



# CHEESE LIST

## BLUE

### Rogue Bleu (Oregon)

This West Coast award-winning raw milk blue cheese is sweet, tart, smooth and velvety. (Meritage Blend)

### Roaring 40's (Australia)

This full flavored blue has a sweet slightly nutty character and a good after taste. (Port)

### Point Reyes Blue (California)

This award winning blue has a dense, moist pate that has a citrus-buttermilk tang. (Sauvignon Blanc)

### Valdeon (Spain)

Valdeon is a rich, creamy, full flavored cow/goat blue cheese wrapped in Sycamore leaves. (Lilly Pilly)

### Stilton (England)

This famous blue is creamy, nutty, and hearty with pronounced blue veins and a bark like rind. (Port)

## GOAT

### Humboldt Fog (California)

Mary Keen's renowned goat cheese is soft and pillowy with a hint of lemon. (Sauvignon Blanc)

### Truffle Tremor (California)

Classic flavor of truffle meets the velvety perfection of a ripened goat's milk cheese. (New Zealand Pinot Noir)

### Purple Haze (California)

This petite goat cheese round is flavored with lavender and fennel pollen. (Sauvignon Blanc)

### Bucherondin (France)

Soft ripened goat's milk cheese, coated with a bloomy rind, exhibiting a tangy taste. (Sauvignon Blanc)

### Murcia Al Vino (Spain)

This semi-soft goat cheese aged in red wine has a slightly citrus flavor. (Zinfandel)

### Midnight Moon (California)

This pale, ivory cheese is firm, dense and smooth. The flavour is nutty and brown-buttery, with prominent caramel notes. (Syrah)

### Garrotxa (Spain)

Garrotxa is a semi-firm cheese with a hint of nuttiness and tang. (Sauvignon Blanc)

### Ibores (Spain)

This zesty goat cheese is rubbed with olive oil and paprika during aging. (Full-bodied red)

## SHEEP

### San Andreas (California)

This Bellwether farmstead raw milk cheese is made in the style of a Tuscan pecorino, smooth and full flavored. (Cabernet Franc)

### Pepato (California)

This Bellwether farmstead raw milk cheese is infused with black peppercorns. (Zinfandel)

### Abbaye de Bellocq (France)

This Benedictine Monastery cheese has hints of caramel and almond flavors. (Zinfandel)

### Manchego (Spain)

This raw milk aged cheese has a basket weave rind and nutty, sweet and tangy flavors. (Cabernet Sauvignon)

### Idiazabal (Spain)

This raw milk Basque cheese is lightly smoked over apple wood for 10 days. (Monastrell)

## MIXTE

### Robiola Bosina (Italy)

This cheese is a creamy blend of sheep and cows milk cheese. (Pinot Grigio)

### Queso Iberico (Spain)

This complex cheese is a mixture of goat, sheep and cow's milk. (Pinot Noir)

## COW

### Brillat Savarin (France)

This brie style triple cream cheese is light and rich in flavors; truly decadent. (Champagne)

### Epoisses (France)

This full flavored washed rind cheese is washed with marc and has a strong aroma. (Pinot Noir)

### Camembert (France)

This famous cheese has a soft, white rind with buttery and grassy flavors. (Chardonnay)

### Taleggio Caravaggio (Italy)

This washed rind cheese is moist and tangy with a fruity finish. (Pinot Noir)

### MouCo Colorouge (Colorado)

This soft and creamy cheese has butter notes with a hint of spice. (Chardonnay)

### Purple Moon (California)

This Fiscalini farmstead sharp and tangy cheese is washed in Cabernet wine. (Cabernet Sauvignon)

### Bra Tenero (Italy)

Sharp and bright, semi-firm with a pale ivory color. (Zinfandel)

### Fontina Val D'Aosta (Italy)

This cheese has earthy, mushroomy and woody flavors with a silky texture. (Zinfandel)

### Hoch y Brig (Switzerland)

Earthy, rich and nutty. Deep golden color with a white wine brine. (Chardonnay)

### Carmody (Sonoma County)

This Bellwether original is a semi-soft cheese that is aged 6 weeks. (Full Bodied Red)

### Montgomery Cheddar (England)

An English classic in the cheese world. Aged cheddar that has a great balance Between sharp and fruity, deep and nutty. (Spicy Red)

### Barely Buzzed (Utah)

This Beehive Cheese Co. standout is rubbed with a coffee and lavender bud blend. (Merlot)

### Mahon (Spain)

This semi-firm cheese is buttery and slightly salty, with light, sweet and nutty aromas. (Merlot)

### Three Sister's Serena (California)

This raw milk cheese is a cross between Gouda and Parmesan cheeses. (Pinot Grigio)

### Comte (France)

This French gruyere cheese is made in the French Alps and has hint of hazelnut flavor. (Champagne)

### Tarentaise (Vermont)

Produced from Organic cow's milk. A fairly firm cheese with grassy, nutty, and buttery flavors. (Malbec)

### Mezzo Secco (California)

This full flavored, slightly spicy raw milk cheese is washed with black pepper and olive oil. (Zinfandel)

### Grafton Classic Cheddar (Vermont)

Aged for two years and chosen for its superb creaminess. (Tawny Port)

### San Joaquin Gold (California)

This Gold medal winning Fiscalini is similar to a sharp cheddar. (Late Harvest Zinfandel)

### Marieke Gouda (Wisconsin)

This consistent award winning cheese is smooth and creamy with a slightly sweet and nutty flavor. (Beer)

### Piave Vecchio (Italy)

This dense cheese has rich and savory flavors. (Wheat Beer)

### Vella Dry Jack (California)

The exterior of this handmade Monterey Jack is rubbed with black pepper and cocoa. (Malbec)

### Mimolette (France)

This cheese is similar to a well aged cheddar and has an appearance of a cantaloupe. (Syrah)

### Parmigiano Reggiano (Italy)

This raw milk masterpiece is aged over 18 months and is dry and intensely flavorful. (Meritage Blend)

