



Moses Sleeper, Jasper Hill Farm, Vermont, USA

Named after Moses Sleeper, a Revolutionary War scout who was killed while defending Northeast Kingdom's Bayley Hazen Military Road, Moses Sleeper is a classic bloomy rind cheese copied after a traditional French brie. Beneath its thin, bloomy rind lies a gooey, milky core showing a complex array of flavors at peak ripeness: cauliflower, crème fraîche, and toasted nuts. A bright, clean finish with a hint of white mushroom aroma follows the rich flavors of the paste which bring out the stone-fruit and citrus notes of the Sauvignon Blanc.

Wine Pairing: 2018 Vinoce Sauvignon Blanc, Napa Valley, California



Cremont, Vermont Creamery, Websterville, Vermont, USA

Cremont meaning “*cream of Vermont*” is a signature cheese produced by Vermont Creamery. The cheese is a combination of pasteurized goat’s and cow’s milk and crème fraîche. The cheese is aged for two weeks, during maturation a special mixture of yeast and mold is added that gives Cremont its unique flavor. This hand shaped cheese has a cream colored rind and smooth interior, which when paired with the Riesling, transforms the wine to pure honey—which in turn brings out the bright notes of the cheese.

Wine Pairing: 2018 Boundary Breaks Reserve Riesling #198, Finger Lakes, New York



Jeune Autize, Rodolphe Le Meunier, La Croix-en-Touraine, France

Jeune Autize has a layer of ash that runs through the middle of the cheese—a distinct mark of Morbier that was originally, used to separate the two different milks that were used to make the cheese—morning and evening milk, but today is added purely for aesthetic reasons. Jeune Autize has a unique light, bright and tangy flavor; the paste is bright white, like most goat cheeses, but with a tint of blue from the vegetable ash, its delicate flavor highlights the juicy, berry notes on the Syrah which perfectly balances the texture of the cheese.

Wine Pairing: 2018 Yves Cuilleron 'Les Vignes d'à Côté' Syrah, Rhône, France



OG Kristal Selected, Kaasboerderij 'T Groendal, West Flanders, Belgium

OG Kristal, also known as ‘Old Groendal’, is an award-winning aged Belgian gouda-style cheese produced in the region of Roeselare. Matured for at least 18 months, the flavors are full bodied and mature with a sharp, little caramel edge, and the texture is dense with a lovely crystallization. Those crystals are embedded in a rich and notably creamy paste with flavors of boozy dried cherries, fudge, and butterscotch, the perfect foil to the dry, brambly notes of this Sangiovese blend, accentuating the fruit and softening the tannins.

Wine Pairing: 2017 Muralia 'Babone' Toscano Rosso, Tuscany, Italy