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BY JOLENE THYM



THIS CHEESE WILL SHAKE THINGS UP — I was instructed to not take a bite of Cypress Grove Truffle Tremor goat cheese until it had come to room temperature. After 20 minutes, I touched the cheese. Cold. A half-hour later, I touched it again. Cold. Ten minutes later, I caved. I cut into the thick, white rind with a sharp knife. It cut like cheesecake, sticking to the knife and crumbling slightly near the center. As it warmed on the plate, the edges began to melt like vanilla ice cream. I decided to complete the warming process in my mouth.

The heady, sensual aroma of fresh black truffles washes over the palate and creates the kind of taste memory that sticks. Even now, 24 hours later, I can close my eyes and taste the cheese. I can't wait to melt it into some barely scrambled eggs or bury a wedge in my polenta.

Truffle Tremor, which debuted late last year, is a fitting celebration for Cypress Grove Chevre, which celebrates its 25th anniversary this year. The Arcata cheese company -- famous for its Humboldt Fog cheese -- was founded by Mary Keehn, whose skill at making fresh, aged and soft-ripened artisanal cheeses has earned her a worldwide reputation. Just try getting close to her booth during the annual Fancy Food show -- without a firm elbow, it's not going to happen.

Truffle Tremor sells for \$22-\$24 per pound. It can be found at the Pasta Shop in Oakland and Berkeley, the Cheese Board in Berkeley and Whole Foods markets.

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