

THE FAWN

THE BASICS

MAKE:	Crumbly
SUB MAKE:	Curd from a single day
POST-MAKE:	Wrapped, Rolled or Processed
SUB POST-MAKE:	Artificial (plastic coating, wax coat, matured in vacuum pack)
TYPICAL AGE PROFILE:	90 days or more
APPROXIMATE WEIGHT(S):	22 lb wheel
DIMENSIONS:	N/A, N/A
GEOGRAPHICAL ORIGIN:	Wisconsin; United States
PROTECTED STATUS:	N/A
SPECIES OF MILKING ANIMAL:	Cow
BREED OF COW:	N/A
RAW/PASTEURISED MILK:	Pasteurised
VEGETARIAN/ANIMAL	Animal
RENNET:	
COMMONLY ENCOUNTERED VARIATIONS:	The Stag (17 months+); Imperial Buck (48months+)



THE STORY

Made with milk sourced from cows who graze on the glacial soils of eastern Wisconsin, The Fawn is a classic Wisconsin cheddar. Aged in both bandage-wrap and wax, Wisconsin Master Cheesemaker Kerry Henning works with Deer Creek Cheese to craft a complex flavour profile that is robust yet approachable.

Deer Creek Cheese is a Gentine family affair. Chris, a licensed cheese grader, and Julie, his wife, along with their daughter, Sophie, convene regular R&D sessions, a.k.a. family dinners, where they play with ingredients and flavour trajectories using instinct, skill, craftsmanship, and more than a pinch of daring. At the same time, Sophie, Marketing Director, starts sketching ideas for the label, developing the just-right image and all its elements to match the cheese, its flavour and the creativeness that is Deer Creek's signature.

THE CHARACTER

Firm and smooth, The Fawn's soft gold paste offers up mellow, sweet, and nutty flavour notes. The rind shares the same color as the paste and can bear markings from the cloth/wax upon unwrapping.

PERFECT PARTNERS:

Pair The Fawn with Rainier cherries, Wisconsin summer sausage, strawberry rhubarb jam, a Scotch Ale, or an oaked Chardonnay.
