



Carletta Toma Cremosa – La Casera, Piedmont, Italy

Carletta Toma Cremosa is a soft ripened sheep milk cheese, a rarity in the cheese world, produced by La Casera in the Cuneo region of Piedmont, Italy. Named after the mother of the two brothers who now run the company, Carletta has a soft and slightly elastic white paste and a delicate and buttery taste. The rind imparts a mild earthiness reminiscent of white mushrooms which accents the subtle sheepiness in the paste. The buttery quality of the cheese makes for a lovely match with this delicious, palate-coating blend of 70% Malvasia, 20% Grechetto and 10% Trebbiano from Tuscany, accentuating the fruity notes of crisp green apple and yellow plum in the wine.

Wine Pairing: 2016 Cantine Dei Martiena Bianco, Toscana IGT, Tuscany, Italy



Cūpola – Red Barn Family Farms, Appleton, Wisconsin

Cūpola is a semi-hard, raw cow milk cheese produced by Red Barn Family Farms in Wisconsin. Proprietors, Paula and Terry Holman, worked for over three years with experts at the Center for Dairy Research before they were satisfied with the recipe for this special cheese and sourced milk from a group of eight small family farms, all certified by the American Humane Association. After aging for nine months, the resulting cheese is firm yet supple and complex in flavor, offering notes of roasted pineapple, toasted almonds and caramel. A perfect match with this creamy blend of Pinot Auxerrois, Pinot Blanc, Pinot Gris and Pinot Noir from Alsace, France, Cūpola's fruity sweetness helps to highlight the notes of vanilla and white peach in the wine.

Wine Pairing: 2016 Meyer-Fonné Pinot Blanc Vieilles Vignes, Alsace, France



Ewephoria – Cheeseland, Friesland, Netherlands

Ewephoria is a pasteurized sheep milk cheese developed by CheeseLand, a Seattle-based importer of Dutch cheeses, in cooperation with a small farm in Friesland, Holland. Aged approximately ten months, Ewephoria is referred to by many as 'the candy of cheeses' and is made using the same carefully guarded starter cultures that give Goudas their distinct flavor profile. The milk used for this cheese comes from an unusually small sheep farm where the farmers are able to care for their flock meticulously and lovingly, treating the animals like members of their own family. Ewephoria has a butterscotch-like color and a rather sweet, nutty, buttery-toffee flavor. These rich notes of roasted nuts and sweets are complemented perfectly by the juicy flavors of ripe cherries and wild blueberries found in this 100% Gamay from Beaujolais, France.

Wine Pairing: 2016 Domaine des Braves Régnié, Beaujolais, France



Red Rock – Roelli Cheese Haus, Shullsburg, Wisconsin

Red Rock is a pasteurized cow milk Cheddar style cheese with a blue vein running through it. Produced by Roelli Cheese Haus in Shullsburg, Wisconsin which has been in operation since the 1920s, Red Rock is named after the local stone that surrounds the room in which it is aged for approximately six months. Colored with twice the amount of annatto that is used for a traditional Wisconsin Cheddar, Red Rock boasts a strikingly bright orange paste with a pretty blue mold streak which is achieved by poking a hole through the center of the cheese during the aging process. Creamy and mildly sharp in flavor with a pleasantly earthy tang, this cheese helps to smooth the tannins in this robust Carignan from Chile while also coaxing the wine's vibrant notes of cassis, anise and black plum to the forefront.

Wine Pairing: 2015 Odfjell Vineyards 'Orzada' Carignan, Maule Valley, Chile