



Dirt Lover, Green Dirt Farm, Weston, Missouri, USA

Made in the style of French farmhouse cheeses like Valencay and Selles-sur-Cher, Dirt Lover is a small-format sheep's milk cheese that is dusted with ash before growing a bloomy rind. When young, Dirt Lover has flavors of butter, lemon and mushroom, and a smooth but firm texture. The flavor becomes earthy and nutty with age, and the paste breaks down to the consistency of butter—a tantalizing match for the fruitiness of this lively, refreshing Italian Cortese.

Wine Pairing: 2018 Produttori del Gavi "Il Forte", Gavi DOCG, Italy



Sleeping Beauty, Cascadia Creamery, Trout Lake, Washington, USA

Named after a signature landmark of the Cascade Range - the legendary "Beauty" that came between the mighty Pahto (Mt. Adams) and Wy'East (Mt. Hood) peaks. Like its namesake, this alluring cheese can move mountains. Smooth and buttery with a supple sharpness, Sleeping Beauty wears a thin, mottled natural rind that offers a hint of damp earth from the ancient lava tube caves, where the cheese is aged. Underneath lies a supple, semi-firm paste that is rich and buttery with flavors of grass and herbs and a tangy finish—an impeccable balance to richness and creaminess of this decadent white Rhône blend.

Wine Pairing: 2018 Margerum 'M5' White Rhone Blend, Los Olivos, California



O'Banon, Capriole, Greenville, Indiana, USA

O'Banon is a domestic play on a classic French chevre. These hand-ladled rounds of goat's milk are wrapped in chestnut leaves that have been soaked in bourbon, which not only are beautiful, but also give the cheese a mellow herbaceous flavor with notes of vanilla. The paste is firm with a smooth texture which becomes a bit drier and more intense in flavor as the cheese ages. This delightfully unusual pairing preserves the freshness this Barbera which acts as the perfect foil to the cheese's texture.

Wine Pairing: 2018 Carlin de Paolo Barbera d'Asti DOCG, Piedmont, Italy



Pleasant Ridge Reserve, Uplands Cheese, Dodgeville, Wisconsin, USA

Pleasant Ridge Reserve is an aged, alpine-style cheese; like the coveted, *alpage* versions of Beaufort and Gruyère, it is only made in the summer months, while the cows are grazing fresh pasture. The sweetness born from the grass-fed milk combines with the savory flavors developed by the cheese's natural, washed rind—hearty with complex layers of caramel and nuts and an intriguing tart fruitiness. The resulting intricacy softens the Merlot's tannin while showcasing the fruit on the lengthy finish.

Wine Pairing: 2015 Sodale Merlot de Lazio IGP, Lazio, Italy