



Kenne – Tomales Farmstead, Tomales, CA

Kenne is a soft-ripened, pasteurized goat milk cheese inspired by creamy, Italian 'La Tur'. Produced by Tomales Farmstead in Tomales Bay, 'Kenne' is the term the area's early inhabitants, the Miwoks, used for 'one'. Originally a dairy farm with 200 goats and 100 sheep, proprietors Dr. David Jablons and his wife, Tamara Hicks eventually added a creamery in 2013 and began crafting fresh goat and lightly aged sheep milk cheeses. Kenne is matured for three weeks, developing a geotrichum rind- a soft, wrinkled cloak that is fully edible; after four weeks, the cheese offers a 'cream line' or molten layer just under the rind in addition to a firm yet creamy core. With fresh, sour cream aromas and a hint of white mushrooms, Kenne makes for a delicious match with this 100% Verdejo from Rueda, Spain. The delicate tang in the cheese (which is quite mild for a goat), helps highlight the zesty acidity and notes of green pepper and lemongrass in the wine.

Wine Pairing: 2016 Valdecuevas Verdejo, Rueda, Spain



21 Month Gouda – Treuer Kass, Woerden, Netherlands

This 21 Month Gouda is a raw sheep milk cheese made from organic milk and produced by Treuer Kaas, a family owned cheesemaking company established in 1955. Specializing in traditional sheep milk Gouda cheeses along with goat and farmhouse cheeses, the company is currently run by second generation brothers, Daan and René Treuer in Woerden, in the central Netherlands. In a temperature and humidity-controlled warehouse and cellar, Treuer Kass ages up to 1,000,000 kg of cheese at a time on wooden shelves and covers the cheeses in the thinnest plastic coating possible (to protect the crust), allowing them to mature optimally and develop complex flavors. 21 months of aging imparts nutty, butterscotch flavors to this delectable cheese along with that addictive, salt crystal crunch. The rich, buttery flavors found in the cheese accentuate the supple texture in this blend of Bical and Arinto from Bairrada, Portugal while also highlighting its flavors of apricot and caramel.

Wine Pairing: 2017 Filipa Pato 'Vinho Branco' Bical & Arinto, Bairrada, Portugal



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 after government intervention with farming policies in the mid 1900's 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 Grenache-based blend from Montsant, Spain, the woody notes in the cheese accentuate the vivid, spicy dark fruit flavors in the wine.

Wine Pairing: 2015 Touton & Torres 'La Selección', Montsant, Spain



Paso Vino – Stepladder Creamery, Cambria, CA

Paso Vino is a pasteurized, semi-firm cow milk cheese produced by Stepladder Ranch in the coastal region of Cambria, CA. Founded in 1871, Stepladder Ranch has been family-owned and operated for three generations. After a brief career in the tech industry, cheesemaker Jack Rudolph took the ranch over from his grandfather and built a creamery and dairy. In addition to pigs, avocados and citrus trees, the ranch is now home to 35 LaMancha goats who provide the milk for Stepladder's farmstead cheeses. Paso Vino is a Spanish-inspired cheese soaked in a bath of local, aromatic Syrah after pressing and before aging for six months. The resulting cheese offers boozy, red berry notes and a slightly creamy paste and pairs wonderfully with this Malbec-based blend from Cahors, France. The tangy, nutty quality found in the cheese helps tame the slight earthiness in the wine and emphasize its dark cherry and huckleberry flavors.

Wine Pairing: 2015 Château du Cèdre 'Héritage' Malbec, Cahors, France