



Cabra al Gofio– Mitica, Canary Islands, Spain

Cabra al Gofio is a semi-soft goat cheese made from the unpasteurized milk of Majorera goats on the island of Fuerteventura in the Canary Islands. As the cheese ages, the rind is coated in toasted corn flour (gofio) which is a traditional ingredient in the islands' cooking. Gofio lends a subtle dulce de leche scent to the cheese which is creamy, buttery and a little pliable in texture. A delightful match with this blend of Gros Manseng, Baroque and Petit Manseng from Tursan in Southwest France, Cabra al Gofio's slightly tangy, fresh dairy flavors and hints of cornmeal help to accentuate the honeyed fruit notes in the wine.

Wine Pairing: 2017 Clos Cazalet 'Carpe Diem', Tursan, France



Brillat Savarin – Fromagerie Delin, Burgundy, France

Brillat Savarin is a semi-soft, triple cream cow milk cheese produced in Burgundy by Fromagerie Delin. Named after 19th century gastronome and epicure, Jean Anthelme Brillat-Savarin, who famously said, "Tell me what you eat, and I will tell you who you are," this cheese boasts a fat content of at least 75% achieved by adding rich, luscious cream to whole milk. With a rich, dense paste and flavors ranging from butter, salt and cream to hints of mushroom, nuts and truffles, Brillat Savarin demands a bright and refreshing wine. This delightful Riesling from the Mosel region of Germany fits the bill seamlessly; the decadent flavors in the cheese help to tame the wine's vigorous minerality while also accentuating its notes of white peach, wildflower honey and lychee.

Wine Pairing: 2017 Familie Rauen Riesling Kabinett Thörnich, Mosel, Germany



Testun al Barolo – Beppino Occelli, Piedmont, Italy

Testun al Barolo is a semi-hard, raw cow and goat milk cheese that is part of Beppino Occelli's line of 'Grand Piemontese Cheeses' for which he has garnered a stellar reputation. This is just one of many 'Testun' meaning 'hardheaded' cheeses produced by Occelli, which are meant to pay homage to a very old, rustic style of cheesemaking that utilizes various milk ratios and 'left overs' from other types of food production. Aged in world-class, perfectly humid Affinage cellars in the small Hamlet of Valcasotto for 18 to 24 months, the wheels are then coated with the pressed grapes used to make Barolo wine which impart a vinous flavor to the otherwise salty, decadent cheese. Very dense but slightly crumbly in texture, Testun al Barolo is a perfect match to this earthy Vespolina (which coincidentally also hails from Piedmont, Italy). The rich and creamy quality of the cheese softens the slightly grippy tannins in the wine while accentuating its sweeter notes of black cherry and currant.

Wine Pairing: 2017 Ca' Nova Vespolina, Colline Novaresi Vespolina DOC, Piedmont, Italy



Ewereka – Central Coast Creamery, Paso Robles, CA

Ewereka is a pasteurized sheep milk cheese produced by Central Coast Creamery in Paso Robles. When proprietor Reggie Jones was offered some fresh sheep milk from a large flock near Fresno, he debated what to do with it. Considering he had already successfully created a goat Cheddar, he set off to produce a sheep Cheddar! Since sheep milk is higher in fat and protein than cow or goat and hence, produces more curd, it took some time to nail down the recipe. He certainly got it right with Ewereka which bears more semblance to a Pyrenees sheep milk cheese than a Cheddar. Aged for 3 months, it offers a distinct sweetness up front, followed by a pleasant creamy finish with just the right amount of cheddary tang. A lovely match with this luscious blend of Merlot, Sangiovese, Cabernet Sauvignon, Carmenere, Malbec and Petit Verdot from Santa Barbara County, Ewereka highlights the candied cherry notes in the wine while taming its woody flavors of cedar and oak.

Wine Pairing: 2015 Coquelicot 'Rose & Son' Red Blend, Santa Barbara County, CA