



Campo de Montalbán – Quesos Corcuera, Castilla–La Mancha, Spain

Campo de Montalbán is a semi-firm, pasteurized, mixed milk cheese made of goat, sheep and cow milk produced by Quesos Corcuera in Castilla–La Mancha, Spain. The cheese was originally considered a Manchego until the AOC standards were changed in 1985, requiring it to be composed of 100% sheep milk. Since Campo de Montalbán contains at least 40% goat milk with varying degrees of sheep and cow, it was renamed after the town in which it is made. Like its close cousin, Manchego, Campo de Montalbán comes in waxed, barrel-shaped wheels with an embossed herringbone design, yet its flavor profile is very unique. The use of the three milks results in a cheese that is balanced in richness and acidity. Aged for three months, the texture is firm yet moist and supple, and notes of tangy grass and roasted, salted nuts accentuate the lush texture and flavors of orange blossom and apricot in this Vermentino from Ligure di Ponente, Italy.

Wine Pairing: 2017 Azienda Agricola Durin Vermentino, Riviera Ligure di Ponente DOC, Italy



Bûche de Luçay – Fromagerie P. Jacquin, Berry, France

Bûche de Luçay is a soft-ripened goat milk cheese aged just two months and made by Fromagerie P. Jacquin in the picturesque region of Berry, in France's Loire Valley. The Jacquin family has been producing exquisite goat cheeses since 1947 (and across four generations) and are known primarily for their fantastic AOC cheeses (Appellation d'Origine Contrôlée), whose origin, process and quality are guaranteed by French authorities. The family-owned Fromagerie initially supplied their cheeses exclusively to local farmers markets, restaurants and cheese shops, however they now export their products worldwide. Despite their expansion, the Fromagerie has never skimped on quality, sourcing high quality goat milk daily from smaller farms within a thirty mile radius and practicing hand-ladled molding and traditional affinage. This log-shaped goat cheese is slightly crumbly and similar in texture to cheesecake, offering sharp, tangy and lemony flavors near the rind that become progressively richer and creamier toward the center. The pungent and grassy notes in the cheese make for a satisfying pairing with this Tressallier from the Loire Valley, emphasizing the chalky mineral and zesty citrus notes in the wine.

Wine Pairing: 2017 Domaine Nebout Saint-Pourçain Blanc, 'Le Tressallier des Gravières', Loire Valley, France



Saulnois – Rodolphe Le Meunier, Lorraine, France

Saulnois is a wash-rind, pasteurized cow milk cheese produced in the region of Lorraine, in northeastern France. Lorraine is famous for such gastronomic treats as 'Quiche Lorraine' and 'Marc de Mirabelle', a brandy made from tiny golden Mirabelle plums; as a symbol of local pride, the wheels of Saulnois are washed with this revered brandy. Renowned Affineur, Rodolphe Le Meunier, who scours the French countryside for artisan producers, ages the wheels of Saulnois for about a year in his state-of-the-art cellars. The resulting cheese is semi-firm in texture with notes of melted salted butter and hazelnuts. The decadent and savory quality of the cheese makes for a delightful pairing with this blend of Grenache, Syrah and Mourvèdre from France's Beauges de Venise appellation, helping to soften its tannins and accentuate its vibrant black cherry notes and herbal/spicy character.

Wine Pairing: 2017 Domaine de Durban Beauges-de-Venise, Rhône Valley, France



Prima Donna – Vandersterre Groep, Holland

Prima Donna is a pasteurized cow milk cheese that combines traditional Dutch cheese making with the intricate and savory flavors of Parmesan. Produced by Vandersterre Groep in Holland, it is made in the style of a Gouda, albeit with a lower butterfat and made with starter cultures imported from Italy. After aging for 14 to 16 months, the cheese is dipped in wax to help retain moisture. Bright and crunchy in texture (thanks to the formation of protein crystals during the aging process), Prima Donna is slightly sweeter than your typical Gouda and is adorned with small holes throughout its paste. Its rich, nutty flavors and burnt caramel sweetness highlight notes of cracked peppercorn and Crème de cassis in this robust Cabernet Sauvignon from the Sierra Foothills and Paso Robles AVAs.

Wine Pairing: 2017 Omen Cabernet Sauvignon, Sierra Foothills AVA & Paso Robles AVA, CA