



**Jeune Autize - Rudolphe le Meunier, Vendée, France**

Jeune Autize is a semi-firm pasteurized goat's milk cheese made in a similar fashion to the classic Morbier and aged for 2 to 4 months. The flavor is light and tangy with earthy notes of hay. The cheese is named after a small river in the town of its production. The tangy, yet creamy nature of the cheese balances the mouthwatering acidity of the wine, leaving notes of tangerine and ripe honeydew melon dancing on your palate.

**Wine Pairing: 2018 Apolloni Vineyards Pinot Blanc, Willamette Valley, OR**



**Lamb Chopper – Mary Keehn, Cypress Grove, Holland**

Lamb Chopper is a pasteurized sheep's milk Gouda that is aged for at least 3 months. American cheesemaker Mary Keehn works with a local Holland dairy to produce and import the cheese. Its flavor is mild yet complex with notes of caramel and vanilla. The Château la Roque Blanc plays beautifully with the smooth, velvety texture of the cheese, together notes of ripe Asian pear and white flowers are brought to the fore leaving you with a fresh mineral finish.

**Wine Pairing: 2018 Château la Roque Blanc, Languedoc, France**



**Taleggio Ca De Ambros DOP – Forever Cheese, Lombardia, Italy**

Taleggio is a soft pasteurized washed rind cow's milk cheese that is aged for 1 to 2 months. Consuming the rind of the cheese along with the paste is strongly advised to get the full experience of Taleggio. The flavor is creamy and salty with an aromatic funkiness. Taleggio is an extremely old recipe from the Lombardy region of Italy, and pairs perfectly with our Malbec. Strong and pungent in aroma, yet fruity and creamy in taste, the Taleggio tames this dark and brooding Malbec, producing generous notes of black berry, black cherry, spice and violets.

**Wine Pairing: 2015 Château Fages "La Bête Noire", Cahors, France**



**Honeybee – Cheeseland Inc., Holland**

Honeybee is a firm pasteurized goat's milk Gouda that is aged for 6 months. The goat's milk is infused with honey before the cheese is aged. The flavor is sweet and savory with notes of melon and caramel. This nutty but extremely fruity and flavorful Gouda boasts a hint of sweetness, accentuating the wine's profile redolent with ripe black fruit, while the velvety tannins are beautifully showcased with loads of fig and plum framing out the finish.

**Wine Pairing: NV Prima Materia Negroamaro, Red Hills, Lake County, CA**

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