



## ACS 2012 WINNING CHEESE PLATE

Suzanne Wolcott

[ACS Certified Cheese Professional™](#)

[Goose Island Beer Co.](#)

Chicago, IL

- ★ [Harbison](#) from Cellars at Jasper Hill
- ★ [Bloomsdale](#) from Baetje Farms
- ★ [Madeleine](#) from Sprout Creek Farm
- ★ [Meadow Melody](#), Hidden Springs Creamery
- ★ [Rupert](#) from Consider Bardwell Farm

### ★ HARBISON, CELLARS AT JASPER HILL (VT)

Harbison's custardy texture and mustardy tang make me think I am eating a savory pudding. And yes, if no one was looking I would sit down on the couch and eat the whole thing, single serving style, with a spoon. The beer I would want to wash it down with would be a nut brown ale. The toasty, malty, and slightly spicy beer inherently tastes like pumpernickel bread so I can skip the inevitable crumbs in the cushions.

Pairing: Nut Brown (British Style Nut Brown Ale), Goose Island Beer Co. (IL)

### ★ BLOOMSDALE, BAETJE FARMS (MO)

Goat's milk cheeses can be a challenge to pair with beer as the capric acids inherent in the milk can react negatively with the bittering alpha acids in hoppy beers. A delicate and fresh tasting goat's milk cheese such as Bloomsdale needs to be handled with kid gloves when it comes to selecting the proper ale or lager. A subtle Biere de Garde is the perfect solution as its earthiness heightens the goat's milk floral nature while the beer's slightly malty-sweetness softens any "goatiness."

Pairing: Avant Garde (Biere de Garde), Lost Abbey (CA)

### ★ MADELEINE, SPROUT CREEK FARM (NY)

Virtue is a local producer that makes ciders in the old world, farmhouse style. Red Streak is earthy and dry with a fresh-picked apple aroma that will play up and not overwhelm the delicate herbaceousness in the goat's milk of Madeleine.

Pairing: Red Streak (Cider), Virtue Cider Co. (IL)

### ★ MEADOW MELODY, HIDDEN SPRINGS CREAMERY (WI)

Meadow Melody has a toasty, almost nutty flavor of browned butter or toffee that begs to be paired with a warming, malty beer. Belgian Ambers are subtly sweet and taste of caramel, and when eaten with the cheese, the combined flavor is reminiscent of fresh-out-of-the-oven pound cake.

Pairing: Jenlain Ambrée (Belgian Amber), Brasserie Duyck (France)



★ RUPERT, CONSIDER BARDWELL FARM (VT)

Belgian yeast strains, like the ones used to ferment Matilda, are famous for producing funky, fruity and barnyard-y esters, making the beers they create incredibly complex. Being a Michigander, every fall it's a family tradition to visit a local farm to pick up jugs of freshly pressed cider. Matilda tastes like that cider-pressing barn smells. Overripe apples, old wood, smoky leather, and sweet funk. Rupert, tasting of toasted brioche and apple butter, is the perfect beer to compliment those lovely aromas.

Pairing: Matilda (Belgian Style Pale Ale), Goose Island Beer Co. (IL)

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About the American Cheese Society (ACS): ACS is the leading organization supporting the understanding, appreciation, and promotion of farmstead, artisan and specialty cheeses produced in the Americas. At 1,500 members strong, ACS provides advocacy, education, business development, and networking opportunities for cheesemakers, retailers, enthusiasts, and extended industry. ACS strives to continually raise the quality and availability of cheese in the Americas.

Since its founding in 1983, ACS proudly hosts the foremost annual educational conference and world-renowned annual cheese judging and competition. The 2013 ACS Conference & Competition will be held in Madison, WI from July 31-August 3, 2013. For more information, visit [www.cheesesociety.org](http://www.cheesesociety.org).