



Retail Collection

*Cheese selections are subject to change and may be in limited quantities.

THE SHEEP MILK CHEESES

Basseri

40.95/lb

At Barinaga Ranch in California, they aspire to make Basque-style cheese from sheep's milk. They have accomplished their goal with Basseri. This selection has a rich, nutty flavor as it is aged for sixty days and is only available seasonally from June through September.

*Beverage Pairings = Tempranillo, Pinot Noir, Rose or cider

Idiazabal

21.95/lb

This Spanish cheese is robust and sharp. It is pungent because it is pressed, smoked and aged for at least two months under cool and humid conditions. The texture is dry and crumbly and the rind is rubbed with Paprika. Although slightly acidic, Idiazabal is engagingly provocative!

*Beverage Pairings = Albarino or Rioja

Zamorano

17.95/lb

Zamorano comes from Spain and has a firm paste with a straw color. There is a dry butterscotch sweet crunch due to the natural crystals with a pleasing hint of burnt caramel.

*Beverage Pairings = Sparkling, Rose, Burgundy, Pinot Noir, Zinfandel, Riesling Kabinett, Tzakolina

Berkswell

26.95/lb

Made in England, this cheese is a treasure. Compact and crumbly from being pressed in a basket mold; Berkswell tastes of roasted nuts and whiskey. The sweet clover nose is enjoyable, especially when paired with maple syrup.

*Beverage Pairing = Pinot Noir

THE GOAT MILK CHEESES

Vermont Butter & Cheese Company Plain Goat Log

13.95/lb

This fresh chevre is less salty than most. It has a mild fresh goat's milk flavor with a classic tangy finish and is perfect for many recipes. The paste is smooth and dense.

*Beverage Paring = Champagne

Midnight Moon

23.95/lb

Midnight Moon is a goat cheese distributed by Cypress Grove in California, but made in Holland. The cheese is aged for at least one year resulting in a dense and chewy Gouda with lovely brown butter flavor and intense caramel undertones.

*Beverage Pairing = off-dry Riesling

Valsetz

40.95/lb

Valsetz is a surface-ripened goat's milk cheese made at River's Edge Chevre in Oregon. This cheese has a unique elongated log shape. The paste is smooth and dense developing creaminess as it ages.

*Beverage Pairings = Crisp sweet wine or beer

Leonora

23.95/lb

This is a semi-soft cheese from Spain that has a luscious cheesecake texture. The acid is incredibly balanced with the slightest bit of tang to the finish. This lovely cheese is aged to create a bloomy ash rind that is tongue-buzzingly fun.

*Beverage Pairings = Viognier, Chardonnay, Scotch

Garrotxa

18.95/lb

An aged cheese from Spain, this velvety delight imparts a mild tang. You will experience nuances of nuts, flowers and fresh grass. Imagine you are in Spain as you enjoy this rustic cheese that has been made for centuries and pair it with melon and cured meat.

*Beverage Pairings = Tempranillo, Grenache, Madeira, Sherry

Selles sur Cher "Saddles on Cher"

24.95/lb

This gem from the Loire River region of central France. The light dusting of ash on the rind attracts beneficial mold that helps protect the gentle interior. Selles sur Cher is malted milky and creamy with hints of citrus and limestone.

*Beverage Pairings = Sancerres, Sauvignon Blanc, Cabernet

Mayor of Nye Beach

41.95/lb

This incredible treat is made in Oregon at River's Edge Chevre. It is a lovely washed rind cheese. The flavor is reminiscent of a French farmhouse cheese and it has been lovingly washed in Rogue Dead Guy Ale (also produced in Oregon).

*Beverage Pairing = Rogue River Dead Guy

additional selections on reverse

THE COW MILK CHEESES

Crescenza	22.95/lb
This Italian style cheese is being made right here in the US at Bellwether Farms in California. It is a rich and creamy fresh cheese that can easily be spread. The flavor of this raw milk cheese is buttery with a slightly tart finish.	
*Beverage Pairing = Peroni Beer	
Green Hill	24.95/lb
Green Hill is Sweetgrass Dairy's pasteurized, soft-ripened cheese. A Camembert-style bloomy-rind cheese, Green Hill from Georgia is the shining star of the Sweet Grass Dairy line. They have received numerous awards for this cheese and it's success is rooted in other grass-based milk. The artisan modes of production yield a thin rind with a rich, unctuous paste and a sweet, buttery flavor.	
*Beverage Pairings = Champagne, Belgian Tripel Ales	
Belletoile	11.95/lb
This bloomy rind triple cream has a rich mellow flavor. Produced in France, its luscious buttery feel is sure to please. Sinfully rich its spreadable texture makes it perfect to enjoy with a variety of breads.	
*Beverage Pairings = Framboise or Champagne	
Explorateur	23.95/lb
This triple-cream hails from central France. It was created in 1958 when the rocket Explorer was in the news and thus named after man's landing on the moon. Explorateur has a lovely light, downy white bloomy rind. The paste is soft with a rich, sophisticated maturity.	
*Beverage Pairing = Dry Sparkling	
Trugole	11.95/lb
This semi-soft cheese comes from the Asiago region of the Italian Alps. Trugole has a lovely fruity character due to the diet of the Alpine cow's milk used to create it. The herbs and grasses of the area it comes from accentuate the pleasing taste of this cheese.	
*Beverage Pairings= Dolcetto or Trebbiano	
Essex Comte Aged 18 months	26.95/lb
This ancient French often will smell of flowers due to the diet of the mountain cow's milk. The flavors are nutty and fudge like with a bit of toffee and hazelnut. The finish is long and salty.	
*Beverage Pairings = Chianti, Rhones, Riojas, Chardonnay	
Hafod Welsh Organic Cheddar	24.95/lb
This traditional hard cheese is made in Wales from the raw milk of Ayrshire cows. Hafod is buttery, rich, farmyardy, tangy and nutty in flavor. The name is Welsh for a summer pasture or meadow.	
*Beverage Pairings = Pinot Noir	
Fiscalini Hopscotch	16.95/lb
Hopscotch is an award winning cheddar from Fiscalini Farm's in Modesto, California. This cow's milk cheese is soaked in dark Scotch Ale from Devil's Canyon Brewing Co. The cheddar is creamy and unique.	
*Beverage Pairings = Hoppy Ambers or Imperial Red Ales	
Mimolette (Aged 12 months)	21.95/lb
This cheese has a waxy paste with an orange hue that sticks to the teeth with an intense caramel sweetness. There's a dispute over whether mimolette was created by the French or Dutch and its most likely it was created by the French using a Dutch recipe.	
*Beverage Pairings = Rustic Reds, Chenin Blanc, Cabernet, Ports, Madeira, IPA's	
Serena	21.95/lb
This firm cheese comes from Three Sisters Farmstead in California. Serena is intensely nutty and savory with a pleasant crystalline crunch. Serena captures the slight bite of parmesan with the sweetness and nuttiness of Gruyere. As this cheese ages it mellows.	
*Beverage Pairings = Big Reds, Soft Pinot Noirs, late harvest Rieslings	
Appalachian	25.95/lb
Meadow Creek Dairy in Virginia produces this semi-hard tomme style cheese. It is cooked and aged for 60 days to create a densely textured straw colored paste. It is gentle yet buttery and you will find underlying notes of citrus, honey and wild spring flowers.	
*Beverage Pairings= Pinot Blanc or Pinot Grigio	
Parmigiano-Reggiano	16.95/lb
Made in Italy, this cheese is a classic. Finely grained and flaky, this cheese is packed with full rich fruity flavors and a salty tang. The crunchy crystals and lingering finish solidify an enjoyable cheese experience.	
*Beverage Pairings = Riesling or Prosecco	
Pleasant Ridge Reserve Extra Aged	34.95/lb
This hand made Alpine-style cheese is made by Uplands Cheese Company in Wisconsin. It is washed daily creating a strong aroma. The paste is very sweet when young to savory and slightly sour when mature.	
*Beverage Pairings = Riesling or Vouvray	
Oma	23.95/lb
Oma means "Grandmother" in German. This cow's milk cheese is made by the Von Trapp Family in Vermont and aged at Jasper Hill Farm. It is a washed rind cheese with a silky texture that is soft and supple without getting too runny. This cheese is earthy, barnyardy and buttery.	
*Beverage Pairings = Cabernet Sauvignon, Barolo, Brunello de Montalcino	

THE BLUES

Harbourne Blue Cheese	29.95/lb
Harbourne is made with goat's milk in England. It is quite tangy with greish-green veins. The rind is moist but the center is firm and crumbly. Vegetarian rennet is used. Unpasteurized and Pasteurized. Ages quickly developing stronger flavors than cow milk blues.	
Rogue River Blue	36.95/lb
Aged for at least 90 days in Roquefort modeled caves at Rogue Creamery, this semi-soft textured cheese is smooth and subtle for a blue. The wheels are highlighted with richly hued blue-green veins. Rogue River is wrapped in grape leaves.	

THE MIXED MILK CHEESES

Campo de Montalban	13.95/lb
This cheese is made in Spain and is similar to Manchego only it is made with cow, sheep and goat's milk instead of only sheep's milk. This cheese is semi-firm and has flavors of sweet, warm roasted onions.	
*Beverage Pairings = Tempranilla, Grenacha, Sherry	