



Wilde Weide Gouda

VISUAL CHARACTERISTICS:	Flat, Millstone shape with rounded edges; 26 to 30 lbs; 16-19 inches in diameter
CATEGORY OF CHEESE:	Hard, pressed, uncooked, cow's milk cheese
CATEGORY/ SCALE OF PRODUCTION:	Farmstead, Organic, Raw milk cheese
MILK TYPE:	Raw cow's milk
CHEESEMAKER AND FARM:	This is a Dutch Boerenkaas (Farmhouse) Gouda. The dairy is situated in South Holland, on a lake island called Zwanburgerpolder. The farm was originally built in the late 1700's and is now owned by Jan and Roos van Schie who make the cheese from the organic milk of their herd of Montbeliarde and red Friesian cows. The cows graze year round on the pastures of the island. The name, Wilde Weide, means "wild meadow" in Dutch.
CHEESEMAKING DETAILS/ PROCEDURE:	The curd is cut in lumps of 1/3 inch each, stirred while ripening in the vat. The curds are then washed with hot water and put into moulds. The cheeses are pressed in a manual hand-cranked press for at least 24 hours before they are bathed in brine during 36 hours. As soon as the wheels are dried after this salting, they are put on wooden shelves and aged at the farm until maturity.
AFFINAGE/ CHEESE MATURING NOTES:	The cheeses we select for Essex Cheese are 15 months old.
APPEARANCE:	The paste color is a straw yellow color with a few well-shaped eyes. The cheese develops a few crystals as it matures.
SMELL/AROMA:	Wonderfully layered notes such as hazelnut, butter, whey and bourbon
FLAVOR:	Always creamy and mildly sharp, with definite hints of sweet bourbon and/or whiskey. Wilde Weide has a very distinct texture, finely sandy before melting completely and evenly on the palate. Long finish.
SEASONAL AVAILABILITY:	Made year-round, one can detect slight seasonal differences.
WINE SUGGESTIONS:	Pairs fantastically with assertive red Syrahs and mid-fruity Gewurtzaminer and Riesling whites.

