



Bent River – Alemar Cheese Co., Mankato, Minnesota

Bent River is a pasteurized cow milk cheese made in the style of Camembert. Produced by Alemar Cheese Co. and named after the sharp turn in the Minnesota River just a few miles from their production facility, Bent River is made from high-quality organic milk sourced from a local renowned dairy farm in operation since 1926. Former baker turned cheesemaker, Keith Adams takes great care in crafting his French-inspired cheeses and even hand-salts each wheel of soon-to-be Camembert. This soft-ripened cheese is matured for five to six weeks before release during which it develops a cream-like, soft and pliable texture and notes of white mushrooms, fresh churned butter and meadow grass. The slightly earthy and tangy notes in the cheese are just begging for a bright and refreshing white like this crisp pear and yellow grapefruit-flavored Arneis from Piedmont, Italy.

Wine Pairing: 2017 Matteo Correggia Arneis, Roero DOCG, Piedmont, Italy



Pur Brebis Du Val d'Oc – Fromagerie Pardou, French Pyrénées

Pur Brebis Du Val d'Oc is a pasteurized sheep milk cheese made in the Basque style and modeled after the beloved 'Abbaye de Belloc' which is no longer being imported into the states due to thick red tape. We were thrilled to find such a great substitute in this Pur Brebis Du Val d'Oc which is produced by Fromagerie Pardou who has been making traditional Basque cheeses for over 5 generations in the Ossau Valley in the French Pyrénées. The cheese is aged in a natural stone cave for at least 3 months prior to release and throughout the aging process, each wheel is hand rubbed on a regular basis by the Affineur, resulting in a cheese with a natural, crusty and brownish rind. Semi-firm with a dense, rich and creamy texture, the cheese offers a slightly caramelized character along with grassy, earthy flavors which amplify the white floral and apricot notes in this fresh and fragrant Vidiano from the Greek Island of Crete.

Wine Pairing: 2017 Domaine Douloufakis 'Dafnios' Vidiano, Crete, Greece



L'Amuse Signature Gouda – Fromagerie L'Amuse, Beemster, Holland

L'Amuse Signature Gouda is a pasteurized cow milk cheese produced in a collaborative effort by several Gouda producers in Holland: Cono and Lutjewinkel in the Beemster and Schermer region and Betty Koster, owner of L'Amuse cheese store, near Amsterdam. What makes this Gouda special or 'Signature' is not only the high quality milk sourced from the quiet, canal-lined pastures of Beemster, but also the practice of maturing the wheels at warmer temperatures and higher humidity levels (a risky feat in the world of affinage!). While this method can go wrong very easily and develop off flavors in the cheese, L'Amuse gets it very right, allowing for crystals to form in the cheese while preserving its moist, buttery paste and nutty flavor. With a firm yet velvety texture and notes of roasted hazelnut and burnt caramel, L'Amuse 'Signature' Gouda is a delicious and harmonious match with this lush and full-flavored Primitivo from Puglia, Italy; the sweet nuttiness in the cheese accentuates the sunbaked notes of plum and black cherry in the wine.

Wine Pairing: 2016 Masseria Li Veli Primitivo 'Orion', Salento IGT, Puglia, Italy



Honey Bee – Cheeseland Inc., Amsterdam, Netherlands

Honey Bee is a pasteurized goat milk cheese made in a Gouda style by Cheeseland, Inc., who specializes in high quality, one of a kind, artisan Dutch cheeses. Produced in the outlying farmlands around Amsterdam, Honey Bee is made by adding fresh honey to the cheese curds, which imparts a cashew-like nutty sweetness to the cheese. Aged for six months before release, this semi-firm cheese offers that sweet and salty contrast that is extremely addictive! A delightful match to this Merlot-based blend from Bordeaux, France, the cheese helps to soften the tannins in the wine and accentuate its bold notes of cassis and tobacco.

Wine Pairing: 2015 Château Saint-Aubin Medoc, Cru Bourgeois, Bordeaux, France