

**Velvet Sister, Penny Royal Farm, California, USA**

Inspired by creamy Camembert, the milks for this luxurious cheese were inoculated with starter cultures and mold, then cut, and the curds delicately hand-ladled to form the cheese. The rounds were turned by hand and salted, and then allowed to dry before aging. The bloomy white rind produces a creamy texture and bold flavors of mushroom, Velvet Sister pairs well with the J. Mourat Collection Blanc from the Loire Valley, balancing the minerality and bringing out the wine's delicate flavors of Anjou pear and yellow apple.

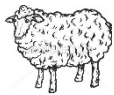
**Wine Pairing: 2018 J. Mourat Collection Blanc, Fiefs Vendéens Mareuil, Val de Loire, France**



**Patacabra®, La Pardina, Aragón, Spain**

This unique washed-curd goat's milk cheese is formed in the brick shape of a "Pata de Mulo" with a characteristic ruddy orange rind. Fruity, tangy and a bit savory, it's an accessible cheese with lots of character. Made in very small quantities, Patacabra has welcoming notes of crème fraîche and lemon—a beautiful combination of acid and sweetness which pairs well with this New Zealand Sauvignon Blanc by accentuating its beautiful melon, tropical fruit and citrus notes.

**Wine Pairing: 2019 Nick Goldschmidt Boulder Bank Sauvignon Blanc, Marlborough, New Zealand**



**Pur Brebis du Val d'Oc, Fromagerie Pardou, Pyrénées, France**

Pur Brebis du Val d'Oc, a 100% pure sheep milk cheese aged 5-6 months in a mountain tunnel in the Pyrénées. Each wheel is hand rubbed on a regular basis by the maître Affineur in the tunnel, to produce a cheese with a natural, crusty and brownish rind. Its texture is firm with a rich and creamy taste. The sweetness and creaminess of the Pur Brebis emphasizes the fruitiness of this delightful red blend, while the Draft Horse Red, in turn accentuates the nuttiness of the cheese.

**Wine Pairing: 2017 Horse & Plow Draft Horse Red, North Coast, California**



**Midnight Moon, Cypress Grove Chèvre, Netherlands**

Midnight Moon is a matured, gouda-style cheese made from pasteurized goat's milk, the cheese was aged for six or more months to produce a dense and smooth ivory-colored paste that developed a slightly granular mouth feel as it matured. Flavors are of lovely brown butter with intense caramel undertones. Midnight Moon's creamy and sweet qualities complement the richness and dark fruit notes of the Tsilili 'Askitikos' red blend and balance the subtle oak notes and tannic structure of the wine.

**Wine Pairing: 2017 Tsilili 'Askitikos' Red, Thessalia, Greece**