



CHEESE LIST

BLUE

Rogue Bleu (Oregon)

This West Coast award-winning raw milk blue cheese is sweet, tart, smooth and velvety. (Meritage Blend)

Roaring 40's (Australia)

This full flavored blue has a sweet slightly nutty character and a good after taste. (Port)

Point Reyes Blue (California)

This award winning blue has a dense, moist pate that has a citrus-buttermilk tang. (Sauvignon Blanc)

Valdeon (Spain)

Valdeon is a rich, creamy, full flavored cow/goat blue cheese wrapped in Sycamore leaves. (Lilly Pilly)

Stilton (England)

This famous blue is creamy, nutty, and hearty with pronounced blue veins and a bark like rind. (Port)

GOAT

Humboldt Fog (California)

Mary Keen's renowned goat cheese is soft and pillowy with a hint of lemon. (Sauvignon Blanc)

Truffle Tremor (California)

Classic flavor of truffle meets the velvety perfection of a ripened goat's milk cheese. (New Zealand Pinot Noir)

Purple Haze (California)

This petite goat cheese round is flavored with lavender and fennel pollen. (Sauvignon Blanc)

Bucherondin (France)

Soft ripened goat's milk cheese, coated with a bloomy rind, exhibiting a tangy taste. (Sauvignon Blanc)

Monte Enebro (Spain)

This full flavored goat cheese is covered in a thin layer of rustic blue/gray mold and ash. (Gewurztraminer)

Tumalo Classico (Oregon)

Tumalo Farms' award winning flagship cheese is nutty and sharp, a tangy goat's milk gouda style cheese. (Zinfandel)

Murcia Al Vino (Spain)

This semi-soft goat cheese aged in red wine has a slightly citrus flavor. (Titus Zinfandel)

Midnight Moon (California)

This pale, ivory cheese is firm, dense and smooth. The flavour is nutty and brown-buttery, with prominent caramel notes. (Syrah)

Chevre Noir (Canada)

Renown as one of the best cheeses made in Quebec, this goat cheddar has exquisite and generous flavors with a melt-in-your-mouth texture. (Beer)

Garrotxa (Spain)

Garrotxa is a semi-firm cheese with a hint of nuttiness and tang. (Sauvignon Blanc)

Ibores (Spain)

This zesty goat cheese is rubbed with olive oil and paprika during aging. (Full-bodied red)

SHEEP

San Andreas (California)

This Bellwether farmstead raw milk cheese is made in the style of a Tuscan pecorino, smooth and full flavored. (Cabernet Franc)

Pepato (California)

This Bellwether farmstead raw milk cheese is infused with black peppercorns. (Zinfandel)

Abbaye de Bellocq (France)

This Benedictine Monastery cheese has hints of caramel and almond flavors. (Zinfandel)

Manchego (Spain)

This raw milk aged cheese has a basket weave rind and nutty, sweet and tangy flavors. (Tempranillo)

Idiazabal (Spain)

This raw milk Basque cheese is lightly smoked over apple wood for 10 days. (Monastrell)

MIXTE

Robiola Bosina (Italy)

This cheese is a creamy blend of sheep and cows milk cheese. (Pinot Grigio)

Queso Iberico (Spain)

This complex cheese is a mixture of goat, sheep and cow's milk. (Pinot Noir)

COW

Brillat Savarin (France)

This brie style triple cream cheese is light and rich in flavors; truly decadent. (Champagne)

Epoisses (France)

This full flavored washed rind cheese is washed with marc and has a strong aroma. (Pinot Noir)

Green Hill (Georgia)

This Sweet Grass Dairy double cream brie style cheese has buttery flavors. (Viognier)

Camembert (France)

This famous cheese has a soft, white rind with buttery and grassy flavors. (Pouilly Fuisse)

Taleggio Caravaggio (Italy)

This washed rind cheese is moist and tangy with a fruity finish. (Fruity Red)

Les Freres (Wisconsin)

An exceptionally flavorful cheese with a rich, soft and creamy texture produced on the Grave family's Wisconsin dairy farm. (Pinot Noir)

Purple Moon (California)

This Fiscalini farmstead sharp and tangy cheese is washed in Cabernet wine. (Cabernet Sauvignon)

Carmody (Sonoma County)

This Bellwether original is a semi-soft cheese that is aged 6 weeks. (Spicy Red)

Fontina Val D'Aosta (Italy)

This cheese has earthy, mushroomy and woody flavors with a silky texture. (Barolo)

Thomasville Tomme (Georgia)

Raw Jersey milk cheese with sweet and savory grassy notes. (Pinot Noir)

Three Sister's Serena (California)

This raw milk cheese is a cross between Gouda and Parmesan cheeses. (Pinot Grigio)

Barely Buzzed (Utah)

This Beehive Cheese Co. standout is rubbed with a coffee and lavender bud blend. (Merlot)

Mezzo Secco (California)

This full flavored, slightly spicy raw milk cheese is washed with black pepper and olive oil. (Zinfandel)

Comte (France)

This French gruyere cheese is made in the French Alps and has hint of hazelnut flavor. (Merlot)

Grafton Classic Cheddar (Vermont)

Aged for two years and chosen for its superb creaminess. (Tawny Port)

San Joaquin Gold (California)

This Gold medal winning Fiscalini is similar to a sharp cheddar. (Late Harvest Zinfandel)

Marieke Gouda (Wisconsin)

This consistent award winning cheese is smooth and creamy with a slightly sweet and nutty flavor. (Beer)

Piave Vecchio (Italy)

This dense cheese has rich and savory flavors. (Wheat Beer)

Vella Dry Jack (California)

The exterior of this handmade Monterey Jack is rubbed with black pepper and cocoa. (Malbec)

Mimolette (France)

This cheese is similar to a well aged cheddar and has an appearance of a cantaloupe. (Syrah)

Parmigiano Reggiano (Italy)

This raw milk masterpiece is aged over 18 months and is dry and intensely flavorful. (Barbera)

