



#### **Garrotxa– Josep of Can Pejol, Catalonia, Spain**

Garrotxa is a pasteurized goat milk cheese made in Girona, a mountainous and wet, north-central region in Catalonia, Spain. Thanks to the region's lush and fertile pastures, the goats that graze this picturesque land produce high quality, flavorful milk which lends complexity and depth to the cheese. Garrotxa nearly went extinct due to government intervention with farming policies in the mid-1900s but was luckily revived by several young farmhouse producers in the 1990s. Maturation time varies between four and eight months during which the cheese develops a velvety grey mold coating, a semi-firm, moist and cakey texture and its characteristic notes of damp earth and dried herbs. A perfect match for this crisp Arneis from Piedmont, Italy, the cheese tames the wine's abundant acidity while highlighting notes of bruised pear and kumquat.

**Wine Pairing: 2017 Deltetto 'San Michele' Roero Arneis DOCG, Piedmont, Italy**



#### **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 guava and honeydew melon-flavored Sauvignon Blanc from Napa Valley.

**Wine Pairing: 2018 Gibbs Sauvignon Blanc, Cento Vineyard, St. Helena, Napa Valley, CA**



#### **Dry Jack - Vella Cheese Co., Sonoma, California**

Vella Dry Jack is a pasteurized cow milk cheese made with vegetable rennet and aged from 18-24 months. The Vella Cheese Company was founded in 1931 by Tom Vella, who began making cheese at the Sonoma Mission Creamery in the 1920s. In 1981, Tom Vella's children started running the operation, with Ig Vella now at the helm. Ig still maintains the high standards of quality cheesemaking established by his father over eighty years ago. This Dry Jack is a distinct version of an aged Monterey Jack that is coated with sunflower oil, pepper and cocoa powder. A great substitute for Parmigiano Reggiano, this cheese develops complex salty, sweet and nutty flavors during its aging process. Its notes of roasted nuts and butterscotch marry perfectly with the black currant and blackberry flavors found in this Agiorgitiko and Syrah blend from Peloponnese and accentuate the wine's juicy acidity and supple texture.

**Wine Pairing: 2016 Semeli Mountain Sun Red Blend, Peloponnese, Greece**



#### **Snowfields – Saxon Creamery, Wisconsin**

Snowfields is a semi-soft cow milk cheese produced in the style of a German or Austrian Butterkäse: a mild, creamy cheese known for its buttery flavor, texture and appearance. Produced by Saxon Creamery in Wisconsin, a fifth generation dairy farm dedicated to the ethical treatment of cows and land preservation, this cheese is made in wintertime when snowfall prevents the herd of Jersey/Holstein crossbred cows from grazing on their usual diet of fresh grasses. As a result, the herd produces milk higher in protein and cream, allowing for a cheese with a dense, rich texture and a delightful crunch from the lactic acid crystals that form during the six month aging process. Like the name suggests, this cheese offers a comforting, buttery flavor with notes of roasted nuts and a pleasantly tangy finish. The rich saltiness in the cheese pairs perfectly with this concentrated and spicy Lagrein from Alto Adige, Italy and tames the wine's earthiness while accentuating its plummy fruit.

**Wine Pairing: 2016 Castelfeder 'Rieder' Lagrein, Alto Adige, Italy**