



#### **Ruby – Green Dirt Farm, Weston, MO**

Ruby is a Stracchino-style cow and sheep milk cheese loosely inspired by an Italian Robiola. As its name suggests, Green Dirt Farm believes that delicious cheeses begin with healthy soils and thus, it practices “management intensive grazing” which nurtures a “rich smorgasbord of grasses throughout the seasons.” The farm’s flock of grass-fed ewes are free to roam and socialize as they please, and the diversity of grasses that grow over the course of each year brings out different flavors in the milk and create a sense of seasonality in these small batch, handcrafted cheeses. Green Dirt also sources rich, grass-fed Jersey cow milk from a nearby farm that adheres to their high standards. Creamy and pliable in texture, Ruby offers notes of fresh churned butter, meadow grasses and white mushrooms. The slight tanginess and earthiness in the cheese helps to highlight the fruity, Granny Smith apple notes in this pristine Chardonnay from Burgundy, France.

**Wine Pairing: 2015 Fabrice Larochette Bourgogne Chardonnay, Burgundy, France**



#### **Campo de Montalban – Castilla la Mancha, Spain**

Campo de Montalban is a semi-firm, pasteurized, mixed milk cheese made of goat, sheep and cow milk produced by Quesos Corcuera in Castilla la Mancha, Spain. The cheese was originally considered a Manchego until the AOC standards were changed in 1985, requiring it to be composed of 100% sheep milk. Since Campo de Montalban contains at least 40% goat milk with varying degrees of sheep and cow, it was renamed after the town in which it is made. Like its close cousin, Manchego, Campo de Montalban comes in waxed barrel-shaped wheels with an embossed herringbone design, yet its flavor profile is very unique. The use of the three milks results in a cheese that is balanced in richness and acidity. Aged for three months, the texture is firm yet moist and supple, and notes of tangy grass and roasted, salted nuts accentuate a creamy palate of stone fruit in this seductive Pinot Gris from New Zealand.

**Wine Pairing: 2015 Mt. Beautiful Pinot Gris, North Canterbury, New Zealand**



#### **Tomme de Fontenay – Vendée, France**

Tomme de Fontenay is a pasteurized goat milk cheese made in the Vendée department of the Pays-de-la-Loire region of France. With a semi-firm texture similar to Raclette, this cheese is aged 3 to 4 months before being encrusted with a blend of Herbes de Provence, white peppercorns, juniper berries and small red peppers. Produced by the highly esteemed master Affineur and fifth generation cheese maker, Rodolphe le Meunier, Tomme de Fontenay offers a creamy yet lightly toothsome texture. The herbal and peppery notes yield a subtle earthiness to the otherwise delicately flavored cheese and make for a delicious contrast to this juicy, ripe cherry and red plum scented Sangiovese-based blend from Umbria, Italy.

**Wine Pairing: 2014 Roccafiore Montefalco Rosso, Umbria, Italy**



#### **Wagonwheel – Cowgirl Creamery, Pt. Reyes, CA**

Wagonwheel is a semi-firm cow milk cheese made with organic milk from the esteemed Straus Family Creamery in Marin County. While Cowgirl is known famously for its smaller cheeses such as Mt Tam and Redhawk, Wagonwheel was their first attempt at making large-format, aged cheese. It took the cheesemakers over a year experimenting and developing the cheese, which they hoped would serve as an affordable, domestic alternative to Italy’s Asiago for chefs to use in their recipes. This large, 22 lb wheel is aged for approximately 2 months, during which it is rubbed with a damp, brine-soaked cloth to keep the rind from cracking. This delightful cheese exhibits a rosy-hued rind, evenly distributed eyes, and a pale buttery color. Its flavors are mild yet balanced offering a subtle tanginess contrasted by richer notes of brown butter and cream. It melts very well, is great on pizza, and is very versatile with wine. We think it complements this blend of Syrah, Grenache and Viognier from Sonoma quite well, helping to highlight notes of cedar, clove and allspice in the wine.

**Wine Pairing: 2015 Avaler ‘R Own Cuvée, Sonoma Valley, CA**