



Caña de Cabra– Central Quesera Montesinos, Jumilla, Spain

Caña de Cabra is a pasteurized, soft-ripened goat milk cheese produced by Central Quesera Montesinos in Jumilla, Spain and modeled after the French 'Bucheron'. Cheesemaker, Lorenzo Abellan was the first to make this style of cheese in Spain after honing his skills in France. After aging the log-shaped cheese for over three weeks, a soft coat of desirable white mold forms, breaking down the interior as the cheese matures further. This process works progressively from the outside in; hence a ripe log will show some softening under the rind. This maturation develops complex aromas and flavors in this dense yet somewhat fluffy-textured cheese from lemon custard to grass and a subtle earthiness to boot. The salty and savory aspects of the cheese make for a perfect contrast to this 100% Sauvignon Blanc from Quincy, France, accentuating the wine's fleshy mid-palate and highlighting notes of yellow pear and crisp apple.

Wine Pairing: 2017 Domaine du Tremblay, Quincy, Loire Valley, France



Tomme Brulée – Forever Cheese Co., French Pyrenees

Tomme Brulée is a pasteurized sheep milk cheese made in the French Pyrenees and brought to us by Forever Cheese Co., an importer of fine Mediterranean cheeses and delicacies. Fashioned in the same cylindrical molds used for the popular 'P'tit Basque' cheese, Tomme Brulée receives a special treatment from Affineur, Pascal Beillevaire, who purchases 2 month-old wheels from a Basque producer before aging it in his caves for another two months. Beillevaire then torches or 'brulées' the rind of the cheese, lending it dark scorch marks and a somewhat caramelized flavor. Offering a dense paste and notes of brown butter and roasted nuts, this cheese is a lovely companion to this orange-blossom and yellow-apple scented Friulano from Friuli, Italy. The rich, buttery notes in the cheese bring forth greater complexity in this delicate yet creamy-textured wine, including notes of fresh walnuts and yellow apricots.

Wine Pairing: 2016 Societa' Agricola Villa Varda Friulano, Friuli, Italy



Cave-Aged Marisa – Carr Valley Cheese Co., La Valle, Wisconsin

Cave-Aged Marisa is a pasteurized sheep milk cheese produced in La Valle, Wisconsin by a fourth generation, family-run cheese plant known as Carr Valley Cheese Co. Cheesemaker, Sid Cook named this cheese after his daughter, Marisa, and makes three versions including a mellow, seasonal version called 'Marisa', a 6-month matured 'Aged Marisa' and this 3-month matured 'Cave-Aged Marisa' which takes on an earthy complexity during time spent in a temperature- and humidity-controlled environment. During this aging process, wheels are turned frequently and washed occasionally with cider vinegar and water to control external mold. Once a rind forms, the wheels are coated with butter to keep moisture in and prevent cracking. A multi award-winning cheese, Cave-Aged Marisa offers notes of roasted mushrooms, damp earth and hazelnuts and pairs quite beautifully with this 100% Tempranillo from Ribera del Duero, Spain. The semi-dry and firm texture of the cheese coupled with its umami-rich flavors help to soften the wines tannins and highlight notes of warm baking spices.

Wine Pairing: 2016 Torremorón Tempranillo, Ribera del Duero, Spain



Barely Buzzed – Beehive Cheese, Uintah, Utah

Barely Buzzed is a pasteurized, cheddar style cow milk cheese which is hand-rubbed with espresso beans and lavender. Produced by the brother-in-law team of Tim Welsh and Pat Ford of Beehive Cheese Company in Uintah, Utah, it is rich and complex in flavor and aromatics. We can see why it is the most popular of their line of hand-rubbed cheeses made with unique flavorings, using Jersey cow milk supplied by dairies that do not use hormones, antibiotics or chemical fertilizers. With a smooth texture, sharp, nutty flavor and notes of butterscotch and caramel, this semi-firm cheese pairs beautifully with this rich and spicy Zinfandel from Amador County. In fact, the sweeter notes in the cheese bring out enticing flavors of molasses and chocolate covered-raisins in the wine; a truly addictive pairing!

Wine Pairing: 2015 Renwood Zinfandel, Fiddletown AVA, Amador County, CA