



Sofia – Capriole, Greenville, Indiana

Sofia is a pasteurized goat cheese aged for about one week and produced by Capriole, a family-owned cheese making company run by Judy and Larry Schad in Greenville, Indiana. Sofia develops a layer of wrinkled mold on the outside, resulting from the particular starter culture that Capriole uses. Curds are ladled into molds along with vegetable ash, creating an attractive marbling effect throughout the cheese. Soft and slightly chalky when young, the cheese becomes a bit more dense and creamy with age, all the while exhibiting a pleasant, fresh tanginess. The bright and slightly grassy notes in the cheese pair seamlessly with the sharp acidity in this Sauvignon Blanc from New Zealand and help to accentuate its exotic notes of guava and kiwi fruit.

Wine Pairing: 2016 Pounamu Sauvignon Blanc, Marlborough New Zealand.



Nicasio Square – Nicasio Valley Cheese Co., Marin County, CA

Nicasio Square is a pasteurized, semi-soft, washed-rind cow milk cheese similar to Taleggio and made by the family-owned Nicasio Valley Cheese Co. in Marin County. Originally a dairy farm started by Swiss immigrant, Fredolino Lafranchi in 1919, Lafranchi Ranch later developed into a full blown farmstead cheese company when Fredolino's grandsons built a creamery on the ranch. 'Farmstead' indicates that the creamery uses only milk produced on the farm; the 400 certified organically raised Holstein cows supply the freshest and purest of milk for the company's small line of cheeses inspired by their Swiss heritage. Nicasio Square has a slightly orange rind due to the brine solution used to wash it over the course of its 30 day aging period. Its paste is slightly creamy yet more dense than your typical Taleggio and milder in flavor. Its subtle, savory notes of roasted onion and white mushroom contrast nicely with this fruity blend of Pinot Grigio and Falanghina from Paso Robles, helping to accentuate the flavors of juicy Asian pear and under ripe white peach found in the wine.

Wine Pairing: 2016 Giornata 'Il Campo' Bianco, Paso Robles, CA



Barely Buzzed – Beehive Cheese, Uintah, Utah

Barely Buzzed is a pasteurized, cheddar style cow milk cheese hand-rubbed with espresso beans and lavender. Produced by the brother-in-law team of Tim Welsh and Pat Ford of Beehive Cheese Company in Uintah, Utah, it is rich and complex in flavor and aromatics. We can see why it is the most popular of their line of hand-rubbed cheeses made with unique flavorings, using Jersey cow milk supplied by dairies that do not use hormones, antibiotics or chemical fertilizers. With a smooth texture, sharp, nutty flavor and notes of butterscotch and caramel, this semi-firm cheese pairs beautifully with this luscious Pinot Noir from Anderson Valley, highlighting notes of cocoa and dark cherries in the wine.

Wine Pairing: 2014 Borne Pinot Noir, Anderson Valley, CA



Tarentaise – Springbrook Farm, Reading, Vermont

Tarentaise is a raw, wash-rind cow milk cheese inspired by the French Alpine cheese, Abondance and produced by Springbrook Farm in Reading, Vermont. In addition to running their sprawling farm, proprietors Karli and Jim Hagedorn established Farms for City Kids Foundation, a heart-warming program that brings students from nearby cities, most of whom have never had the chance to travel, up to their farm to learn while helping out. Originally a dairy farm home to a wide variety of livestock, the Hagedorn's introduced cheese making later on as a means of financially supporting the foundation, and students can watch the process in action through the creamery's glassed-in viewing area. The Farm only produces three cheeses and Tarentaise is named after the French Valley which inspired it. Showing robust nutty flavors and a slightly spicy note, it helps to bring out a jammy black currant note in this blend of Syrah and Grenache from the Cabrières region of Languedoc-Roussillon, France.

Wine Pairing: 2015 Château des Deux Rocs, Cabrières, Languedoc-Roussillon, France