



**Domaine du Vallage – La Fromagerie Delin, Chevillon, France**

Domaine du Vallage is a pasteurized, triple crème cow milk cheese produced by La Fromagerie Delin in the small, rural village of Chevillon in the Champagne region of France. Most French soft-ripened cheeses are made from the whole milk of cows, but for a triple crème, the milk alone is not enough. A triple crème requires a minimum of 75% butter fat to dry matter, hence cream is added to the milk before the cheese curd is formed to achieve such a high butter fat content. The result is a rich, decadent, buttery flavored cheese with a thick, cheesecake-like texture. We recommend avoiding the rind on this one when enjoying alongside this beautifully bright, crisp and mineral-tinged Chardonnay from Burgundy France. The buttery notes and mouth-coating character of the cheese helps to soften the acidity in the wine while accentuating its lush texture and notes of baked yellow apple and Anjou pear.

**Wine Pairing: 2016 Frederic Magnien Bourgogne Blanc, Bourgogne AOC, France**



**Fat Bottomed Girl – Bleating Heart Creamery, Tomales Bay, CA**

Fat Bottom Girl is a raw sheep milk cheese from Bleating Heart Creamery in sleepy Tomales Bay on California's northern coast. The cheese earned its name when cheesemaker Seana Doughty was forced to neglect a batch of freshly made cheese to run off and tend to the afternoon milking. She returned to find that the cheeses had flattened a little under their weight and had taken on an asymmetrical shape with a flat bottom. Seana liked this funny, whimsical shape and decided to go with it! Careful hand-rubbing of the wheels with a salt water solution during the three to four month aging period lends the cheese an orange-ish, straw-colored rind. Offering a firm ivory paste with a toothsome bite and a touch of salt, Fat Bottom Girl conveys the subtle nutty & buttery goodness of sheep milk. The savory richness in the cheese makes for a delicious contrast to this fruit-forward and floral blend of Merseguera, Viognier and Malvasia from the El Terrerazo appellation in Spain. Not only does the cheese highlight the fleshy texture in the wine, but it also brings notes of orange blossom and white peach to the forefront.

**Wine Pairing: 2017 Mustiguillo Mestizaje Blanc, El Terrerazo D.O.P., Vino de España, Spain**



**Piave Vecchio– La Cooperativa Lattebusche, Belluno, Italy**

Piave Vecchio is a hard, pasteurized cow milk cheese produced in the mountainous Piave River Valley region of Belluno, Italy, the northernmost tip of the Veneto. Crafted by La Cooperativa Lattebusche, Piave Vecchio was endowed with the label 'DOP' or Protected Designation of Origin in 2010, designating it a high quality, unique food product made in a specific region according to traditional methods. Produced similarly to Parmigiano-Reggiano, Piave Vecchio is crafted by blending milk from the evening (after it has been skimmed) with the whole milk obtained in the morning (which is higher in butterfat). The curds are then cooked and shaped into wheels after which they are aged for over twelve months. While Piave Vecchio offers that dry, salty and nutty quality that you get from Parmigiano-Reggiano, it is slightly sweeter in tone with notes of tropical fruit and caramel. The sweeter notes in the cheese accentuate the brandied cherry and butterscotch flavors in this private label Pinot Noir from Sonoma that is exclusive to our shop!

**Wine Pairing: 2016 FPWM Private Label Pinot Noir, Russian River Valley, Petaluma Gap and Mendocino, CA**



**Flory's Truckle – Milton Creamery, Milton, Iowa**

Flory's Truckle is a raw, Cheddar-style cow milk cheese produced by Milton Creamery in conjunction with the Flory family of Jamesport, Missouri. Named after the cylindrical shapes or 'truckles' in which old world Cheddars were formed, Flory's Truckle is made following a traditional Cheddar process, whereby the curds are shaped and pressed in cheesecloth-lined molds to encourage breathing before maturing for twelve months. Early on, the truckles are coated with lard to slow moisture loss and encourage a rind to develop, however external mold development consumes the lard so you won't see any trace of it on the year-old cheese. With a natural rind, pale gold interior and tiny white protein crystals that impart that addictive crunch, Flory's Truckle offers classic Cheddar notes of melted butter, freshly mowed grass and toasted nuts. A very pleasant match to this blend of Grenache, Mourvèdre and Syrah from the Rhône Valley in France, the bright tanginess in the cheese highlights the cured black olive, licorice and cassis notes in this bold and spicy wine.

**Wine Pairing: 2015 Domaine Maby Lirac 'La Fermade', Rhône Valley, France**