

STANDARD MARKET® CAVE AGED



Cheesemaker Kenny's Farmhouse

Source Austin, Kentucky

Milk Type Cow Milk

Milk Treatment Raw

Style Washed Rind

Size 5 lb Wheel

Located near Louisville, Kentucky, Kenny's cheese is made with luscious raw Jersey cow's milk from cows pastured right on the farm—a farmstead cheesemaker in the true sense of the word.

Tomme de Nena starts from the same vat as their brie recipe, but that is where the similarities end. A slight pressing expels excess moisture, and after salting, the wheels are sent from the farm to Standard Market to begin the maturation process. Throughout its time in the cave, Tomme de Nena is washed in Revolution Brewery's Eugene Porter to help promote surface-ripening microfloral. Aged a minimum of 60 days, often more, Tomme de Nena really starts to shine at 4–6 months old. Buttery and soft when young, Nena gets firm, earthy, and malty with age.

Expect notes of malt and oatmeal on the rind. When first released from the cave, Nena is dense and fudgy and tastes of cream and pasture. After a couple months, a slight nuttiness starts to show.

Pairings

Beer: Milk Stout, Barley Wine, Double IPA

Wine: Dry Alsatian, Pinot Noir, Syrah

Tasting Notes

Malt, Oats, Hazelnut, Brown Butter

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