



#### **Secret de Compostelle – Fromagerie Agour, Pays Basque, France**

Secret de Compostelle is a pasteurized sheep milk cheese made by Fromagerie Agour in the commune of Hélette in the heart of the pays Basque region of France. The name of the cheese and its picturesque label featuring a devout pilgrim reference centuries of open passage between the pays Basque and Spain when pilgrims crossed the Pyrenees in both directions, sharing cheese recipes and techniques. Similar to the iconic Basque cheeses 'Ossau-Iraty and 'Abbaye de Belloc', Secret de Compostelle offers a similar nutty aroma with a hint of sour cream. Although it is aged about seven to eight months, the cheese is surprisingly smooth and silky with a semi-firm, pliant texture. Flavors on the palate are savory in tone with notes of olives, mushrooms and roasted almonds, making for a delicious contrast to this fruit-forward nectarine and orange zest—scented Falanghina from Campania, Italy.

**Wine Pairing: 2016 Fattoria La Rivolta Falanghina del Sannio, Taburno, Campania, Italy**



#### **Carmody – Bellwether Farms, Sonoma County**

Carmody is a pasteurized Jersey cow milk cheese produced by the mother and son team behind Bellwether Farms in Sonoma County. It was inspired by a tour that cheesemaker Liam Callahan took of an Italian Gorgonzola factory where he was presented with a young table cheese or 'toma' that was fresh and clean in flavor, the perfect everyday cheese in his mind. Lacking a recipe and very limited in equipment at the creamery he operated with his mom, Cindy, Liam dauntingly set out to recreate this style of cheese with the rich, full-flavored milk from their herd of Jersey cows. The fresh wheels are not brined nor pressed but instead, salt-dried and aged for four to eight weeks before release. The resulting cheese is dense and semi-firm with many pinhead-sized eyes. While this isn't the most complex cheese you will ever taste, its purity of flavor, fresh dairy notes and buttermilk tang are extremely charming and addictive. The rich, buttery notes in Carmody are just begging for a fuller-bodied, fleshy white like this juicy peach and lemongrass-flavored Vermentino from Sardinia.

**Wine Pairing: 2016 Capichera 'Lintóri' Vermentino di Sardegna D.O.C., Sardegna, Italy**



#### **Alpha Tolman – Jasper Hill, Greensboro Bend, Vermont**

Alpha Tolman is a raw cow milk cheese made in an Alpine style and named for a pioneering dairy farmer from the town of Greensboro. Produced by the brother team of Mateo and Andy Kehler at Jasper Hill Farm in Greensboro, Vermont, Alpha Tolman benefits from rich, high-fat and high-protein milk yielded by their herd of Ayrshire cows which are rotated on fresh pasture and fed hay during the winter. Following traditional Alpine methods, the curds for Alpha Tolman are cooked and pressed to achieve a tight, elastic texture and robust, complex flavors. The wheels are then washed with a cultured brine to cultivate a rosy orange, mildly funky rind and aged eight to eleven months before release. The resulting cheese offers that pleasant crunch of salt crystals accompanied by savory notes of hazelnuts and caramelized onions, which highlight the plummy black fruit in this aromatic Bobal-based blend from Valencia, Spain.

**Wine Pairing: 2015 Bodegas Mustiguillo Bobal, El Terrerazo D.O.P., Vino de España, Spain**



#### **OI Sciu – La Via Lattea, Bergamo, Italy**

OI Sciu is a raw goat milk blue cheese produced by La Via Lattea in Bergamo, Italy. Proprietors Valentina and Roberta obtained Master of Arts degrees in France and Italy, and utilize their artistic knowledge along with a respect for the dairy traditions of the region to produce innovative and aesthetically beautiful cheeses like this one. 'OI Sciu' is a Lombardian expression meaning 'The Lord' or 'The Boss' in reference to the attention it demands during the cheesemaking process. After being brine washed, the cheese is rubbed with a mixture of berries and rose petals, imparting a deep crimson color and aromas of sweet fruit. This is the second month in a row where we've happily stumbled upon a pairing that we thought couldn't possibly work (but it really does) and were very pleasantly surprised! The tangy, salty and earthy notes in this blue-veined cheese provide a lovely counterpoint to the rich black currant notes in this Châteauneuf-du-Pape, helping to accentuate its warm spice and sun-baked fruit character.

**Wine Pairing: 2014 Louise Dubois 'Ma Belle Réserve', Châteauneuf-du-Pape, Rhône Valley, France**