



Velvet Sister – Pennyroyal Farm, Boonville, CA

Velvet Sister is a pasteurized, surface-ripened goat milk cheese inspired by a creamy Camembert. Produced by Pennyroyal Farm in Boonville which includes a winery, creamery and zero-waste farm run by Sarah Cahn (daughter of Navarro Vineyards proprietors) and Erika McKenzie-Chapter, Velvet Sister gets its name from “a trio renowned in the Boonville environs for the luxurious fur coats they enjoyed wearing, much like the plush rind of our Velvet Sister.” The curds for this delightfully plush cheese are delicately cut and hand ladled; while the interior paste is firm in young rounds, it becomes increasingly softer as it approaches full ripeness at six to seven weeks. Notes of fresh dairy and white mushroom in the cheese make for a delightfully refreshing contrast when paired with this bright tropical fruit and limestone-scented Chenin Blanc from Stellenbosch, South Africa.

Wine Pairing: 2017 Ken Forrester ‘Petit’ Chenin Blanc, Stellenbosch, South Africa



Fourmage – Cheeseland, Inc., Holland

Fourmage is a pasteurized blended milk cheese made with buffalo, sheep, cow and goat milk. Produced in Holland by Cheeseland Inc., Fourmage is modelled after a traditional Gouda, and made using the highest quality milk from grass-fed animals that roam freely in their respective environments. Although Cheeseland Inc. is the largest privately owned cheese company in Holland, it is still family run (and has been since 1926), dedicated to exporting the finest Dutch cheeses to the U.S. and more recently has expanded distribution to many other countries. Fourmage has a creamy, velvety texture thanks to the rich buffalo milk, offers sweetness in part from the sheep milk, receives its traditional Gouda flavor profile from the cow milk and remains very fresh tasting with the addition of goat milk. The rich, buttery and salted caramel notes in the cheese mesh quite perfectly with this white Rhône-style blend from El Dorado County, highlighting flavors of crème brûlée and honey in the wine.

Wine Pairing: 2016 Skinner Vineyards Smithereens White, El Dorado County, Sierra Foothills, CA



Montes de Alcala Pimenton – El Gazul, Cadiz, Spain

Montes de Alcala Pimenton is a pasteurized goat milk cheese produced by El Gazul in the Cadiz region of southwestern Spain. It is made using organic milk from a herd of 450 Payoya goats, an endangered breed that has recently benefited from efforts to protect it. The wheels are aged for a minimum of 90 days after they are rubbed and coated with pimentón de la vera, the unique spicy-smokey Spanish pepper which gives it just a slight amount of heat and a pale reddish-orange hue. The tangy, chalky notes in this cheese coupled with a slight peppery kick make a great match with this lush Touriga Nacional-based blend from the Alentejano region of Portugal, helping to highlight the notes of mocha and crème de cassis in the wine.

Wine Pairing: 2015 Orison ‘Pipa’ Red, Alentejo, Portugal



Estivo – Moro Formaggi, Veneto, Italy

Estivo is a pasteurized cow milk cheese produced by Moro Formaggi in the town of Oderzo in the Veneto region of Italy. What began in 1930 as a small company selling milk from local farms to impoverished families has grown to become an incredibly unique artisan cheese company, specializing in cheeses which are cured and aged using old world techniques and encrusted and infused with local flavorings such as hay, ash, exotic teas, truffles and wines of the region (just to name a few!) Estivo is aged for 100 days in oak barrels with hay, mint, verbena, and chamomile, taking on a complex flavor profile that is rich, earthy and floral in character and semi-firm in texture. The herbal aromatics and savory essence in the cheese pair seamlessly with this 100% Malbec from Lodi, coaxing the wine’s notes of mint and black pepper to the forefront.

Wine Pairing: 2015 Odonata Malbec, Silvaspoons Vineyard, Lodi, Ca