



#### **La Tur – Caseificio Dell'Alta Langa, Piedmont, Italy**

La Tur is a young, soft-ripened cheese made from a blend of pasteurized sheep, cow and goat milk and is produced by Caseificio Dell'Alta Langa in the Alta Langa region of Piedmont, Italy. Production requires gentle handling of the curd in order to retain the high moisture level, and the curds are drained in small molds before being turned out and matured for just 15 days before release. The Geotricum mold introduced during production imparts a soft and wrinkled rind to this fragile, fluffy and creamy cheese. Runny and oozing around the perimeter with a moist, cakey, palette-coating paste, its flavor is earthy and full, with a lingering lactic tang. The effect is like a scoop of ice cream; decadent and melting from the outside in. When we tasted this delectable cheese alongside this creamy, tropical fruit-oriented Sauvignon from Friuli, Italy, we were all mesmerized and agreed it is one of the best pairings we have discovered! The rich and buttery tone of the cheese brings out exotic notes of guava and kiwi in the wine, and the flavors and textures of both marry seamlessly.

**Wine Pairing: 2017 Azienda Agricola Scarbolo Sauvignon, Friuli Venezia Giulia DOC, Italy**



#### **Seascape – Central Coast Creamery, Paso Robles, CA**

Seascape is a pasteurized blend of cow and goat milk made with vegetarian rennet and aged for five months. Although Reggie Jones began his cheese career in product development, he dreamt of one day making his own small-batch, artisan cheeses. His dreams finally came to fruition in 2012, when he and his family relocated to the beautiful Paso Robles region of California and began to build what is now Central Coast Creamery. Jones specializes in aged cow, goat and sheep milk cheeses made from local, hormone-free milk. He is committed to utilizing the highest quality milk and has a mission to introduce the American palate to flavors found in the best cheeses of Europe. Seascape is a Cheddar-style cheese with a semi-firm, smooth texture. The goat milk lends it a pleasant tanginess, while the cow milk offers undertones of butter and caramel. The rich and decadent notes in the cheese emphasize the juicy acidity and sweeter notes of melon and apricot in this luscious blend of Avesso and Alvarinho from Portugal.

**Wine Pairing: 2016 Quinta da Raza Avesso-Alvarinho, Vinho Verde DOC, Portugal**



#### **Humboldt Fog – Cypress Grove, Humboldt County**

Humboldt Fog is a three week old pasteurized goat milk cheese produced by Cypress Grove Creamery in Arcata, California. In the 1970s, in the rugged northernmost region of Humboldt County, where the giant redwoods meet the Pacific Ocean, proprietor Mary Keehn started raising Alpine goats as a source of healthy milk for her children. By 1983, she decided to put the excess of milk being produced from her fifty goats to good use and thus, began making cheese. Humboldt Fog is Mary's signature cheese and has become one of the most unique and well known American goat cheeses on the market today. It pays homage to the classic Morbier cheese with a thin layer of vegetable ash running through its center, although the flavor of Humboldt Fog is quite different. Its lush, creamy texture is complemented by a fresh milk tang, floral notes, herbal overtones and a clean citrus finish. The tanginess in the cheese complements the juicy acidity in this Rossese from the Italian Riviera while accentuating its notes of red raspberry, cranberry and Bing cherry.

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



#### **Ewephoria – CheeseLand, Holland**

Ewephoria is a matured, Gouda-style cheese, although this one is made with sheep milk (as opposed to cow) and receives a culture that yields a sweeter, nuttier flavor profile in an attempt to please the American palate. Produced in Holland in cooperation with CheeseLand, a Seattle-based importer of Dutch cheeses, Ewephoria is made with the milk of some very pampered sheep who graze on pristine pastures adjacent a picturesque nature preserve. Aged about 10 months, Ewephoria is fairly firm compared to most Gouda-style cheeses and becomes drier towards the rind. Intense butterscotch, whiskey and caramel notes lend this cheese an almost candy-like quality. The sweet nuttiness in the cheese pairs wonderfully with this opulent, chocolate covered cherry-scented Syrah from Santa Barbara, CA, and helps to highlight the wine's lush and velvety texture.

**Wine Pairing: 2016 Groundwork Syrah, Santa Barbara County, CA**