



Ossau Iraty, Beillevaire Fromagerie, Midi-Pyrenees, France

Ossau Iraty is a firm sheep's milk cheese, the name of which is derived from the neighboring provinces where the cheese is produced: Ossau Valley in the Bearn and Iraty, a forested region in the French Basque Pyrénées. Ossau Iraty is believed to be one of the first cheeses ever produced. Transhumance pastoral practices are still widely used here, where the sheep are led toward the upper mountains during the summer, while the grass and flowers are plentiful. The milk and cheese is made on-site in small huts called *cayolars*. Upon autumn's arrival, the shepherds, along with their flock, return to the valleys. The cheese is then aged for 4 to 6 months and has a dense and smooth texture. Its floral and grassy aromas are complemented by the rich white flower and fruity aromatics of the Savatiano, while also enhancing the cheese's nutty and smoky qualities.

Wine Pairing: 2018 Markou Vineyards Savatiano, Attica, Greece



Dreamweaver – Central Coast Creamery, California, USA

Dreamweaver is a pasteurized goat's milk, washed-rind cheese made with vegetarian rennet. This soft cheese is a great entry point to washed-rind cheeses, as the influence of *B. linens* bacteria create some of the classic 'funk' of washed-rind cheeses, without being overwhelming. We have paired this with the 2018 Hill Family Sauvignon Blanc, as the high acidity in the wine cuts the creaminess of the cheese, without overpowering it. The cheese also has notes of vanilla and yeast, a wonderful complement to the orange blossom and pineapple from the wine.

Wine Pairing: 2018 Hill Family Sauvignon Blanc, Napa Valley, California



Tomme Dolce, Andante, California, USA

Andante's Tomme Dolce is made in the style of the classic Tomme Jurançon. Made from pasteurized goat's milk and washed in a local artisanal brandy and plum jam. Andante proprietor Soyoung Scanlan developed the aged goat cheese to create a cheese that would be available during the winter months when milk was scarce. (Fresh goat's milk cheeses are made during the summer, when milk quantities are at their peak.) The Tomme Dolce is aged for about 6 months and the time spent develops flavors of honey and nuts, both of which are further accentuated by the structure and fruity aromas of 'The Opportunist' Shiraz.

Wine Pairing: 2017-C Wild & Wilder The Opportunist Shiraz, Langhorne Creek, Australia



Pecorino Pepato, Formaggi Lacesa, Sicily, Italy

Pecorino Pepato is an unpasteurized sheep's milk hard cheese with black peppercorns throughout the paste (the main part of the cheese). Pecorino made in Sicily also has ancient history, mentioned in both Homer's *The Odyssey* and Pliny the Elder's *Naturalis Historia*. The cheese is aged between 2 and 4 months where it develops the spicy peppery flavors and creamy, yet flaky texture. The pepper from the cheese accentuates the pepper notes in the Montepulciano, while the wine's fruit complements the citrus and salty components in the cheese.

Wine Pairing: 2016 Ciavolich Divus Montepulciano d'Abruzzo DOC, Italy