

Formaggi

CHEESES

**Ubriaco, Italian, Cow
Wine Pairing, Chianti**

Made from unpasteurized cow's milk. Firm and immersed in chianti before it is set to age. Hints of red wine and chocolate with a sharp and spicy aftertaste.

**Cantalet, France, Cow
Wine Pairing, Merlot**

An ancestor to British Farmhouse Cheddars. Weighty, moist, creamy, and just subtly sharp, with a very defined sweet and milky quality.

**Smokey Oregon Blue, Rogue Creamery
United States, Cow,**

Wine Pairing Sauternes
Cold-smoked over hazelnut shells for 16 hours. Creamy sweetness, from the 100% natural full cream of the sustainable Bonanza View Dairy, in addition to the pronounced smokey flavor.

**Barely Buzzed, Beehive Dairy
United States, Cow,**

Wine Pairing, Sangiovese
The rind of this cheese is rubbed with a blend of espresso and lavender, and the flavors permeate gracefully to the core of the cheese as it ages.

**Uplands Pleasant Ridge, Uplands
Cheese Company, United States, Cow**

Wine Pairing, Zinfandel
Multiple award-winning cheese is a wonderful rival to France's noble mountain cheese. Nutty, clean flavor and milky finish that shows off the extremely high quality of the cow's milk.

**Grayson, Meadow Creek Farms
United States, Cow , Wine Pairing**

Cabernet Sauvignon
Outstanding washed-rind, cow's milk cheese. Starts off tangy, fresh, and sweet, and finishes as warm and smooth as butter.

**Calkins Brie, Calkins Creamery
United States, Cow**

Wine Pairing, Champagne
Deeper and gamier than the mass-produced Bries currently available, with wild flavors of fresh butter, borage, and white pepper.

**Nettle Meadow Kunik, Nettle Meadow
Goat Farm, United States, Goat**

Wine Pairing, Champagne
Unique and decadent cheese made from goat's milk and Jersey Cow's milk cream. Wheel of triple creme with a bloomy, white rind and tangy, buttery flavor.

CHEESE FROM SPAIN TASTING 20**Monte Enebro, Spain, Goat****Wine Pairing, Sauternes**

Made from pasteurized complex goat's milk cheese. Creamy, lemony and slightly acidic texture becomes denser as it ages and acquires a more intense, pungent finish.

Zamorano, Spain, Sheep**Wine Pairing, Zinfandel**

Hard sheep's milk cheese, noticeably nuttier and richer than its Spanish cousin, Manchego. Sharp, moderately gamey, sheep's milk flavored bite and texture that melts in the mouth.

Idiazabal, Spain, Sheep**Wine Pairing, Merlot**

Lightly smoked over beechwood, hawthorn, or cherry for 10 days, imparting a slight smokey quality that adds to the rich, nutty flavor. Firm texture, similar to Zamorano, Roncal, and Manchego.

Valdeon, Spain, Cow-Goat**Wine Pairing, Sauternes**

Rich and creamy, intensely-flavored cow and goat's milk blue cheese. Wheels are wrapped in Sycamore leaves which contribute to their distinctive appearance and complex flavor.

Tetilla AOC, Spain, Cow**Wine Pairing, Albariño**

This soft paste cheese from Galicia is made with pasteurised cow's mixed coagulated milk. Traditional shape, elastic creamy texture and a mild, lactic full fat flavour.
