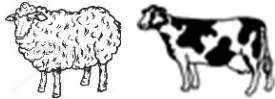




**Kenne, Tomales Farmstead Creamery, Tomales Bay, California, USA**

Kenne is a farmstead cheese made entirely from goat's milk and aged two weeks – the word 'kenne' is the term the area's early inhabitants, the Miwoks, used for 'one'. It has a dense, creamy texture and a delicate wrinkly rind, which are meant to conjure Italian soft-ripened cheese which softens the wine's vibrant acidity, highlighting the stone fruit notes of this delightfully penetrating Godello.

**Wine Pairing: 2018 Ladeiras do Xil Gaba do Xil Godello DO, Valdeorras, Spain**



**Carmel, Stepladder Creamery, Cambria, California, USA**

Carmel a small format bloomy rind triple crème sheep and cow's milk cheese named for the beautiful beach city of Carmel, California. It has a great balance between the grassiness of the cow milk and the nuttiness of the sheep milk. As it ages past four weeks, it takes on a peppery character and a distinct cream line underneath the rind forms which is a wonderful foil to the wine's citrus profile, enhancing the red grapefruit and starfruit flavors on this luscious Pinot Grigio.

**Wine Pairing: 2018 Bidoli Pinot Grigio DOC, Delle Venezie, Italy**



**Boont Corners - Reserve Tomme, Penny Royal Farms, Boonville, California, USA**

Boont Corners is made of fresh, raw milk. Boont Corners is inspired by the large wheels of cheese, made in the mountains of France, as a means of preserving the nutrients of abundant summer milk for the lean winter season. Wheels held for release under the Reserve designation are made during the summertime, when the goats' milk is naturally lower in fat. The resulting curds are lower in moisture and slightly acidic, which enhances their ability to age for a prolonged period. Wheels of Reserve have a complex flavor that is both sweet and nutty which polishes the wine's dusty tannin and enhances the fennel notes of this classic Chianti.

**Wine Pairing: 2017 La Lupinella Chianti DOCG, Tuscany, Italy**



**Comté, Fromagerie Pascal Beillevaire, Nantes, France**

Pascal Beillevaire's Comté is one of our favorite versions of this iconic cheese. Aged for 24 months, this cheese has a rich, semi-firm texture with a buttery mouthfeel with crispy milk "crystals" called tyrosine, the result of the milk proteins transformation over time by a good and long maturation. The flavors are a smooth nuttiness with hints of dried fruit and coffee, and a touch of natural milk sweetness in the finish which really accentuates the dark berry, black olive and mocha notes on this rich Cabernet Sauvignon.

**Wine Pairing: 2017 Herald Cabernet Sauvignon, Alexander Valley, California**