



# Antonelli's

## cheese shop

November?! Already?!

Time to start thinking about the holidays... and FALL CHEESE & WINE!

Whew! We made it through the last two weeks, which is surprising since we participated in over thirteen events. Huge props to the cheesemongering team for keeping it all together, and especially to my amazing husband John who personally made it to at least ten of those events! I'd like to say he's had time to catch his breath, but November, and thus the holiday season, has arrived. Our shop is already becoming inundated in extra cheese boards, preserves, and more as we gear up. For those of you who've long-awaited the arrival of our cheese-y t-shirts, we just received a new batch of "Let it Brie" and "Don't Worry; Brie Happy" shirts, as well as "I'm a little Munster" onesies and toddler t-shirts. (Seriously, we know the onesies sound ridiculous, but they're awesome.) We also held a team wine tasting and have changed many options on our wine wall (although a few of our favorites have remained). We're showcasing some more weighty whites with lush mouthfeels, as well as some bigger reds, in the hopes that they won't be outdone by your holiday cheeses or meals. While we always encourage you to come talk to us about our new products, I've highlighted a couple monger wine picks below. As your schedule becomes more hectic, remember that we've got you covered - be it through cheese platters or cheese gift boxes, we're here to make life easier for you.

### New Wine

Brad's Pick: La Querciolina, meaning "the porcupine" in Italian, comes from the Grosseto region of Tuscany. Maremma Toscana Istriciaia "La Querciolina" is a blend of Sangiovese (82%) and Cilieggiolo (18%) grapes, which give it a fruity, jammy, and slightly leathery taste. This wine pairs deliciously with an aged pecorino like Fiore Sardo or Bianco Sardo.

Shawn's Pick : The Maison Tramier "Le Mince" Bourgogne is a 2009 Pinot Noir. The nose smells of leather, sweet barnyard, and smoke, while dark fruit flavors fill the mouth with accents of funky terroir. Pair this wine with a ripe, earthy Tomme Crayeuse, Landaff, or anything else with a quirky earth quality.

### Stellar Cheeses

Although not "new" to the case (indeed, we gasp if we're ever out of it!), it's a good time to speak to amazing cheeses, and Pleasant Ridge Reserve is just that. The past couple wheels we've received of this alpine-style cheese have been tasting even more excellent than usual. Made with love and some serious skill by Uplands Cheese Company in Dodgeville, Wisconsin, this firm, raw cow's milk cheese is nutty, grassy, sometimes eggy, and always delicious. Keep an eye out, because we'll be receiving Uplands Rush Creek very shortly, and this winter seasonal cheese sells out like hotcakes!

I admit; I made a huge faux faux on announcing the arrival of this next cheese: Rogue Creamery's Rogue River Blue, a winter seasonal cheese, is back in the case! Prior to this year, only Pleasant Ridge Reserve had ever won Best in Show more than once (3 times in fact!) at the American Cheese Society annual competition. Well, this year, Rogue River Blue made history as well, when it won for the second time. The race is on! This raw cow's milk beauty is wrapped in grape leaves macerated in pear brandy. This cheese, aged about a year in caves, has a complex flavor profile - with fruity hints of berries, nutty undertones, and an earthiness - all wrapped up in a nice, creamy texture.

### Cheese-y Events!

Our calendar is rapidly booking up with private event requests. If you're craving a unique way to spend the evening with your friends, please email us for a list of our private party options.

We will be closed November 24<sup>th</sup> & 25<sup>th</sup> for Thanksgiving. (Yes, even cheesemongers are allowed to take a break!) However, WE WILL BE OPEN that weekend (26<sup>th</sup> & 27<sup>th</sup>) for your to bring your visiting friends and family into the shop. By that time, you'll need t escape your house and get away from the leftovers; so use us as the perfect excuse for an excursion.

Cheesily Yours,  
Kendall & John  
Kelly, Brad, Shawn, Courtney, and Paul

Antonelli's Cheese Shop  
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Mon: Closed  
Tues - Sat: 11am to 7pm  
Sun: 12pm to 5pm

Web: [www.antonellischeese.com](http://www.antonellischeese.com)  
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