

VAT 17 WORLD CHEDDAR

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:	2 years or more
APPROXIMATE WEIGHT(S):	1.1kg / 2.5 lb loaf
DIMENSIONS:	N/A, N/A
GEOGRAPHICAL ORIGIN:	Wisconsin; United States
PROTECTED STATUS:	No
SPECIES OF MILKING ANIMAL:	Cow
BREED OF COW:	N/A
RAW/PASTEURISED MILK:	Pasteurised
VEGETARIAN/ANIMAL RENNET:	Microbial
COMMONLY ENCOUNTERED VARIATIONS:	N.A



THE STORY

Vat 17 combines the best characteristics of different cheddarmaking traditions from around the world, including England, Canada, New Zealand, and Wisconsin. To create this cheese, wax-dipped blocks from different batches spent two years in the aging cave. When the graders at Deer Creek Cheese tasted the cheese, they selected vat 17, and a new cheese was born. It is part of Deer Creek's specialty cheddar line, some of the only Grade AA cheddars sold on the retail market.

Chris Gentine comes by his passion for cheese naturally. His grandfather founded a Wisconsin cheese company in the 1950s, and Chris began working with him at the plant when he was 14 years old. He served in nearly every role, but it was his work as a licensed cheese grader that inspired him to establish Deer Creek Cheese in 2006 to showcase Wisconsin's spectacular aged cheddars. His wife, Julie, partners with him on creative flavour ideas, while his daughter, Sophie, also a licensed cheese grader, draws the labels and serves as Brand Manager.

THE CHARACTER

Bold, complex, nutty, and tangy, Vat 17 has a firm and crumbly white paste.

PERFECT PARTNERS:

Try this cheddar with Jambon de Paris, water crackers, sour cherry jam, or pistachio brittle. Sip a bock, Gewürztraminer, or bourbon alongside each bite.