

STANDARD MARKET® CAVE AGED



Pauline is loosely patterned after the French cheese St. Paulin. But comparisons with the old world, soft, buttery cheese fall away quickly. Pauline is pressed to remove moisture, brined, and sent to Standard Market for aging where we start a wash of Penrose Brewing's Devoir Saison and a B. Linens Culture. The end result is a cheese that is closer to the mountain styles of Switzerland by way of Chicago. Sweet notes of the saison lay under flavors of buttermilk, cured meats, and fresh straw.

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Cheesemaker Kenny's Farmhouse

Source Austin, Kentucky

Milk Type Pasteurized Cow Milk

Milk Treatment Pasteurized

Style Washed Rind

Size 4 lb Wheel

Pairings

Beer: Saison, Cider,
Double IPA, Brown Ale

Wine: Unfiltered Cabernet Franc,
Côtes du Rhône, Semillon

Tasting Notes

Buttermilk, Salumi,
Cooked Carrots, Straw