFILE:	9-14 Months
APPROXIMATE WEIGHT(S):	4.5kg
DIMENSIONS:	24 cm , 8.9 cm
GEOGRAPHICAL ORIGIN:	Wisconsin, USA
PROTECTED STATUS:	N/A
SPECIES OF MILKING ANIMAL:	Cow
BREED OF COW:	Cross of 9 breeds
RAW/PASTEURISED MILK:	Raw
VEGETARIAN/ANIMAL:	Animal
RENNET:	
COMMONLY ENCOUNTERED VARIATIONS:	Extra-Aged (15+ months) released in autumn



THE STORY

Made by Uplands Cheese and inspired by the great mountain cheeses of France, Pleasant Ridge Reserve was dubbed a classic by the New York Times the moment it debuted in 2001. It went on to earn Best in Show at the American Cheese Society Judging & Competition an unprecedented three times, a 2003 Championship Cheese award, and a Slow Food accolade.

Working with his exclusively pastured herd, Wisconsin Master Cheesemaker Andy Hatch captures his farm's terroir and its tapestry of flavours. Made only from May to October, the milk for Pleasant Ridge Reserve comes to the vat still warm and the colour of sunshine, ready for Hatch to orchestrate its distillation into a rich, savoury cheese. Regularly washed with salt brine as it ripens means beneficial bacteria on the rind deepen the complexity of this cheese's flavours and aromas.

THE CHARACTER

Aged on wood boards, the natural rind on this farmstead cheese gently matures around a firm, creamy golden paste with flavor notes of fresh grass, caramel, or ramps.

PERFECT PARTNERS:

Pleasant Ridge Reserve is highly versatile for drinks pairings and goes wonderfully with a Cabernet Sauvignon, Italian Torcolato, dry Riesling, Moscato d'Asti, whitbier or cider.
