



P'tit Basque, Istara, France

P'tit Basque is produced in the Pyrenees Mountains. Historically, it was made by shepherds from left over curds set aside after milking their ewes, a tradition that continues today. P'tit Basque is semi-hard and aged for a minimum of 70 days. While the basked-weave pattern on the outside may appear similar to Manchego, P'tit Basque is milder and more delicate. The delicacy of the floral, earthy, and nutty aromas is complemented by the gentle aromas of the Bisci Verdicchio.

Wine Pairing: 2018 Bisci Verdicchio di Matelica Vigneto Fogliano DOC, Marches, Italy



Mezzo Secco, Vella Cheese Company, California, USA

Mezzo Secco is a pasteurized cow's milk cheese within the large Monterey Jack family. Semi-hard with a creamy and smooth texture and natural rind. It is coated in a thin layer of black pepper and aged for about 4 months. The refreshing acidity and fruit and floral aromatics from the Verdejo are a perfect complement to the spicy aromas from the black pepper and spice from the Mezzo Secco.

Wine Pairing: 2017 Monasterio de Palazuelos, Verdejo, Rueda DO, Spain



Ewenique, Central Coast Creamery, California, USA

Ewenique is a firm, pasteurized sheep's milk cheese, with a waxed rind. Formerly made in Holland, Central Coast Creamery now produces Ewenique solely in the US. The paste is white with a delicate texture. Sweet flavors of salted caramel, vanilla beans, and a hint of citrus, are simultaneously complemented by and accentuated by the structure of the Wonderwall Syrah.

Wine Pairing: 2018 Wonderwall Syrah, Central Coast, California



Rocket's Robiola, Boxcarr Handmade Cheese, North Carolina, USA

Robiola is a soft-ripened cheese originally from Piedmont and Lombardia, Italy, but Boxcarr makes this beautiful interpretation in Cedar Grove, North Carolina. The rind is ash-dusted and wrinkly, protecting a silky goat's milk paste. The name comes from one of their most powerful goats, Momma Rocket. The cheese has a big of zing with almond and mushroom notes that are complemented by the ripe fruit and structure from the Buzz Zinfandel.

Wine Pairing: 2015 Gordian Knot Zinfandel, The Buzz, Seaton Vineyard, Dry Creek Valley, CA