

RUSH CREEK RESERVE

THE BASICS

MAKE:	Soft
SUB MAKE:	Predominantly Rennet set cheese for further ripening
POST-MAKE:	External mould/yeast ripened, Washed rind, Wrapped, Rolled or Processed
SUB POST-MAKE:	Vermiculated rind - predominantly yeast, Rind washed then dry brushed, Natural (leaf wrapped, wood or cloth girdle)
TYPICAL AGE PROFILE:	60 days
APPROXIMATE WEIGHT(S):	340g / 12 oz wheel
GEOGRAPHICAL ORIGIN:	Wisconsin; United States
PROTECTED STATUS:	No
SPECIES OF MILKING ANIMAL:	Cow
BREED OF COW:	N/A
RAW/PASTEURISED MILK:	Raw
VEGETARIAN/ANIMAL:	Animal
RENNET:	
COMMONLY ENCOUNTERED VARIATIONS:	N/A



THE STORY

Made using the fat laden milk of cows transitioning from summer pastures to winter forage as milking season winds down, this second Uplands farmstead cheese is inspired France's venerated Mont d'Or. Made only from September to November, this savoury, custardy wheel debuted in 2010. Its highly seasonal production, unparalleled texture, and complex flavour make it one of the most anticipated American artisan cheeses each fall.

Hatch mimics the Mont d'Or tradition by brining each 12-ounce wheel and hand-wrapping it with spruce bark that has been soaked in a brew of yeasts and moulds that help ripen the cheese. A technique used by Old World cheesemakers, the bark gives the fatty wheels some structural integrity and woody notes as they age. During the two-month aging process, the rounds are flipped and washed twice a day with a mixture of brine, yeasts, and bacteria.

THE CHARACTER

Traditionally served warm with the top sliced off, Rush Creek Reserve has a soft, spoonable, custardy paste with smoky, woody, and meaty flavour notes.

PERFECT PARTNERS:

Try Rush Creek Reserve with hazelnuts, kimchi, thick cut bacon, or Amarena cherries. For sipping, pair it with a Lambrusco, some

barrel-aged gin, or kombucha.

