



#### **Naked Goat – Mitica, Murcia, Spain**

Naked Goat a.k.a. 'Murcia Curado' is a pasteurized, semi-hard goat milk cheese that is aged for six months and produced by a company called Mitica. The cheese is crafted in the Murcia region in southeastern Spain, birthplace of the Murciano-Granadina, the best milk-producing goat breed in the country. This particular breed is well acclimatized to the heat and aridness of the Mediterranean climate and produces milk with higher levels of fat and protein than other Mediterranean goats, resulting in deliciously complex cheeses like this one. Rustic in style, Naked Goat cheese is tangy yet sweet and oily but firm with a slightly crumbly texture, almost akin to a Pecorino. It is hard to believe it is made from goat milk considering it is fairly tame and buttery in flavor. Offering pleasant nutty and grassy notes, Naked Goat pairs deliciously with this blend of Pinot Bianco, Pinot Grigio and Friulano from northeastern Italy, accentuating its delicate creaminess and juicy notes of Meyer lemon and pear.

**Wine Pairing: 2016 Marco Felluga 'Just Molamatta', Collio DOC, Friuli-Venezia Giulia, Italy**



#### **Boont Corners – Pennyroyal Farms, Boonville, CA**

Boont Corners is a raw, semi-firm goat and sheep milk cheese that gets its moniker from the original name of the intersection of highway 128 and highway 253 in the quaint town of Boonville. Inspired by the large wheels of Alpine cheeses or 'Tommes' made in France, Boont Corners is produced by Pennyroyal Farms, which comprises a winery, creamery and zero-waste farm run by Sarah Cahn (daughter of Navarro Vineyards proprietors) and Erika McKenzie-Chapter. We recently featured a delicious Pinot Noir from Pennyroyal Farms and have fallen in love with their small-batch seasonal cheeses like this one. Boont Corners is crafted by submerging the young wheels in brine for 11 and a half hours (to minimize acid development and yield a more mellow cheese) before being transferred to pine shelves in a cold, humid room to age. This particular wheel was aged just two months before release, however the creamery also offers a 'vintage', aged for at least four months and a 'reserve', aged at least eight months. We love the smooth and pliable texture of the two month, and its slightly tart, fresh dairy cream notes pair delightfully with this lush, fruity and floral Viognier also sourced from Sonoma! The mild sweetness in this young cheese accentuates the vibrant orange blossom and lychee notes found in the wine.

**Wine Pairing: 2017 J Rickards Viognier, Salem Ranch, Dry Creek Valley & Sonoma County, CA**



#### **Mezzo Secco– Vella Cheese Company, Sonoma, CA**

Mezzo Secco, Italian for "half dry" is a raw cow milk cheese aged a minimum of four months and can be traced back to the 1930s. The Vella Cheese Company, which was founded in 1931 in Sonoma by Tom Vella, crafted the first Mezzo Secco in response to consumers' demand for a firmer fresh Jack cheese that could survive during the summer months in iceboxes (cooled by a melting block of ice) that most people used as refrigeration units in their homes. The style was sold only for a short time until mechanical household refrigeration became cheaply available after WWII and demand subsided. However, current proprietor, Ig Vella revived his father's recipe in 1999 and went on to win many awards and loyal customers. Coated in a fine layer of pungent black pepper, this medium-dry, semi-aged version of Vella's signature 'Dry Jack' offers a smooth, creamy texture, a slight milk tang and notes of roasted nuts, fresh hay and peppery spice. The salty richness in the cheese softens the slightly grippy tannins while highlighting notes of black cherry and plum in this vibrant and juicy Frappato from Sicily.

**Wine Pairing: 2016 Portelli Vittoria Frappato, Sicily, Italy**



#### **Flagship– Beecher's Handmade Cheese, Seattle, WA**

Flagship is a pasteurized, semi-hard cow milk cheese aged for 15 months and produced by Beecher's Handmade Cheese in Seattle, Washington. Proprietor, Kurt Beecher opened his doors in Seattle's famous Pike's Place Market in 2003 and has since then garnered a plethora of awards for his artisanal cheeses made from tried and true recipes. Although it is made following the same method as traditional Cheddar, Flagship incorporates cultures most commonly used in Gruyère and Emmental production, lending sweeter notes and a creamier texture to the finished product. After maturing for over one year in the open air, Flagship develops a dense and toothsome texture and intensely concentrated flavor. The flavors of brown butter and caramel in the cheese bring forth the vibrant boysenberry and black licorice notes in this hearty Charbono from Suisun Valley.

**Wine Pairing: 2013 Eclectic Wines Charbono, Suisun Valley, CA**