

TRADER JOE'S

SEASONAL CHEESE • FEBRUARY 2011

VINTAGE RESERVE CHEDDAR

Vintage is a term that denotes 'timeless quality.' In the case of this Cheddar, it certainly holds true. Of course, it also means that this cheese was aged for *24 months*, allowing for the flavors to achieve a sweet-savory-creamy complexity and powerful intensity. *Mmm*, vintage.

Made in England's West Country PDO (Protected Designation of Origin), our Vintage Reserve



6.5 oz. • \$3.99

Cheddar cheese is crafted according to traditional English cheesemaking methods. The curds are turned by hand to ensure perfect "Cheddaring" of each wheel, before the cheese is left to age. Cut and wrapped in classic parchment with a wheelbarrow icon, our **Vintage Reserve Cheddar** has a classic appeal, especially at the price of **\$3.99** for a 6.5 oz. piece.

In order to qualify for the England's West Country PDO, a cheese must be aged a minimum of nine months. In order to earn the "vintage" moniker, it must age for a minimum of 15 months. In order to be Trader Joe's Vintage Reserve Cheddar from England's West Country PDO, a cheese must be aged a minimum of 24 months. Good cheese takes time.

COUNTRY OF ORIGIN: England

MILK TYPE: Cow

RENNET: Vegetable

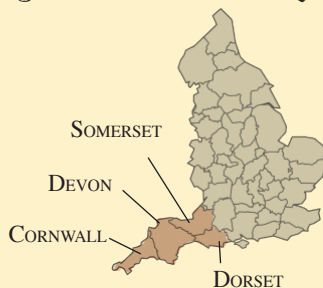
AGE: 24 months

TEXTURE: Creamy-crumblly

TASTE: Intense and savory with natural sweet notes

PAIRING: Robust Merlot, Cabernet Sauvignon, Viognier, Stockyard Oatmeal Stout, Josephbrau Dunkelweizen

England's West Country PDO:



In order to qualify for "West Country farmhouse Cheddar" PDO, cheese must be made in the traditional manner using only local ingredients in one of four designated West Country counties of Somerset, Devon, Dorset, or Cornwall.