



**Friesago – Shepard’s Way Farms, Nerstrand, Minnesota**

Friesago is an unpasteurized sheep milk cheese made in the style of an Italian Asiago and produced by Shepard’s Way Farms in rural Minnesota. Proprietors, Steven Read and Jodi Ohlsen, established the farm in 1994 as a dairy and began producing cheese four years later to wide acclaim. On this family farm, Steven shepherds the flock of 500 East Friesian-cross dairy ewes and Jodi makes every wheel of cheese. Their four sons grew up working on the farm and continue to play various roles in addition to their off-farm jobs. Friesago is a natural rind cheese that is aged a minimum of 90 days, allowing the growth of a range of molds which lends a complex earthy, nutty finish to the final product. Firm, salty and dry in texture, this cheese offers slightly grassy notes which play on the herbal qualities in this zippy Albariño from Rías Baixas, Spain while also highlighting the lychee and green melon flavors in the wine.

**Wine Pairing: 2017 Terra de Asorei ‘Nai e Señora’ Albariño, Rías Baixas, Spain**



**Brie Mon Père– Fromagerie de L’Ermitage, Grand Est, France**

Brie Mon Père is a pasteurized ‘double crème’ cow milk cheese produced by Fromagerie de L’Ermitage in the Grand Est region of Eastern France. This area, near the Vosges Mountains, is known for its exceptionally high quality milk which lends this soft cheese a rich and buttery flavor. ‘Mon Père’, which translates to ‘My Father’, was created in memory of Monsieur Roger, a well-known cheese trader and personality based in the Rungis market in Paris in the 1970s. When tasting alongside this lush and stone fruit-oriented Grenache Blanc, it is best to avoid the rind of the cheese (although it is edible) in order to experience a really satisfying pairing! The creaminess of the cheese amplifies the mouth-coating texture in the wine while the subtle note of white mushroom in the cheese accentuates the bruised stone fruit and candied lemon flavors in the wine.

**Wine Pairing: 2017 Kinero Cellars ‘Alice’ Grenache Blanc, Paso Robles, CA**



**Tomme Dolce – Andante Dairy, Petaluma**

Tomme Dolce is a pasteurized goat milk cheese produced by Andante Dairy and is similar in style to the Pyrenees classic ‘Tomme Jurançon’. As a one-woman operation, Soyoung Scanlan makes small batches of mostly fresh, minimally aged goat cheeses. Tomme Dolce is an exception as it was created to age longer (approximately six months) and transform surplus summer milk into a wheel for sale in winter, when fresh cheese production slows. The cheese gets its unique flavorings due to the wheels being washed with brandy and local plum preserves made by Soyoung’s friend, June Taylor. Semi-firm in texture with a smooth paste, Tomme Dolce offers sweet, tart and savory notes ranging from caramel, roasted nuts and citrus fruit. The sweeter notes in the cheese make for a delightful match with this dense and juicy Gamay from Beaujolais, enhancing the rich dark cherry fruit character in the wine.

**Wine Pairing: 2017 Domaine Les Gryphees ‘Cuvée le Paquet’ Beaujolais, France**



**San Andreas – Bellwether Farms, Petaluma**

San Andreas is an unpasteurized sheep milk cheese inspired by aged Tuscan Pecorinos yet with a smoother texture and less sharp flavor. Cindy Callahan, founder of Bellwether Farms, was formerly a nurse who began raising sheep as a way to keep pasture grasses under control. She soon began milking her flock, and before long, her son Liam joined her as a cheesemaker. Today, Bellwether Farms makes an array of fresh and aged Italian-style sheep and cow milk cheeses such as this delicious one named after the famous active California fault that runs near their coastal farm. Aged for about 3 1/2 months before release, San Andreas is semi-firm yet slightly springy and crumbly in texture. Offering notes of roasted nuts, meadow grasses and a refreshingly tangy finish, the cheese helps to soften the acidity while emphasizing the decadent fruit and complexity in this black plum and cassis-flavored Barbera from Piedmont, Italy.

**Wine Pairing: 2015 Giancarlo Burlotto Cascina Massara Barbera d’Alba, Piedmont, Italy**