



**Comté, St James Cheese Company, Rivoire-Jacquemin, France**

The Rivoire family has been making Comté for five generations and now produce over 110,000 Comté wheels annually, while maintaining their exacting standards of quality. Comté is a hard, pressed, cooked cow's milk cheese. Similar to Gruyere, but made in the Jura region, it is the perfect companion to the 2017 Marc Portaz Vin de Savoie, with Savoie located just south of the Jura. The nutty and salty flavors in the cheese are complemented beautifully by the minerality and bee pollen in the wine.

**Wine Pairing: 2017 Marc Portaz Apremont, Savoie, France**



**Feta Style Cheese, Skyhill Farms, California, USA**

Skyhill Farms in Napa Valley uses goat's milk in a feta-style cheese. (Feta can only be made in certain areas of Greece from sheep's milk or a combination of up to 30% goat's milk.) This brined curd white cheese is made in a fresh style. The salty and tangy qualities are a wonderful companion to the Hendry Albariño. Here, the cheese can lend some of its salinity to the wine, making it reminiscent of an Albariño from Galicia, Spain.

**Wine Pairing: 2018 Hendry Albariño, Napa Valley, CA**



**Gran Queso Reserve, Roth Käse Handmade Cheese, Wisconsin, USA**

The Roth family has been making and importing cheese for nearly 150 years. The Gran Queso Reserve is a firm cheese similar to Manchego but made from cow's milk (Manchego is made from ewe's milk). Sharp, sweet, and a hint of salt hold up well against the tannin structure and fruit from the J Finn Cabernet Sauvignon.

**Wine Pairing: 2017 J Finn Cabernet Sauvignon, Mendocino, California**



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

Garrotxa was almost extinct, until some young cheesemakers revived it in 1981. This particular small-batch style became more popular during the 1990s. Made from pasteurized goat's milk, Garrotxa has a moist, yet almost flaky texture and is semi-firm. Notes of herbs and damp earth pair wonderfully with the red fruit and tannin structure of the Piaugier Sablet.

**Wine Pairing: 2016 Piaugier Sablet, Rhone Valley, France**