



Specialty Cheese List

A complete synopsis of the Origins, Specifications, Histories, and Pairing of our specialty cheeses.



Table of Contents

Specialty Goat Cheeses

Pg. 1

- Beemster Goat Cheese
- Rosey Goat Cheese
- Wine Aged Goat Cheese

Specialty Sheep Cheeses

Pg. 2

- Manchego Cheese
- Pecorino-Romano Cheese
- Roquefort Black Label

Specialty Cow Cheeses

Pg. 3 ~ 13

- Abbots Gold
- Beemster Aged Smoked Gouda
- Traditional Danish Blue
- Gorgonzola
- Irish Cheddar w. Green Wax
- Irish Dubliner
- Muenster
- Port Salut
- Shropshire
- St. Andre
- **NEW Cheese** (Cheddar w. Ruby Port)

Specialty Wensleydale Cheeses

Pg. 14~15



Goat Cheeses

Beemster Goat Cheese

Country of Origin: Netherlands
Pasteurized Goat Milk

Synopsis: Beemster goats produce a rich, creamy milk, that is aged 4 months to give a pale ivory interior and smooth, semi-soft texture to their cheese. Delivering a refreshing, sweet, full-flavored experience pairing well with wildflower honey, crushed cashews, melt atop whole wheat bread and drink pairing such as crisp white wines and pale lagers.



Rosey Goat Cheese

Country of Origin: Spain
Pasteurized Goat Milk

Synopsis: Rosey Goat is a one-of-a-kind semi-soft goat's milk cheese that is covered with fresh Rosemary. Aged for 8 weeks, this cheese has a soft and creamy texture that is delicately punctuated by the aroma and flavor of the Rosemary. Rosey Goat is an ideal cheese for tapas and general snacking along with bread and your favorite red wine.



Wine Aged Goat Cheese

Country of Origin: Spain
Pasteurized Goat Milk

Synopsis: Also known as Winery Goat, This semi-soft goat cheese has its rind washed and rubbed with local wines during its curing. This cheese has a rich, finely textured goat flavor with an aromatic nose of wine. Winery Goat is sister cheese to Rosey to provide two interesting and uniquely fascinating cheese entries to any cheese selection.



Sheep Cheeses

Manchego Cheese

Country of Origin: Spain
Un-Pasteurized Sheep Milk

Synopsis: Young Manchego cheese (Semi Curado) is aged 4 months are supple and moist. The flavor is fruity, grass, hay with a tangy note. The rind is inedible with a distinctive, traditional herringbone basket weave pattern, pressed on it. Manchego cheeses are best paired with a sherry and traditional served with membrillo, marcona almonds and Serrano ham.



Pecorino-Romano Cheese

Country of Origin: Italy
Pasteurized Sheep Milk

Synopsis: Pecorino Romano is made using only traditional methods dated back to the Roman times. Dry-salted by hand numerous times, to deliver a fabulous taste. Its lengthy aging time from eight to 12 months results in a dry, granular texture with a sharper and smokier taste. Pecorino Romano is one of most widely used alternatives to Parmesan cheeses. It is an excellent grating cheese over pasta dishes, breads and baking casseroles. Pair it with a glass of big, bold Italian red wine or a light beer.

Roquefort Black Label

Country of Origin: France
Un-Pasteurized Sheep Milk

Synopsis: Roquefort is a popular French cheese, reported to be a favorite of Emperor Charlemagne. In France, it is called the 'cheese of kings and popes'. Aged for 5 months, Roquefort cheese has a moist and crumbly texture. Genuine Roquefort is rich, creamy and sharp, tangy, salty in flavor. It is mostly used in salads and dressings. Pairs well with figs, nuts or crusty french bread as well as with a sweet wine.



Cow Cheeses

Abbots Gold

'Caramelized Onion Cheddar'

Country of Origin: England

Pasteurized Cow Milk

Synopsis: Abbot's Gold 'Caramelized Onion Cheddar' or 'English Cheddar with Caramelized Onions', is a traditional English cheese made by the historic Wensleydale Creamery in England. Creamy, classic Cheddar infused with rich, sweet caramelized onions tastes of tangy onion soup with an amazing burst of flavor. Abbot's Gold pairs best with a Riesling or pale ale. Use it to spice up sandwiches, hot dogs and grilled steaks.



Applewood Smoked Cheddar

Country of Origin: England

Pasteurized Cow Milk

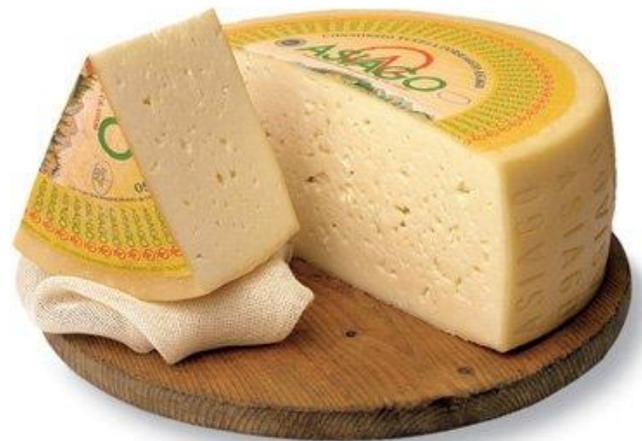
Synopsis: Applewood is a traditional farmhouse Cheddar from Ilchester. This dense semi-hard cheese was first invented in 1965 in Somerset, England. Applewood is not actually smoked but given an artificial smoky flavoring with a dusting of paprika for a golden-amber appearance. The cheese can be crumbled or grated over pasta or melted on pork chops for that divine smokey taste. It also goes well with sweet apples and raisins. Pairs well with Merlot.

Asiago

Country of Origin: Italy

Un-Pasteurized Cow Milk

Synopsis: Asiago is produced only on the Asiago plateau in the Veneto foothills in Italy. Texture wise, Asiago goes through many changes, assuming different textures, according to its aging. There are two types of Asiago - fresh Asiago (Asiago Pressato) has a smooth texture while the aged Asiago (Asiago d'allevato) has a crumbly texture. Depending on age, Asiago can be used for grating, melting, slicing on a variety of salads, sandwiches, soups, pastas, and sauces. Pairs well with Cabernet Sauvignon and Syrah.



Cow Cheeses

Beemster Aged Smoked Gouda

Country of Origin: Holland or Netherlands
Pasteurized Cow Milk

Synopsis: Beemster Classic (aged 18-months) is considered *the* classic Dutch cheese throughout Holland. Its complex flavors develop slowly as it matures for a year and a half. A firm texture with some crystallization, a deep ochre interior, notes of toasted walnuts, and a brown-butter finish equal perfection. Sensational with beer, perfectly complement tasty snacks like fruits, nuts and dark chocolate. It forms a good combination with sandwiches and burgers. Pairs well with Zinfandel or Chardonnay.



Beemster Extra Aged Gouda

Country of Origin: England
Pasteurized Cow Milk

Synopsis: Revered for its rich flavors of butter-scotch, whiskey, and pecan, Beemster X-O has a deep ochre interior and a firm, crumbly texture. True to the characteristics of Beemster's unique milk, this cheese retains a creamy mouthfeel, even though it's aged for more than 2 years. It's also studded with crunchy, mouthwatering crystals that surprise the palate. Pairs well with olives, fig cake, spicy honey roasted nuts, honeycomb and dark beer.

Blue Stilton

Country of Origin: England
Pasteurized Cow Milk

Synopsis: This is one of the best British cheeses, quintessential not only for celebrations, but also to perk up everyday dishes. The Stilton cheese can only be produced in the three counties of Derbyshire, Nottinghamshire and Leicestershire. It is made in a cylindrical shape and allowed to form its own coat or crust. The distinctive feature of this cheese is magical blue veins radiating from the center of the cheese. Traditionally, this cheese has been paired with sherry and port wine. It is also a good choice to go with walnuts, crackers, biscuits and breads.



Cow Cheeses

Danish Blue (Traditional)

Country of Origin: Denmark

Cow Milk

Synopsis: Danablu (Danish Blue) is a semi-soft blue veined cheese, with a creamy and crumbly texture. The cheese belongs to the blue cheese family. In eight to twelve months, it matures with a yellowish edible rind. It is sharp and salty in taste with 25-30% fat. Suitable for non-vegetarians and can be served on top of salads, bread or biscuit crackers. Pairs well with Cabernet.



Fontina Danish Cheese

Country of Origin: Denmark

Un-Pasteurized Cow Milk

Synopsis: The Danish Fontina is a derivative of the Italian Fontina cheese. It can be distinguished from the Italian Fontina by its red wax rind. The texture is a pale yellow and semi-soft with a mild sweet flavor. It has a milk fat content around 45%. Fontina is a good sandwich cheese and a great table cheese that goes well with a light wine.



Gloucester w/ Stilton Layers

Country of Origin: England

Pasteurized Cow Milk

Synopsis: This cheese is a combination of sweet and nutty Double Gloucester with alternating inner layers of rich and tangy Blue Stilton provides a very unique piquant flavor. Gloucester cheese is an English cheddar that historically was made only with the milk from Gloucester cows, which are now almost extinct. Gloucester Stilton is a highly valued cheese for its superior flavor that goes well with Port wines. The flavors of both cheeses provide a distinctive tasting appetizer or dessert cheese to be served with beer, hard cider, or wine. This cheese is also referred to as Huntsman English Cheese.



Cow Cheeses

Gorgonzola

Country of Origin: Italy
Unskimmed Cow Milk

Synopsis: Gorgonzola is one of the world's oldest blue-veined cheeses. The Cheese is mainly produced in the northern Italian regions of Piedmont and Lombardy, Gorgonzola. This cheese has crumbly and soft texture with nutty aroma. It can have a mild to sharp taste depending on its age. Generally it takes three to four months to attain full ripeness. Gorgonzola can be consumed in many ways. It is served with wines like Bordeaux Blend (Red), Zinfandel and Sauternes.



Gruyere Cheese

Country of Origin: Switzerland
Un-Pasteurized Cow Milk

Synopsis: Gruyere is named after a Swiss village. It is traditional, creamery, semi-soft cheese. The natural, rusty brown rind is hard, dry and pitted with tiny holes. The cheese is darker yellow with a dense and compact texture. Slightly grainy, the cheese has a wonderful complexity of flavors - at first fruity, later becomes more earthy and nutty. The cheese is salted in brine for 8 days and ripened for two months at room temperature or a quick method: 10 days at 50 degrees F. Curing lasts from 3 to 10 months (the longer the curing period the better the cheese). Grates well for use on salads or pastas. Pairs well with Riesling or sparkling apple cider.



Horseradish Cheddar

Country of Origin: United States
Pasteurized Cow Milk

Synopsis: A Genuine NY Aged Cheddar Cheese with a rich creamy flavor that is enhanced with the addition of ground horseradish. The ultimate complement to a roast beef lover's sandwich, this aged cheddar cheese is delicious when melted on a burger or a kielbasa, in an omelet or casserole, or as a baked potato topper. Pair with a Pale Ale.



Cow Cheeses

Irish Cheddar w. Green Wax

Country of Origin: Ireland

Pasteurized Cow Milk

Synopsis: Our Green Waxed Cheddar is produced by Wexford Creamery from pure Irish milk. The milk for this "bitey" cheddar is taken from cows grazing in southeast Ireland. Here, the winds blow in from the Atlantic, depositing rain throughout the year, providing the perfect growing conditions for lush grazing. This environment produces rich, creamy milk that is perfect for cheese making. Our Irish Green Wax Cheddar is aged for a minimum of 12 months. The cheddar is then cut into blocks and covered in green wax, giving the cheese a distinctive Irish appearance. Pair with a full-bodied ale, such as Boddingtons.



Irish Aged Cheddar w. Whiskey

Country of Origin: Ireland

Pasteurized Cow Milk

Synopsis: Infused with robust flavor this rich and creamy Aged Cheddar now has unique undertones of the smooth, woody, and nutty taste of pure Irish Whiskey. Entrenched in the history and traditions of Ireland, Cheddar and Whiskey are now together in one spirited cheese. This tasty combination is the perfect complement to your cheese platter and is also a unique gift item.



Cow Cheeses

Irish Dubliner

Country of Origin: Ireland
Pasteurized Cow Milk

Synopsis: Dubliner is an original, award-winning Irish cheese that is named after the city of Dublin, though produced in County Cork. An original Dubliner is a sweet, mild and mature cheese taking over 12 months to develop the sharp robust flavor and texture of mature cheddar, the nuttiness of Swiss cheese and the bite of Parmesan cheese. It has a high content of calcium, due to the calcium lactate crystals in the cheese. The cheese goes well with a full-bodied wine like Cabernet or a pint of Guinness as well as with a fruity wine, Irish wine, or Oaky Chardonnay wine. The cheese is also used to prepare sandwiches, pastas, or served with fruits like apples or pears.



Mimolette, Demi Vieille Sphere

Country of Origin: France
Cow Milk

Synopsis: The name 'Mimolette' is derived from the French word molle, which means soft. In France, it is famous as Boule de Lille after the city of origin and vieux Hollande. It has a semi-hard texture with a natural rind. The aging time varies from 2 months to 24 months. Along with its orange color, the cheese has a fruity aroma. Being a good choice for non-vegetarians, it tastes a bit buttery, salty and nutty with 40% fats. It can be added to salads, omelets and other cooked dishes. It pairs well with Banyuls, Merlot and Sherry.

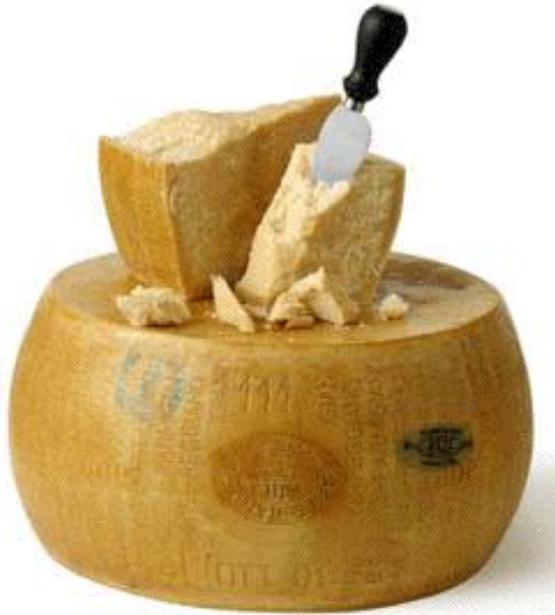
Cow Cheeses

Muenster

Country of Origin: United States

Pasteurized Cow Milk

Synopsis: Muenster is an American imitation of the French Munster cheese, named after an Alsatian abbey of Munster in the Vosgian Mountains of France. Muenster is smooth, pale yellow in color with an orange rind, a result of the vegetable coloring added during cheese making. The taste varies from mild & bland like a classic white American cheese to sharp like a Jack cheese. Smooth, moist and soft in texture, the cheese can develop a strong, pungent aroma if properly aged. Because Muenster boasts of excellent melting properties, it is used in grilled dishes such as sandwiches, macaroni and cheese, pizza and cheeseburgers. In addition, the cheese is served as an appetizer for snacking. This nibbling cheese is normally served with beer.



Parmigiano Reggiano

Country of Origin: Italy

Un-Pasteurized Cow Milk

Synopsis: Parmigiano Reggiano also known as Parmesans (in English), is the King of Parmesans, one of Italy's finest products. Cheese produced only in the provinces of Parma, Reggio Emilia, Modena, and Bologna. With its rich, nutty taste and distinctive aroma, grated, shred or shave, it is used in food preparation and equally delicious to eat with fruit, crackers and wine or sprinkled on pasta, salad, rice or soup. The cheese is high in calcium, and low in fat and hence very healthy. Parmigiano Reggiano cheese is available in two ripening stages. If ripened for 18 months then the taste is sharp and nutty. If ripened for 2 - 3 years then the taste is pure, sharp and nutty.

Cow Cheeses

Port Salut

Country of Origin: France

Pasteurized Cow Milk

Synopsis: Port Salut cheese, also called as Port du Salut, comes from Brittany in the Loire Valley, France. It is named after the abbey of Notre Dame du Port du Salut in Entrammes. The cheese was originally produced by Trappist monks way back in during the 19th century. This pale-yellow, creamy, semi-soft cheese is a great snacking companions for fruits, steamed asparagus or broccoli, baby greens salad drizzled with Balsamic vinegar and olive oil. It also a great addition to any cheese board.



Sage Derby Cheese

Country of Origin: England

Pasteurized Cow Milk

Synopsis: Sage Derby is a variety of British Derby cheese infused with sage to produce a glorious green marbling effect and subtle herb flavor. It is England's oldest and most famous cheeses originally made only for special occasions such as Harvest and Christmas. A semi-hard, delicate cheese, it has a mild sage flavor, natural rind and is well known for its versatility. Due to the bright markings, it looks very striking on a cheeseboard. Moreover, it has smooth melting characteristics that pair with everything from fresh fruits, vegetables to poultry dishes. Try Fetzer Chardonnay and Sage Derby to make the perfect pair.



Cow Cheeses

Shropshire Blue Cheese

Country of Origin: Great Britain
Pasteurized Cow Milk

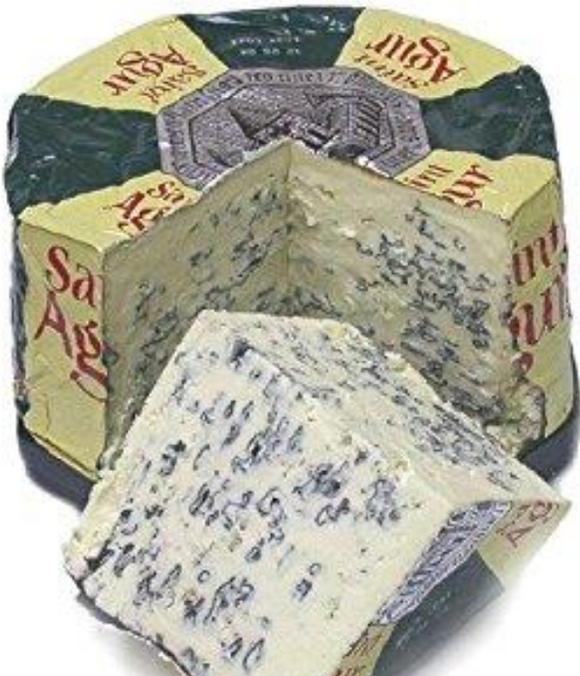
Synopsis: Shropshire is a semi-firm blue cheese described as a cross between Stilton and Cheshire. In a period of 10-12 weeks, it forms an orange-brown, natural rind and smooth texture. With a sharp, strong flavor and a bit tangy aroma, it is a vegetarian's cheese having a fat content of 48%. It can be paired with Port Noir and Riesling. This celebrated cheese has won many medals including silver at the 2014 World Cheese Awards.



St. Agur

Country of Origin: France
Pasteurized Cow Milk

Synopsis: Saint Agur is a blue cheese made in the village of Beauzac from the mountainous French region of Auvergne. Since 1988, the Bongrain Cheese Company has been manufacturing this double-cream cheese. The cheese is suitable for vegetarians, and has no rind. Ripened for 60 days, St. Agur cheese develops a stronger and spicier taste as it ages. It is a unique combination of smooth, creamy texture with salty and tangy taste, though not as salty as traditional blue cheese. Due to its creaminess, it melts and spreads easily. It can be used as a dip with crunchy vegetables, or in gourmet sauce recipes. Saint Agur goes perfectly with many wines like Brouilly, Jurancon, Porto, Chardonnay, Syrah or Banyuls and fruits such as walnuts, pears and figs.



Cow Cheeses

St. Andre

Heavenly Triple Cream

Country of Origin: France

Pasteurized or Un-Pasteurized Cow Milk

Synopsis: Saint Andre is a triple crème cow's milk cheese produced in Coutances, in the Normandy region of northwestern France. It has a high fat (75%) content because it is further enhanced with heavy cream, making it dense, buttery and rich. The rind is covered with a velvety and powdery bloomy mold while the inside is ivory white in color. The taste of the cheese is an intense version of Brie. The flavors edible rind are tangy perfectly complementing the rich, slightly salty and decadent center. Saint-André topped with Caramel Pecan, Craisin-Currant-Walnut, or Roasted Tomato Pine Nut forms an ideal course for Valentine's Day! The full, buttery taste of Saint Andre can make a white wine taste sour, so it is best suggested with a light beer, dessert wine or a slice of pear. It could also be enjoyed with a crusty French bread or a plain cracker.



Cheddar w. Claret in Black Wax

Country of Origin: England

Pasteurized Cow Milk

Synopsis: Claret is a term used by the English when referring to red wines from the Bordeaux region of France. This cheese (sometimes called "Windsor Red") blends the wine from France with the cheese from England into a beautiful, mottled cheese. The cheese looks similar to Sage Derby, except the veins that run throughout this cheese are a beautiful, dark red rather than the vivid green of Sage Derby. This cheese has the rich, sharp flavor of cheddar with heady overtones of wine.

Cow Cheeses

Beer Cheese

Country of Origin: United Kingdom
Pasteurized or Un-Pasteurized Cow Milk

Synopsis: Ilchester® Beer Cheese features a flavorful combination of extra strong ale and a secret blend of spices that are added to mature Somerset Cheddar. This cheese is perfect for snacking and absolutely mouth-watering when sliced and melted over fresh-from-the-oven beer bread. And, it goes down perfectly with a glass of beer on the side!



Cheddar with Ruby Port

Country of Origin: United Kingdom
Pasteurized or Un-Pasteurized Cow Milk
Also Made with Sheep Milk

Synopsis: This silky smooth mature Cheddar is infused with the sweetness of port wine, cutting through the sharp cheddar resulting in a deliciously warm and balanced flavour. A perfect winter warmer.

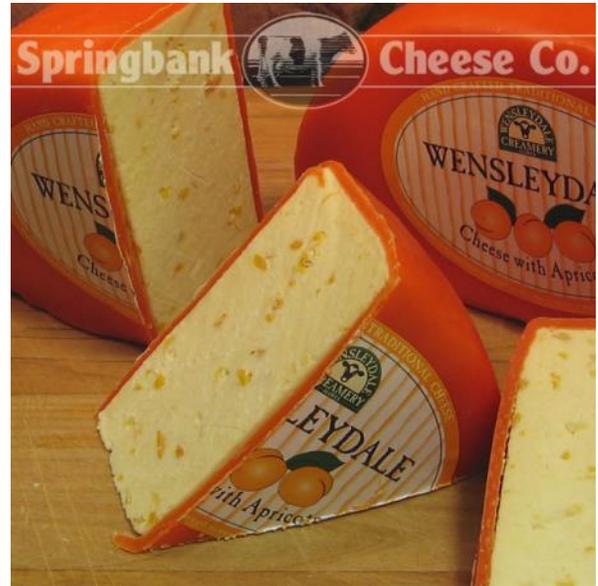
Wensleydale Cheeses

Wensleydale is an historic fresh, mild cheese made in Wensleydale, North Yorkshire since 1150 by Cistercian monks. These monks continued to make the cheese until the dissolution of their monasteries in 1540. The art of making the cheese was passed by the monks to the farmer's wives.

Wensleydale with Apricot

Country of Origin: United Kingdom
Pasteurized or Un-Pasteurized Cow Milk
Also Made with Sheep Milk

Synopsis: Sweet & fruity; A perfectly balanced flavor combination of creamy, crumbly Yorkshire Wensleydale cheese with the sweetness of succulent apricots.



Wensleydale with Blueberries

Country of Origin: United Kingdom
Pasteurized or Un-Pasteurized Cow Milk
Also Made with Sheep Milk

Synopsis: Light and creamy, with a hint of sharpness, blueberries add a little sweetness along with a touch of tartness which perfectly complements the Wensleydale cheese. These flavors are locked in by coating the wheels in a generous wax seal, deep blue in color, enhancing the appearance. For drinks pairings, this cheese would favor a crisp white such as a Sauvignon Blanc, or a bubbly Prosecco. For red wines, try a Malbec or Pinot Nior. Lovers of beer should not ignore this cheese as it also partners well with authentic wheat beers.

Wensleydale Cheeses

Wensleydale with Cranberries

Country of Origin: United Kingdom
Pasteurized or Un-Pasteurized Cow Milk
Also Made with Sheep Milk

Synopsis: Wensleydale with Cranberries is a hand-made Yorkshire cheese that is sold fresh & young at only three weeks old. The cheese has a sweet flavor of the fruity succulence of juicy cranberries with honeyed undertones.



Wensleydale with Choc. & Orange

Country of Origin: United Kingdom
Pasteurized Cow Milk
Also Made with Sheep Milk

Synopsis: The classic combination of chocolate and orange lends allure to this fresh, creamy, traditional Wensleydale blend. Entwined with both milk and dark chocolate bits and candied orange peel for an enchanting, innovative flavor, Wensleydale with Chocolate & Orange will add sweet sophistication to any gathering. Chocolate and orange have long been recognized as an exceptional flavor combination, appearing together in all forms of fabulous confections. Pair with a fruity white such as a Viognier, or try a light red like Beaujolais Nouveau .



Wensleydale with Lemon

Country of Origin: United Kingdom
Pasteurized or Un-Pasteurized Cow Milk
Also Made with Sheep Milk

Synopsis: The cheese is a fresh, young cheese taken at only three weeks old - it has a clean, mild, slightly sweet flavor with a honeyed aftertaste. The superb texture of fresh Wensleydale is perfectly complemented by the addition of the bright taste of candied lemons to make this cheese a winner. This little yellow fruit adds a real zing to the delicate crumbliness of Wensleydale.

