



**Papillon Perail de Brebis – Vilactée, Aveyron, France**

Papillon Perail de Brebis is a soft pasteurized sheep's milk cheese. The lush grass and limestone soils of the Midi-Pyrénées where this cheese is made translates into floral and mineral notes in the cheese. The creamy cheese (will get runny at room temperature - perfect for spreading on crackers) pairs beautifully with the aromatic tropical fruit of the Albariño, without overpowering the fruit. The Albariño's acidity cuts through the richness of the cheese without overpowering.

**Wine Pairing: 2018 Benito Santos Albariño, Rias Baixas, Spain**



**Mt Alice – von Trapp Farmstead, Waitsfield, VT**

Mt Alice is a soft cheese made with organic pasteurized cow's milk. This camembert-style cheese has notes of mushroom and aromatic lemon. The mushroom complements the strong minerality of the Leone d'Almerita and the lemon aromatics accentuates the lemon curd notes from the wine.

**Wine Pairing: 2017 Tasca d'Almerita Tenuta Regaleali 'Leone d'Almerita' Terre Siciliane IGT, Sicily, Italy**



**Tomme Chabrin – Onetik, Macaye, Basque Country**

Chabrin is medium-hard cheese, displaying sweet grassy notes (almost like hay), with a bit of tang. The goat's milk curds are pressed, giving the cheese a smooth texture. The cheese is then aged for 90 days. The Chabrin brings out the sweet cherry fruit of the Pigeoulet Vaucluse and complements the wine's garrigue notes as well.

**Wine Pairing: 2017 Brunier Pigeoulet Vaucluse, Rhone Valley, France**



**Flagship – Beecher's, Seattle, Washington**

Flagship is a semi-hard, creamy cow's milk cheddar. Fifteen months of cave-ageing develops robust, nutty flavors. Paired with the 2017 Calipaso Cabernet Sauvignon, Flagship mellows out some of the tannin and vegetal notes. Some of the crystals formed in the cheese also help bring out the sweeter fruit compounds of the wine, without being dominated by this full-bodied Cab.

**Wine Pairing: 2017 Calipaso Cabernet Sauvignon, Paso Robles, California**