



**DAIRY VALLEY**  
**DISTRIBUTORS**



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09.11.25

# A M E R I C A

09.11.25

## AMALTHEIA DAIRY — BELGRADE, MT

Melvyn and Sue Brown began their Grade A organic Amaltheia Dairy on Thanksgiving Day 2000. They started milking with 90 goats. Initially they sold their milk to a distributor making gourmet cheese for California customers. In the spring of 2002 the Browns decided to develop and operate their own cheese facility. Today, they are milking about 280 goats and producing 150 gallons of goat milk each day. Their chèvre takes three days to make and is produced in small batches. The herbs used to flavor the cheeses are locally grown and organic whenever possible; their flavored goat cheeses are all-natural, certified organic by the USDA, and made with vegetarian rennet.

**06574 Plain Chèvre** 12/4 oz

**06546 Roasted Garlic and Chive Chèvre** 12/4 oz

**08319 Smoked Chèvre** 12/4 oz

The original chèvre, along with the garlic and chive version, are both American Cheese Society award winners.

Goat's Milk

Pasteurized Milk

Fresh Cheese

**27927 Ricotta Goat** 12/4 oz

Hand crafted Ricotta made from organic grade A pasteurized milk.

Goat's Milk

Pasteurized Milk

Fresh Cheese

## APPEL FARMS — FERNDALE, WA

Appel Farms was established in 1967, when the dream of owning a dairy farm and difficulties finding land in Holland brought the Appel family to Washington State! A true family operation, two of the owner's children are now involved in the cheesemaking, and help to carry on family traditions created over the past thirty years. If you're in the area, the Appels make cheese five days a week, and you can watch all the action through a viewing window!

**09406 Paneer** 10/0.4 lb Precut

Paneer is a fresh cheese commonly found on the Indian subcontinent. Instead of rennet, Paneer is an acid-set cheese! It is also a non-melting cheese, meaning that it holds its shape when warmed up. Paneer is a great vegetarian protein source and can be used much like tofu.

Cow's Milk

Pasteurized Milk

Fresh Cheese

**21178 Mild Gouda** 1/11 lb Wheel

**16443 Mild Gouda** 20/8 oz Precut

Appel Farms' young Gouda boasts a creamy texture and a mild, buttery, nutty flavor profile. It melts beautifully and pairs well with both sweet and savory flavors.

Cow's Milk

Pasteurized Milk

Fresh Cheese

# AMERICAN ARTISAN CHEESE

**21176 Gouda Sweet Red Pepper** 1/10 lb Wheel  
**16441 Gouda Sweet Red Pepper** 20/8 oz Precut

Using their classic Gouda as a base, this version is made with the addition of sweet red pepper. The pop of color adds a beautiful touch to cheese boards!

Cow's Milk                      Flavored Cheese                      Pasteurized  
Gouda Style

**21177 Smoked Gouda** 1/11 lb Wheel  
**16442 Smoked Gouda** 20/8 oz Precut

Appel Farms' smoked Gouda is an absolute crowd pleaser with beautiful savory flavors.

Cow's Milk                      Gouda Style                      Pasteurized  
Smoked Cheese

21179 Jalapeno Gouda 1/11 lb Wheel  
16444 Jalapeno Gouda 20/8 oz Precut

Using their classic Gouda as a base, this version is infused with Jalapeno for a delicious kick!

Cow's Milk	Flavored Cheese	Pasteurized
		Gouda Style

28636	Plain Feta	12/7 oz
28074	Tomato Oregano Feta	12/7 oz

Made with cow's milk, both the Plain Feta and the Tomato Oregano Feta have a balanced, creamy-crumbly texture.

Cow's Milk                      Pasteurized Milk                      Feta Stlye

**28637 Farmstead Swiss** 12/7 oz

Appel Farms' Farmstead Swiss is based on a cheese recipe that originated in Maaasdam, Holland. It is semi-firm, but sweeter and creamier than traditional swiss cheeses.

Cow's Milk                      Pasteurized Milk                      Swiss Stlye

In the heart of Seattle's historic Pike Place Market, visitors press their noses against the windows at Beecher's Handmade Cheese to witness a vat of creamy white milk transformed by the expert hands of the cheesemaker. They watch as curds materialize from the milk, and then knit together to create a fine artisan cheese. Beecher's is well known and loved around the Pacific Northwest, and they have a second facility in New York, where they create unique cheeses like Dutch Hollow Dulcet.

**07079 Dutch Hollow Dulcet** 1/40 lb block

**25263 Dutch Hollow Dulcet** 24/6.5 oz Precut

This washed-curd "jack-style" cheese is produced only in Beechers' New York City facility. The beautiful 100% Jersey cow's milk comes from Dutch Hollow Farm in upstate New York and produces a rich, creamy cheese.

Cow's Milk

Pasteurized Milk

Jack Style

**10730 Flagsheep** 1/16.5 lb Wheel

**26720 Flagsheep** 16/8.2 oz Precut

This cheeky twist on Beecher's flagship cheese is a mixed milk clothbound cheddar that blends rich sheep's milk with classic cow's milk for a sweet and fruity finish. Flagsheep took Best of Show at the 2012 ACS conference.

Cow & Sheep's Milk

Clothbound

Pasteurized Milk

Aged 15 Months

**05499 Flagship** Colossal Cut 4/7.5 lb

**10729 Flagship** 1/40 lb block

**10732 Flagship** 1/5 lb Loaf

**26979 Flagship** 48/3 oz Precut

**16929 Flagship** 24/7.2 oz Precut

**24857 Flagship Cheese Sticks** 24/0.75 oz

Beecher's signature cheese, Flagship, uses a combination of cheddar and Gruyere cultures to create a unique West Coast style cheddar. Carefully aged for one year to deliver a distinctive, robust nutty flavor with a sweet finish—a perfect 'flagship' product!

Cow's Milk

Cheddar-Style

Pasteurized Milk

Aged 15 Months

**27917 Cheese Trail 3 oz** 8/3oz

Taste through Beecher's Flagship, Flagship Reserve, and Extra-Aged Flagship with this unique board. A perfect snack and a journey through flavor.

Cow's Milk

Cheddar Style

Pasteurized Milk

Skin-Pack Board

**27916 Cheese Trail 9 oz 8/9oz**

Beecher's Cheese Trail in a larger, shareable size. Travel together through on this flavor journey.

Cow's Milk

Cheddar Style

Pasteurized Milk

Skin-Pack Board

**99880 Flagship Reserve 1/16lb Wheel**

**16938 Flagship Reserve 16/7.5oz Precut**

Flagship Reserve is a bandaged cheddar: the wheels are wrapped in cloth and open-air aged for at least one year. This cheese is made only on days when the milk composition is just right, allowing for a lower moisture and higher salt content, but preserving the creamy finish that Kurt Dammeier (whose middle name is Beecher) demands of this fine cheese. By air-aging this cheddar there is a 14-16% moisture loss that concentrates the rich flavor and produces a finish that lingers on the palate. In 2007, the American Cheese Society named Beecher's Flagship Reserve "America's Best Cheddar".

Cow's Milk

Clothbound Cheddar

Pasteurized Milk

Aged 15 Months

**99211 Flagship 4 Year 1/40 lb Block**

**16427 Flagship 4 Year 24/7.2 oz Precut**

Beecher's signature Flagship, but aged for four years, creating richer, nuttier cheese.

Cow's Milk

Pasteurized Milk

Cheddar Style



Beecher's Flagship Reserve

**10756 Just Jack** 1/40lb

**16925 Just Jack** 24/7.2oz Precut

**10733 Just Jack** 5lb loaf

Beyond your basic Jack cheese, Just Jack is especially creamy & rich in flavor. A great melter!

Cow's Milk

Pasteurized Milk

Jack Style

**10728 Marco Polo** 1/40lb

**16928 Marco Polo** 24/7.2oz Precut

**10724 Marco Polo** 5lb Loaf

**31144 Marco Polo Cheese Sticks** 2/24/0.75oz

Beecher's' Marco Polo is blended with lightly milled green and black Madagascar peppercorns. The result is cheese with bite and texture—sophisticated yet approachable.

Cow's Milk

Cheddar Style

Pasteurized Milk

Flavored Cheese

**99241 Marco Polo Reserve** 1/16lb Truckle

Made with both green and cracked black peppercorns, this special version of Marco Polo is clothbound and aged in open air, allowing for a lower moisture content that really intensifies its rich flavors.

Cow's Milk

Flavored Cheese

Pasteurized Milk

Clothbound Cheddar

**28751 New Woman** 1/40lb

**28790 New Woman** 24/6.56oz Precut

**28791 New Woman** 5lb Loaf

A Beecher's favorite, New Woman's unusual and satisfying flavor is sure to excite your taste buds. With Jamaican Jerk spices, it is earthy with a touch of brown sugar and cloves.

Cow's Milk

Flavored Cheese

Pasteurized Milk

Cheddar Style

**10738 Smoked Flagship** 1/5lb Loaf

**16930 Smoked Flagship** Precut 24/7.2oz

15 months of aging nurtures the flavor and texture of Flagship to perfection. The cheese is then naturally smoked over a distinctive blend of apple and cherry wood, resulting in Flagship's signature robust and nutty flavor infused with the heady, fruity essence of natural hardwood smoke.

Cow's Milk

Smoked Cheddar

Pasteurized Milk

Aged 15 Months

**06535 Yule Käse** 1/16lb, Seasonal Special Order

**06716 Yule Käse** 32/8oz Precut, Seasonal Special Order

Yule Käse is a special holiday version of Flagship Reserve. The wheels are clothbound and aged for 13 months before finishing their maturation in local red wine and blackberry honey.

Cow's Milk

Aged 13 Months

Pasteurized Milk

Flavored Clothbound Cheddar

## BEEHIVE CHEESE COMPANY – UINTAH, UT

The Beehive Cheese creamery sits at the mouth of Weber Canyon in a valley between the forested Wasatch Mountains—home to world-class powder skiing in the winter and meadows of heavenly wildflowers in the summer. It is a modern cheese operation where old-world craftsmanship is practiced. Beehive's cheeses carry undertones of Utah's unique high-desert and four-season ecosystem. Tim and Pat use only first-class-grade whole milk from Jersey cows at Ogden's Wadeland South Dairy: 350 acres near the salty marshes, ponds, and mudflats of the mineral-loaded Great Salt Lake. The same nutrient-rich soil that feeds thousands of migrating birds, feeds the lush alfalfa that the cows love to eat.

**11222 Barely Buzzed** 1/5lb

**25336 Barely Buzzed** 10/4oz Precut

**16432 Barely Buzzed** 12/6.6oz Precut

This is a full-bodied cheddar with a nutty flavor and smooth texture. The cheese is hand-rubbed with a Turkish grind of Colorado Legacy Coffee Company's "Beehive Blend". This unique blend consists of South American, Central American, and Indonesian beans roasted to different styles, and is produced by the cheesemaker's brother.

French Superior Lavender buds are ground with the coffee and the mixture is diluted with oil to suspend the dry ingredients in the rub. The rub imparts notes of butterscotch and caramel which are prevalent near the rind, but also find their way to the center of the cheese. The cheese is aged on Utah Blue Spruce aging racks in humidity-controlled caves, and moved to different temperatures during the aging process to develop texture and flavor. The name "Barely Buzzed" comes from Andrea at Deluxe Foods in California. She was the winner of the "Name This Cheese" contest.

1st Place, Flavored Cheddar. American Cheese Society Annual Competition 2007, 2008, and 2009.

Cow's Milk

Pasteurized Milk

Rubbed Rind

**24793 Hatch Chili** 1/5lb ¼ Wheel, Seasonal

**26729 Hatch Chili** 10/4oz Wedge, Seasonal

Spicy hatch chilies are mixed into the paste, and a rind rub of dried chilies and spices adds an extra oomph to this original cheese.

Cow's Milk

Pasteurized Milk

Rubbed Rind

**25338 Seahive** 10/4oz Wedge

Seahive is hand-rubbed with Beehive wildflower honey and local Redmond RealSalt. The honey is harvested from a local farm where the bees visit wildflowers and fruit orchards. The salt is from an ancient sea bed near Redmond, Utah and contains unique flecks of color that are the result of more than 50 natural trace minerals.

Cow's Milk

Rubbed Rind

Pasteurized Milk

**25833 Pour Me a Slice** 10/4oz Wedge

Infused with Basil Hayden's Kentucky Straight Bourbon, this cheddar is sweet and creamy with a hint of bourbon spice. 3rd Place, 2021 World Cheese Awards.

Cow's Milk

Pasteurized Milk

Flavored Cheddar Style

**29074 Queen Bee Porcini** 10/4oz Wedge

This savory cheddar is rubbed with Porcini Mushrooms, imparting earthy, umami notes throughout the entirety of the cheese. Super Gold Winner, 2021 World Cheese Awards.

Cow's Milk

Pasteurized Milk

Flavored Cheddar Style

**BELLWETHER FARMS – PETALUMA, CA**

In 1986, Cindy Callahan purchased a few sheep to help "mow" the pastures on the farm in Petaluma, California and make them more manageable. In turn, the first steps were taken to get into the cheese making business, now under the direction of her son and cheese maker, Liam Callahan. A commitment to the highest quality milk drives the cheese making at this artisan company, where they use their own sheep milk and source the Jersey cow milk from their neighbors. Bellwether continues to win numerous awards at the American Cheese Society and their products have been written about in many magazines and books.

**14202 Crème Fraîche** 8/7.5oz

**00834 Crème Fraîche** 9/5 oz

This cultured cream is based on the traditional French pantry item and has been making its way into American kitchens. Use this thick, mouthwatering cream in soups, sauces, and baked dishes like a potato gratin, or try a simple dollop over fresh seasonal fruit. The flavor is milky-fresh and sweet with a tart appeal.

Cow's Milk

Pasteurized Milk

Fresh Cheese

**14204 Whole Milk Basket Ricotta** 6/12oz

Bellwether Farms' Whole Milk Basket Ricotta starts with the rich, whole Jersey cow milk produced on their neighbors' farms. They first culture the milk to bring out its delicious flavors and then slowly heat each batch in small kettles until the curds form. Sold in its original draining basket this unique ricotta is known for its pillowy texture.

Cow's Milk

Pasteurized Milk

Fresh Cheese

**27976 Original Sheep Cheese** 10/3oz

**27977 Sonoma Herb Sheep Cheese** 10/3oz

**27978 Orange Marmalade Sheep Cheese** 10/3oz

These fresh sheep's milk cheeses are rich, velvety smooth, and a delightful addition to any cheeseboard.

Sheep's Milk

Pasteurized Milk

Fresh Cheese

## BOXCARR HANDMADE CHEESE — CEDAR GROVE, NC

Boxcarr Handmade Cheese is a first generation family farming operation. In business since 2009, Boxcarr Farms started out growing vegetables and raising goats, pigs, and chickens, while running a food truck/catering company. The family began making Italian-inspired cheeses in 2015, and though inspiration is drawn from Italian classics, the cheeses maker Samantha Genke produces are true American originals.

**30297 Campo** 2/2.5lb Log

Campo is a lightly smoked washed rind cheese made from a mix of Holstein and Jersey cow's milk gathered from a neighboring farm. Named after the Italian word for field, Campo is full of meaty, smoky notes that are balanced by more subtle hints of browned butter and toasted nuts. We think that it tastes like bacon!

Cow's Milk

Pasteurized Milk

Smoked Washed Rind

**30296 Cottonbell** 6/12oz Square

Cottonbell is a Robiola-style softie with a pure white paste and edible ivory rind. Made entirely from cow's milk, earthy notes of mushrooms come through on this cheese's luscious paste to balance the rich cultured butter notes.

Cow's Milk

Soft Ripened

Pasteurized Milk

**28655 Cottonbell Heart** 6/12oz Square, Pre-Order

Every year for Valentine's day Boxcarr Creamery makes their robiola-style, Cottonbell into an adorable heart-shape. The fluffy white cheese is as cute as it is delicious!

Cow's Milk

Soft Ripened

Pasteurized Milk

**30299 Rocket's Robiola** 6/12oz Square

Rocket's Robiola is a perfect example of an American original: this soft-ripened cow's milk cheese is the result of an Italian Robiola style with inspiration from French Loire Valley goat cheese. Dusted with vegetable ash, this cheese's rind contrasts beautifully with its inner ivory paste. Tangy, nutty and buttery, this cheese is an ooey-gooey showstopper on a cheese board.

Cow's Milk

Soft Ripened Ashed Rind

Pasteurized Milk

John and Marci Shuman continue a longstanding tradition of artisan cheese making in the Trout Lake Valley, which lies in the shadow of Mt Adams in the Cascade foothills. Cascadia cheeses are made with raw, organic Jersey cow's milk sourced from a neighboring fourth generation family-owned dairy farm. Each cheese is carefully made to express the natural environment found in this region – the volcanic soil, mineral-rich glacial streams, the mountain air, and the natural lava tube cave where Cascadia cheese are aged.

**27489 Cloud Cap** 1/5lb Wheel

With an aged bloomy rind, Cloud Cap is a unique and delicious cave-aged cheese with multidimensional flavors that range from grassy to citrusy to mushroomy near the rind. The paste is on the firm side for a bloomy rind-style cheese and dotted with small eyes.

Cow's Milk

Aged Bloomy Rind

Raw Milk

Aged 60-75 Days

**27490 Glacier Blue** 1/4.5lb Wheel

Rich and savory with a fudgy texture, Glacier Blue is approachable enough for those new to blue cheeses, yet complex enough to delight blue cheese enthusiasts!

Cow's Milk

Natural Rind

Raw Milk

Aged 75 Days

**27491 Sawtooth** 1/5lb Wheel

The funky, semi-soft Sawtooth is both savory and fruity with a rich and delightfully smooth mouthfeel.

Cow's Milk

Washed Rind

Raw Milk

Aged 60-75 Days

**27492 Sleeping Beauty** 1/6lb Wheel

Sleeping Beauty is a raw, organic, natural rind tomme with a supple paste dotted with "eyes" throughout. Cave aging lends unique aromas and flavors to this delicious and versatile cheese.

Cow's Milk

Raw Milk

Aged 75-100 Days

## CELLARS AT JASPER HILL – GREENSBORO, VT

Jasper Hill is a working dairy farm with an on-site creamery in the Northeast Kingdom of Vermont. An underground aging facility maximizes the potential of cheeses made by the creamery, as well as those made by other local producers. Jasper Hill's mission is to make the highest quality products in a way that supports Vermont's working landscape. They are focused on quality and innovation in the artisan cheese industry and promoting their regional taste of place. We stock a select few Jasper Hill cheeses, and have the rest available via our American Artisan Pre-Order Program.

### **27289 Bayley Hazen Blue** 6/6.5lb Wheel

Inspired by traditional French and British cheeses, Bayley Hazen is a 3 to 4 month aged raw, naturally rinded blue cheese. Fudgy, dense, almost chocolatey, and sometime with a hint of anise on the grassy finish, it pairs perfectly with a fruity red desert wine.

Cow's Milk

Raw Milk

Blue

### **27288 Cabot Clothbound Cheddar** 1/34lb Wheel

### **14258 Cabot Clothbound Cheddar** 4/8.5lb 1/4 Wheel

Cabot Clothbound is a handsome, natural-rinded traditional cheddar, bandaged with muslin and skillfully aged a minimum of 10 months at the Cellars at Jasper Hill. Cabot Clothbound has all the characteristic texture of an English-style cheddar, with sweet caramel and milky flavors that distinguish this cheese at the counter. Cabot Clothbound Cheddar has won many awards and took Best in Show at the American Cheese Society competition in 2006.

Cow's Milk

Clothbound Cheddar

Pasteurized Milk

Aged 9-14 Months

### **26027 Harbison** 9/9oz

### **26715 Harbison Mini** 10/5oz

Harbison is a bark-wrapped bloomy-rind cheese with woodsy, sweet, herbal, and bright flavors. This cheese is named after Anne Harbison, who was seen by many to be the grandmother of Greensboro, VT. She was active in the community, ran a bed and breakfast, and volunteered at the public library. The bark, cut from Jasper Hill Farm's woodlands, holds the delicate cheese together, provides flavor to the creamy paste, and allows for an ideal presentation as the centerpiece of a cheese plate. Best of show winner at 2018 American Cheese Society Conference.

Cow's Milk

Aged 6-13 Weeks

Pasteurized Milk

Spruce Bark Wrapped Soft Ripened

### **29054 Whitney** 1/18lb Wheel

Washed with a mixture of brine and spent yeast from the vats La Garagista Winery, this mountain-style cheese has a pale-peach rind and aromas of toasted nuts and roasted chicken. Perfect for melting, whether you're making fondue, mac & cheese, or topping a burger - Whitney's the perfect choice!

Cow's Milk

Alpine Style

Raw Milk

Washed Rind

### **24937 Vault 5 Cheddar** 1/40lb Block

Vault 5 is cave-aged in the Cellars at Jasper Hill, to achieve a complex, savory flavor profile with plenty of nutty, brothy notes. It's a smooth-textured melter that also holds its own on a cheese board. Pair with a pale ale or full-bodied, oaked red wine.

Cow's Milk

Cheddar

Pasteurized Milk

Aged a Minimum of 7 Months

## **CENTRAL COAST CREAMERY — PASO ROBLES, CA**

Owner and cheesemaker Reggie Jones has been in the dairy industry for over 25 years, where he began on the side of quality control and product development. He and his family always dreamed of owning their own creamery, where they could produce their own line of cheeses, and in 2012 they made the dream a reality. Located in California's Central Coast region, Reggie makes a variety of cheeses using vegetarian-friendly rennet and cow, goat, and sheep milk from local, hormone-free sources. Reggie's line of cheeses have performed exceedingly well at cheese competitions around the United States and the world.

### **30329 Seascape** 1/10lb Wheel

Made from a mix of cow and goat milk, this extra-creamy cheese is well-rounded and enjoyable as a table cheese or a melter. Somewhere between a cheddar and a gouda, Seascape is slightly tangy and extremely buttery, Seascape is a total crowd pleaser and consistent ACS winner.

Cow and Goat's Milk

Waxed Rind

Pasteurized Milk

Cheddar Style

### **24281 Holey Cow** 1/10lb Wheels

Holey Cow is made from whole milk and has a sweet, nutty flavor. Small, round openings, typical of Swiss cheese, are scattered throughout its smooth, semi-firm paste. A great choice for sandwiches and cheeseboards alike.

Cow's Milk

Pasteurized Milk

Swiss Style

### **27910 Dream Weaver** 4/2lb Wheels

Dream Weaver is a washed rind goat's milk cheese made from milk sourced at nearby David Vera Dairy. Vegetarian friendly, this goat cheese has a silky paste filled with eyes that softens as it ages. The rind has a beautiful basketweave pattern, and yeasty, fruited, tangy flavors make Dream Weaver a great introduction to the washed rind category!

Goat's Milk

Pasteurized Milk

Washed Rind

## COWGIRL CREAMERY — PETALUMA, CA

Peggy Smith and Sue Conley moved to California's Bay Area in the 1970s to pursue careers in the food industry, where they spent years working in restaurants before starting Tomales Bay Foods. Tomales Bay is a marketing and distribution company that helps bring local Marin County cheeses to the Bay Area's restaurant scene. Their first location in Point Reyes included a small cheesemaking room, where the duo began making fresh cheese. This is how Cowgirl Creamery was started! Since then, the creamery has won many awards, expanded to two working creameries, and operates several retail establishments.

### 25128 Hop Along 1/5lb, Seasonal

Inspired by cheeses once made by Trappist monks, Hop Along is a semi-firm table cheese washed with organic cider. A perfect mix of sweet and savory, Hop Along has yeasty notes, with an incredibly silky mouthfeel and a beautiful natural rind. Great for melting, but even better paired with beer and cider!

Cow's Milk	Semi Soft	Pasteurized Milk
		Cider Washed Rind

### 31176 Mt. Tam EW 12/7oz

Cowgirl Creamery named their Mt. Tam cheese after nearby Mount Tamalpais, the iconic landmark of the Bay Area and symbol for Marin County, California. This organic cheese from Cowgirl Creamery is made with pasteurized cow's milk is firm, yet buttery with a mellow, earthy flavor reminiscent of white mushrooms. It is a smooth, creamy cheese with a thick, snow-white and bloomy edible rind.

Cow's Milk	Organic	Pasteurized Milk
	Aged	Bloomy Washed Rind

## CYPRESS GROVE — HUMBOLDT COUNTY, CA

Mary Keehn started Cypress Grove in Humboldt County, CA in 1984. Their exceptional cheeses are the result of careful focus on the main ingredient: the milk. Initially the farm produced its own milk but over time, due to the demand for their product, they have built relationships with neighboring family-owned farms that produce their supply of pasteurized milk. These carefully managed and cared-for herds are able to provide a year-round supply for Cypress Grove.

### 07118 Bermuda Triangle 2/1.5lb Prizm

Made in a 1.5lb prism, this aged goat cheese is covered in a layer of ash, and then allowed to bloom with an edible white mold of *Penicillium candidum*. When young, the interior will be slightly fudgy and firm with a tangy, light flavor. As it ages, the cheese ripens from the exterior towards the center, becoming creamy and smooth in texture. When ripe, one should detect a combination of both characteristics: runny paste near the rind with a firmer paste toward the interior and a stronger, more complex flavor.

Goat's Milk	Aged 2 Weeks	Pasteurized Milk
		Soft Ripened

**18824 Herbs de Humboldt** 6/4oz

A hand-mixed blend of herbes de Provence is folded into pure Cypress Grove chèvre to create this creamy, flavorful, savory cheese.

Goat's Milk

Fresh Cheese

Pasteurized Milk

Flavored Cheese

**11383 Humboldt Fog** 1/5lb Wheel

**18825 Humboldt Fog Mini** 4/1lb Wheels

This aged goat wheel is a double rind cheese with a layer of ash covered with the edible white mold. It also has a layer of ash running through the center, which is reminiscent of the early morning fog found in the area for which the cheese is named. On the cheeseboard, Humboldt Fog makes a stunning presentation, with a stark white rind and interior, contrasted by layers of ash. The flavor and texture are likewise impressive: a fresh, tangy lightness that develops earthier, more complex characteristics with age. Humboldt Fog Minis are sized perfectly for restaurants; their smaller diameter makes them easy to portion and they present beautifully on the cheese plate.

Goat's Milk

Aged 2 Weeks

Pasteurized Milk

Soft Ripened Ashed

**27245 Humboldt Fog Haze Remix** 1/3lb, Seasonal

A hand-mixed blend of herbes de Provence is folded into pure Cypress Grove chèvre to create this creamy, flavorful, savory cheese.

Goat's Milk

Flavored Soft Ripened Cheese

Pasteurized Milk

**11390 Lamb Chopper** 1/9lb Wheel

**16230 Lamb Chopper** 20/7.2oz Precut

"Born to be Mild", this sheep milk cheese is buttery in color and flavor with a long, complex finish. The texture is smooth and semi-firm, making Lamb Chopper an enchanting table or cooking cheese. The wheel is finished in natural wax. Made in Europe exclusively for Cypress Grove Chèvre.

Sheep's Milk

Gouda

Pasteurized Milk

Aged 3 Months

**27672 Little Giant** 6/4oz

This soft-ripened goat's milk is as cute as a button and would make a great addition to any cheeseboard! It has a downy-white rind and fudgy center that boasts notes of white mushrooms and citrus.

Goat's Milk

Soft Ripened

Pasteurized Milk

**11388 Midnight Moon** 1/9lb Wheel  
**16235 Midnight Moon** 20/7.2oz Precut

Aged a minimum of six months, this blushing ivory-colored goat milk Gouda is dense and smooth. Nutty, brown butter notes are followed by a long caramel finish, and the texture has a slight crunch of protein crystals that form naturally with aging. Produced in the Netherlands for Cypress Grove Chèvre.

Goat's Milk	Gouda	Pasteurized Milk
		Aged 6 Months

**18823 Ms. Natural** 6/4oz

The building block for Cypress Grove's flavored fresh goat cheeses, this is the pure expression of their fresh chèvre. The goats are grazed on the lush pastures of the Northern California coast, and the result is fresh goat cheese with a rich, creamy texture and exquisitely clean flavor profile. Ms. Natural is pure and simple, with bright notes of lemon and no "goaty" aftertaste.

Goat's Milk	Fresh Cheese	Pasteurized Milk
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**30803 Meyer Lemon & Honey Disk** 12/4oz

A small disk of fresh goat's milk cheese elevated with floral Meyer lemon and a touch of alfalfa honey. You can almost taste the California sunshine!

Goat's Milk	Flavored Fresh Cheese	Pasteurized Milk
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**00839 PsycheDillic** 6/4oz

Beautiful fresh chèvre covered in rare dill pollen. This cheese has a surprising depth of flavor with a tart and bright finish. Try this with your lox for a new twist on a classic!

Goat's Milk	Flavored Fresh Cheese	Pasteurized Milk
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**18830 Purple Haze** 6/4oz

Purple Haze is flavored with a wonderful blend of lavender buds and fennel pollen. Serve with a drizzle of local honey for a delicious treat.

Goat's Milk	Flavored Fresh Cheese	Pasteurized Milk
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**00840 Sgt. Pepper** 6/4oz

A spicy fresh chèvre made with exotic chiles that really pack a punch! The hot and spicy flavors are cooled by the lactic acidity of the fresh goat cheese. Great on its own or as an ingredient, Sgt. Pepper is a true show stopper.

Goat's Milk	Flavored Fresh Cheese	Pasteurized Milk
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**29071 Hatch Chile Disk** 12/4oz, Seasonal

Get a hold of this seasonal cheese during the summer months. Gentle smoke and a touch of spice compliment the fresh goat's milk cheese in this little round. Try crumbling this beauty on grill corn on the cob!

Goat's Milk	Flavored Fresh Cheese	Pasteurized Milk
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**11384 Truffle Tremor** 1/3lb Wheel

The earthy flavor of truffle comes through in this velvety goat milk cheese, making for another distinctive offering from Cypress Grove.

Goat's Milk                                      Aged 2 Weeks                                      Pasteurized Milk  
Soft Ripened Flavored

**25727 Truffle Tremor Mini** 2/1lb

This small format version of Truffle Tremor weighs just a pound. The smaller size would make it a great center piece cheese on a larger board!

Goat's Milk                                      Soft Ripened Flavored                                      Pasteurized Milk

**31241 Aged Goat Cheddar** 12/6oz

Smooth, nutty, and savory - this cheddar is everything you love about a classic but made better with 100% goat milk.

Goat's Milk                                      Cheddar Style                                      Pasteurized Milk  
Aged minimum 2 Months

**DANIEL'S ARTISAN — FERNDALE, WA**

Daniel's Artisan was founded by cheesemaker, Daniel Wavrin of Ferndale Farmstead. A passion project of Daniel's, this line was inspired by the community and terroir of Washington State. Handcrafted in small batches and using locally sourced ingredients, with each bite you will taste a little bit of Washington.

**24201 Bonneville** 4/2lb

**25875 Bonneville** 16/7oz Wedge

This double cream cheese is washed with Dubrul Vineyards Estate Syrah grown at Cote Bonneville. The deep purple rind of this cheese offers a stunning contrast to the fudgy golden center that is smooth. The delicate flavor will compliment red wine or a belgian ale.

Cow's Milk                                      Flavored Semi-Aged                                      Pasteurized Milk

**26018 Fuego** 4/2lb

**26016 Fuego** 16/7oz Wedge

Infused with Jalapenos, Scotch Bonnet chiles and hand-rubbed with crushed red jalapeno powder give this otherwise delicate cheese a spicy kick. Try melting it for an elevated nacho or burger experience!

Cow's Milk                                      Flavored Semi-Aged                                      Pasteurized Milk

**31014 Daniel's Reserve Wheel** 1/17lb  
**31015 Daniel's Reserve Wedge** 12/6.7oz

With over 2 years of aging, Reserve has developed delightfully crunchy tyrosine crystals. This farmstead cheese combines Dutch and Italian cheesemaking techniques creating a sweet and savory cheese you won't want to put down!

Cow's Milk

Aged

Pasteurized Milk

**DON FROYLAN CREAMERY — SALEM, OR**

The Ochoa family has been making traditional Mexican cheeses since the 1990s. When Don Froylan and his wife Zoila moved to Oregon they were unable to find authentic Mexican cheese and thus decided to begin making it at home. Soon, they were selling cheese to friends and neighbors. It wasn't long before opening a commercial creamery became the dream of Don Froylan. Unfortunately, Don Froylan passed away before that dream could come to fruition. After Don Froylan's death his children decided to make their father's dream a reality. In 2003 Don Froylan Creamery was established with Francisco and Lisa Ochoa at the helm. Since opening, the creamery has become one of the most awarded Mexican-style cheese producers in the United States.

**30930 Queso Fresco** 8/12oz  
**30931 Queso Fresco** 6/4lb

Don Froylan's flagship cheese, Queso Fresco is a fresh, mild, and lightly-salted cheese that is easily crumbled. Use on enchiladas or tacos.

Cow's Milk

Fresh

Pasteurized Milk

**30926 Queso Cotija** 8/12oz  
**30927 Queso Cotija** 5/5lb

A traditional pressed cheese commonly used in cooking. Generous salt and pleasant acidity make this cheese the perfect addition to salads, fresh fruit, or baked dishes like enchiladas.

Cow's Milk

Pressed

Pasteurized Milk

**30929 Queso Cotija Molido Crumbled** 5/5lb

Queso Cotija crumbled for easy use in meal preparation.

Cow's Milk

Pressed

Pasteurized Milk

Crumbles

**30936 Queso Cotija Enchilado Retail** 8/12oz

Don Froylan's classic Queso Cotija rubbed with a smoky spicy enchilada sauce blend.

Cow's Milk

Pressed

Pasteurized Milk

Flavored

**30933 Queso Oaxaca** 8/12oz

**30934 Queso Oaxaca** 5/5lb

Each ball of Don Froylan's Queso Oaxca is hand stretched and bound into a tight ball. While this cheese is typically used as an ingredient for quesadillas or even pizza, we think it's delightful on it's own. Simple, clean milkiness is enhanced with a touch of salt, making this cheese hard to put down.

Cow's Milk

Mozzarella

Pasteurized Milk

**30932 Liliana's String Cheese** 8/8oz

Named for Francisco and Lisa's daughter, Liliana's String Cheese is the perfect snack-size piece of Oaxaca.

Cow's Milk

Mozzarella

Pasteurized Milk

**30935 Queso Botanero Cilantro/Jalapeno** 8/12oz

This pasta-filata cheese is a game changer. Threads of Oaxaca are pressed with fresh cilantro and jalapeno creating a floral, slightly spicy melting cheese. Level-up your next quesadilla with this beauty!

Cow's Milk

Flavored Mozzarella

Pasteurized Milk

**30928 Crema Mexicana** 8/1lb

Similar to sour cream, Crema Mexicana is a creamy condiment that is perfect for mellowing the heat in spicy mexican dishes.

Cow's Milk

Fresh

Pasteurized Milk

## FACE ROCK CREAMERY — BANDON, OR

Specializing in cheddar, Face Rock Creamery was created in 2015. Within their first two years of making cheese, Face Rock was awarded not just one, but two first place ribbons from the American Cheese Society. This creamery is located on the lushly pastured Oregon coastline, where happy grass-fed cows from the Scolari Family Dairy produce the rich, complex milk that Face Rock transforms into cheese just 15 miles away.

**27703 12 Month Cheddar** 1/40lb

**28840 12 Month Cheddar** 12/6oz Precut

**27706 Plain Cheddar Curds** 12/6oz Precut

Though this version of Face Rock's cheddar is extra aged, it still manages to hold onto its beautiful, creamy texture. It is less acidic and sharp than other aged cheddars on the market, making it an easy eater!

Cow's Milk

Cheddar Style

Pasteurized Milk

**27711 Clothbound Cheddar** 1/7lb

**26663 Face to Face Clothbound Cheddar** 1/9lb

Face Rock's clothbound cheddars are beautifully complex - with each bite you will notice layers of flavor from fresh grass to melted butter, pronounced acidity, and earthiness! Wrapping each truckle with muslin and rubbing it with butter before aging contributes to the depth of flavor and results in a drier, slightly brittle cheese.

Cow's Milk

Clothbound

Pasteurized Milk

**27533 Face to Face Cheddar** 12/6oz

Made from a blend of sheep and cow's milk, this cheddar has a rich mouthfeel, beautiful crystalization, and great balance of acid, salt, and sweetness. It's not to be missed!

Cow & Sheep's Milk

Cheddar Style

Pasteurized Milk

**28842 Monterey Jack** 12/6oz Precut

An American classic, Face Rock's take on Monterey Jack has everything you're looking for: a smooth, creamy texture, a lightly sweet flavor, and a high moisture content for perfect melting.

Cow's Milk

Pasteurized Milk

Jack Style

**27699 Vampire Slayer Cheddar** 1/40lb

**28845 Vampire Slayer Cheddar** 12/6oz Precut

**27704 Vampire Slayer Cheese Curds** 12/6oz

This smooth and creamy cheddar has a tangy base and is full of garlic. If you love garlic, you'll love this cheese! Curds offer an easy snacking option.

Cow's Milk

Cheddar Style

Pasteurized Milk

Flavored Cheese



*Triple Crème Truffle Brie*

**28839 2 Year Extra Aged Cheddar** 12/6oz Precut

The 2015 first place winner in its category at ACS, this extra aged version of Face Rock's cheddar maintains its creamy texture—but the extra aging time also studs the paste with crunchy tyrosine crystals.

Cow's Milk

Pasteurized Milk

Cheddar Style

**28841 In Your Face Cheddar** 12/6oz Precut

**27705 In Your Face Cheese Curds** 12/6oz

Not one, not two, but THREE peppers stud this cheddar's paste. Jalapeno, habanero, and sweet red peppers come together for a well-rounded cheese with a kick!

Cow's Milk

Flavored Cheese

Pasteurized Milk

Cheddar Style

**28843 Cheddar Peppercorn Harvest** 12/6oz Precut

This flavorful infused cheddar has both red and green peppercorns sprinkled throughout for a pop of flavor and texture!

Cow's Milk

Cheddar Style

Pasteurized Milk

Flavored Cheese

**28844 Smokey Cheddar** 12/6oz Precut

Face Rock's signature aged cheddar, smoked over Northwestern Applewood. The finished product is full of comforting smokey notes!

Cow's Milk

Cheddar Style

Pasteurized Milk

Smoked Cheese

**31158 Classic Fromage Blanc** 12/8oz

**27707 Garlic Olive Fromage Blanc** 12/8oz

**27708 Apricot Honey Fromage Blanc** 12/8oz

**27709 Cranberry Honey Fromage Blanc** 12/8oz, Seasonal

Similar to cream cheese, this Fromage Blanc is fresh, fluffy, and perfectly spreadable. Use it as a spread, dip, or try dolloping it over salad or pasta!

Cow's Milk

Fresh Cheese

Pasteurized Milk

## FERNDALE FARMSTEAD — FERNDALE, WA

Located in northern Washington, Ferndale Farmstead only uses milk from their own cows, and feed grown on their own farm, to create a wide range of Italian-inspired cheeses. Using methods learned from Italian cheesemakers, three generations of the Wavrin family are involved in this endeavor. If you are looking for local cheeses with Italian flair, look no further!

### **26425 Asiago Pressa** 1/4lb Quarter Wheel

#### **27452 Asiago** 12/5.7oz Wedge

Inspired by Italian Pressata, this Asiago is aged between 2 and 3 months. Whole milk adds richness to the grassy, bright flavor. Perfect for pizza or pasta!

Cow's Milk

Firm Cheese

Pasteurized Milk

### **24580 Caciotta Large Wheel** 1/4.5lb Wheel

Made in woven basket molds that form a distinctive pattern on the rind, this delicious table cheese has a semi-soft texture, with a mild, lactic finish.

Cow's Milk

Table Cheese

Pasteurized Milk

Young, Semi-Aged

### **27556 Fior di Latte 1 lb Log** 12/16oz

#### **27557 Fior di Latte 8oz Ball** 12/8oz

#### **26070 Fior di Latte Ciliegne** 8/8oz

#### **26198 Ovoline Cup** 8/8oz

This is fresh mozzarella made the traditional way, with Italian cheese cultures and no vinegar. The traditional method imparts beautiful, delicate flavors.

Cow's Milk

Pasta Filata

Pasteurized Milk

Fresh Cheese

### **29336 Scamorza** 12/12oz

#### **29335 Scamorza Smoked** 15/9.5oz

Available smoked and unsmoked, this gourd-shaped cheese is tied with rope and hung to age. Its flavors are buttery, and just beginning to become piquant—making Scamorza a great ingredient cheese when you're looking for the perfect cheese pull (think lasagnas and grilled cheese)! .

Cow's Milk

Pasteurized Milk

### **29296 Provolone Loaf** 4/5lb

Inspired by the Sicilian original, Ferndale's Provolone is made in a rectangular form before it is hung to age for a minimum of one month. Its size and shape make it a great slicer!

Cow's Milk

Pasta Filata

Pasteurized Milk

Aged 1 Month

**24581 Fontina Quarter** 1/5lb

**27449 Fontina Wedge** 12/5.7oz

Made from whole milk, this fontina has a sweet flavor profile with notes of butterscotch. Its texture is rich and creamy, and rather than the traditional washed rind, Ferndale's Fontina has a beautiful natural rind.

Cow's Milk

Semi Hard

Pasteurized Milk

Natural Rind

**30013 Round Bale** 1/13lb Wheel

**31101 Round Bale Wedge** 12/6.7oz Wedges

Aged a minimum of 4 months and made with microbial rennet, this semi-firm cheese is one of Ferndale's newest. Nutty with a butterscotch finish, it's sure to become a quick favorite!

Cow's Milk

Aged Cheese

Pasteurized Milk

Aged 4 Months

## FIREFLY FARMS — ACCIDENT, MD

While we offer a broader selection of Firefly Farms' cheese through our American Artisan Pre-Order program, we currently have the following items stocked! Based in Maryland, Firefly Farms creates award-winning cheeses while remainin dedicated to sustainability and supporting their local community.

**31168 Fresh Goat Log** 20/4oz

**31376 Fresh Goat Cheese** 1/4.5lb

Fresh, fluffy goat's milk cheese with a clean, mild flavor.

Fresh Cheese

Pasteurized Milk

**27821 Merry Goat Round** 8/6oz

Firefly Farm's best seller, Merry Goat Round is a soft-ripened goat's milk cheese. Lactic and silky when young, this little goat round becomes more savory and buttery with age.

Goat's Milk

Soft Ripened

Pasteurized Milk

Aged 5 Weeks

**24671 Mountain Top** 8/6oz

This the is the winningest cheese in Firefly Farms' line up! A six-time medalist at the World Cheese Awards, these small pyramids are coated in white and blue molds. Integral to the cheese's flavor profile,these molds are nurtured and help to ripen the cheese. The blue molds add a delicate spiciness, while the white molds create a silky, luscious texture.

Goat's Milk

Soft Ripened

Pasteurized Milk

Aged 5 Weeks

### 31230 Black & Blue Wedges 10/6oz

Rich and dense blue with intensely marbled blue veins. A subtle lactic sweetness is discernable underneath this blue's spiciness.

Goat's Milk

Natural Rind

Pasteurized Milk

Aged 4 Months

## FISCALINI CHEESE — SAN JOAQUIN VALLEY, CA

Fiscalini Cheese is located in Modesto, CA, on a dairy farm founded in 1914. Late in 2000, John Fiscalini added a cheese plant to the dairy farm and a few months later hired Mariano Gonzales as the head cheesemaker. Mariano, born in Paraguay, is a world-renowned cheesemaker, having learned since childhood how to make excellent cheese.

Since 1914, Fiscalini Farms has been making handcrafted “works of art” in the cheese making world. For four generations the Fiscalini family has maintained a California dairy tradition that continued the family's Switzerland dairy heritage reaching back over 300 years. Today their farm has grown to 530 acres, with 1400 Holsteins that provide the outstanding milk for their cheeses.

Fiscalini specializes in gourmet cheddars, without the use of artificial ingredients such as preservatives or coloring agents. They make cheese the original way—a labor-intensive process—that brings out the taste and texture of the cheese. The cheeses are handcrafted and produced in small quantities in an open vat.

### 29110 Purple Moon 8/6oz

Purple Moon is the quintessential California cheese that marries any cheese lover's favorite tastes: Farmhouse Cheddar soaked in Cabernet. A pairing all in one. Say no more...

Cow's Milk

Flavored Cheddar

Pasteurized Milk

Aged 6 Months

### 25176 San Joaquin Gold 8/5oz

Made in the style of an Italian Fontina, but with a firmer texture and saltier flavor profile. As San Joaquin Gold ages it develops bold notes of caramel, earth, and melted butter.

Cow's Milk

Raw Milk

Aged 16 Months

### 25177 Bandage Wrapped Cheddar 8/5oz

Fiscalini's bandage-wrapped cheddar is made in traditional 60-pound wheels bound in cheesecloth to promote mold growth, and hand-turned daily the first two months. This 16-month-aged cheese only gets better with time. Pair this with bold red wine or an English brown ale.

Cow's Milk

Clothbound Cheddar

Raw Milk

Aged 16 Months

### 31028 Smoked Cheddar 8/6oz

Naturally smoked using a blend of apple, cherry, and hickory wood chips adds a distinct caramel color and supple leather texture to this hearty cheddar.

Cow's Milk

Pasteurized Milk

Smoked

## KENDALL FARMS — ATASCADERO, CA

Sadie Kendall started making cheese and crème fraîche straight out of the California Polytechnic Institute in 1981. She chose cheese over Law School, and describes the Kendall beginnings as follows: "In the 80s, it wasn't easy to find a cream producer willing to take the extra care and time required for our cream. After several false starts, a perfect match was made. We found a producer small enough to be willing to take the extra time. Then came the careful selection of starters, with a proper mix to bring out the beauty of that cream. Finally, it was right, perfect. We have been supplying the finest shops and chefs... ever since."

### 14216 Crème Fraîche 6/32oz

Just as Sadie puts it, this Crème Fraîche is handcrafted and delicious. It has a creamy, clean, full flavor like those from the other side of the Atlantic. Perfect for cooking, or simply drizzled over fruit.

Cow's Milk

Fresh Cheese

Pasteurized Milk

## MARIN FRENCH CHEESE CO. — PETALUMA, CA

Marin French Cheese Company is the oldest cheese manufacturer in the US and a unique part of American history. Known by locals as The Cheese Factory, Marin French has produced hand-crafted, artisan soft-ripened cheese since 1865. Their cheeses are similar to French and European varieties but reflect the characteristics of Northern California, producing a unique regional style. We have more wonderful Marin French cheeses available as special order!

### 14313 Original Brie 6/8oz

Jersey cow's milk gives Marin French's Original Brie a delicious browned butter flavor and creamy texture. Unlike many producers, cultures are blended directly into the milk rather than sprayed on the surface. This technique allows the cheese to ripen more evenly and offer great flavor even at an early age. Full-flavored from the beginning, Original Brie becomes even richer and more deeply satisfying as it ages.

Cow's Milk

Soft Ripened

Pasteurized Milk

Aged 2 Weeks

### 00894 Petite Breakfast Cheese 6/4oz

Made with the same recipe as Marin's Original Brie, the Petite Breakfast skips the aging room and is a fresh brie! With a soft and spongy texture, this little cheese has a lactic tang.

Cow's Milk

Fresh Cheese

Pasteurized Milk

**14312 Triple Crème Brie 6/8oz**

**14311** le Petit Crème 6/4oz

Decadent, rich and buttery, these triple crèmes offer an easy to portion option for cheese boards!

Soft Ripened

## Pasteurized Milk

Aged 2 Weeks

**21830** Petite Truffle Brie 6/4oz

This triple crème brie-style cheese is studded throughout with black truffles that add an earthy, mushroomy aroma to its creamy paste.

Aged 2 Weeks

## Pasteurized Milk

Flavored Soft Ripened

## 05773 Le Petit Camembert 6/4oz

This little cheese has earthy aromas and creamy, buttery paste. It has a slightly bolder flavor profile than Marin French's other soft-ripened cheeses.

Aged 2 Weeks

### Pasteurized Milk

24539 Petite Brie Mustard 6/4oz

Marin French's classic Petit Brie with a speckling of brown and black mustard seeds throughout. This cheese has a touch of warmth, spice and a delightfully crunchy texture.

Aged 2 Weeks

## Pasteurized Milk

Flavored Soft Ripened

**28560 Golden Gate Washed Triple Crème** 6/8oz, Seasonal

Golden Gate has a beautiful harvest orange rind that develops over 14 days of being washed with salt brine. The triple creme cheese is savory with earthy vegetal aromas.

Washed Ripened

## Pasteurized Milk

Aged 2 Weeks

Point Reyes Farmstead Cheese launched in August of 2000 with the introduction of their beautifully handcrafted Original Blue, which was received to great acclaim. The farm is located north of Point Reyes on Tomales Bay. Until 2000, their herd of about 250 Holsteins was dedicated to fluid milk production. These “happy” cows are allowed to roam the pastures for 5 months of the year during the winter and spring. The grasses are then cut and preserved for silage, which is fed to the cows during the remaining months of the year to maintain consistency. The cheese maker, Monte McIntyre, was the Master Cheesemaker at Maytag Dairy for 10 years prior to joining Pt Reyes. Still family-run by the Giacomini family, this is a true farmstead operation with a wonderful collection of California artisan cheeses.

**25332 Original Blue** 1/6lb Wheel

**11006 Original Blue Crumbles** 2/5lb

**16005 Original Blue** 12/6oz Precut

**31200 Original Blue EW** 16/6oz Wedges

This blue is made from hormone-free raw cow's milk, with microbial rennet and *Penicillium roqueforti* blue culture. After pouring the cheese curds into their forms, the cheeses are left in a cool, high-humidity room for 3 weeks, during which time they'll be salted once a day and rotated. On the fourth day the cheese is punctured with stainless steel needles and moved into an aging room to mature for at least 4 months. The texture is semi-firm with a rich, creamy consistency. The flavor has a citrus tanginess with nice complexity

(from all the nutritious grass the cows are eating!) and a great salty-savory balance.

Cow's Milk

Blue Cheese

Raw Milk

Aged 4 Months

**12762 Bay Blue** 1/6lb Wheel

**31199 Bay Blue EW** 8/5oz Wedges

Point Reyes' newest blue is mellow with a sweet, salted caramel finish and a fudgy texture. The balanced salty-sweet flavors make it extremely approachable.



*Twin Sister's  
Whatcom White  
with Peppercorn  
2018 ACS Winner*

2nd place Best of Show winner at the American Cheese Society Conference in 2014.

Cow's Milk

Aged 90 Days

Pasteurized Milk

Natural Rind Blue Cheese

**08363 Toma** 1/9lb Wheel

A natural rind, semi-firm, farmstead cheese made from pasteurized cows' milk, Toma has a creamy texture and buttery flavor, with a grassy-tangy finish. The wheels are aged a minimum of 90 days. Certified Kosher by the Orthodox Rabbinical Council of San Francisco.

Cow's Milk

Pasteurized Milk

Tomme Style

Aged 3 Months

**24716 Toma Provence** 1/10lb Wheel

**24722 Toma Provence EW Wedge** 12/6oz

The buttery flavor of the classic Toma are enhanced with a savory Herbs de Provence blend, including Rosemary, Basil, Marjoram, Savory, and Wild Thyme. This new Toma will have you coming back for more!

Cow's Milk

Pasteurized Milk

Tomme Style

**24719 Toma Rashi** 1/10lb Wheel

The original Toma, but with a flavor kick! Toma Rashi is made with Shichimi Togarashi, a Japanese spice blend made with nori, toasted sesame, poppy and hemp seeds, ginger, and chili flakes. Gentle heat compliments this tasty umami bomb.

Cow's Milk

Pasteurized Milk

Tomme Style

**31018 Quinta** 6/10oz, Pre-Order

This soft-ripened wheel is wrapped with spruce bark that has been infused with the essence of California Bay Laurel. A California Bay Laurel sits atop the fluffy white round.

Cow's Milk

Pasteurized Milk

Soft Ripened

**PORTLAND CREAMERY – MOLALLA, OR**

Portland Creamery has been making exquisite goat's milk cheese in Molalla, Oregon since 2011. The creamery believes in making simple, small-batch fresh chèvre that shows off the quality of the milk. All the milk is sourced from the neighboring farmstead and their award-winning herd of Saanen, La Mancha, and Alpine goats. The finished cheeses are bright and clean in flavor with a smooth spreadable texture.

**27930 Oregon Chèvre** 6/4oz

Chèvre in its purest form – simple ingredients, delicious flavor. This soft, spreadable chevre tastes of fresh milk, with a bright lemony finish.

Goat's Milk

Pasteurized Milk

Fresh Cheese

**27932 Herbs de Provence Chèvre** 6/4oz

As the name suggests, Herbes de Provence Chèvre is Oregon Chèvre mixed with a classic blend of Provençal herbs. The resulting cheese is savory and herbaceous.

Goat's Milk

Pasteurized Milk

Fresh Cheese

**27933 Sweet Fire Chèvre** 6/4oz

Sweet Fire is made with a blend of Marionberry Jam from Oregon Growers and Haute Habanero Sauce from Marshall's Haute Sauce. The blend of sweet marionberry jam and spicy heirloom habaneros creates a sweet and spicy kick, complimented by fresh milky goat cheese.

Goat's Milk

Pasteurized Milk

Fresh Cheese

**31393 Tarragon & Mustard Chèvre** 6/4oz

Fresh Oregon Chèvre blended with herbaceous tarragon and delicately spicy yellow mustard.

Goat's Milk

Pasteurized Milk

Fresh Cheese

Flavored Cheese

**31394 Lemon Blueberry Chèvre** 6/4oz

Fresh Oregon Chèvre blended with Oregon dried blueberries and lemon.

Goat's Milk

Pasteurized Milk

Fresh Cheese

Flavored Cheese

**31395 Cranberry Orange Chèvre** 6/4oz

Fresh Oregon Chèvre blended with dried cranberries and orange zest.

Goat's Milk

Pasteurized Milk

Fresh Cheese

Flavored Cheese

**ROGUE CREAMERY — CENTRAL POINT, OR**

Rogue Creamery's cheese making roots go all the way back to the 1930s when Tom Vella (father to renowned cheesemaker Ig Vella) decided to open a Southern Oregon creamery in the middle of The Great Depression. Today, Rogue Creamery continues to uphold the practices and principles of artisan cheese making as set out by the Vellas, and as of 2017, all of these spectacular blues are now certified organic.

**28023 Caveman Blue** 1/5lb Wheel

**28026 Caveman Blue Wedge** 12/7oz Precut

Caveman Blue is a naturally rinded blue that develops a rich, luscious texture as it ages. The golden paste studded with pockets of blueing is a mix of sweet, fruity, and umami flavors.

Cow's Milk

Pasteurized Milk

Blue Cheese

Aged 6 Months

**28022 Crater Lake Blue** 1/5lb Wheel

The most robust of all the blue cheeses from Rogue, Crater Lake Blue combines blue mold strains from around the world with Rogue Creamery's own molds. Filled with lustrous blue-green veins that mirror the intensity of Crater Lake, this silky cheese is rich and sweet with a deep buttery finish.

Aged 6 Months

## Pasteurized Milk

## Natural Rind Blue Cheese

**28018 Oregon Blue** 1/5lb Wheel

**27912 Oregon Blue** 6/4.2oz Precut

This is the first blue cheese created at Rogue Creamery by Tom Vella in 1957. It's an approachable blue with a firm, buttery paste and a bouquet of flavors to satisfy a range of palates.

Blue Cheese

Aged 3 Months

**28024 Oregonzola** 1/5lb Wheel

**28027 Oregonzola Large Wedge** 12/7oz Precut

Oregonzola's Italian roots are evident in its name, and the cheese is a nod to the creamery's Italian Heritage. Like Gorgonzola, this blue cheese manages to be sharp, fruity, and spicy all at the same time.

Blue Cheese

Aged 6 Months

**28019** **Rogue River Blue** 1/5lb Wheel, Seasonal

This is Rogue's most famous blue cheese, steeped in local flavors. A seasonal release, Rogue River Blue is made once per year in a limited quantity and released just before the Autumnal Equinox. The raw milk comes from herds that graze on high-elevation pastures above the Rogue River Valley. Milk for each year's production is collected between the Autumnal Equinox and the Winter Solstice. Once the wheels are formed, they are wrapped in locally harvested grape leaves that have been soaked in pear brandy. The wheels are then cave aged for a minimum of 9 months before being wrapped and sent to market. Beautiful, intense and multilayered, Rogue River Blue is a NW classic.

## Raw Milk

Aged 9 Months

**28021** **Smokey Blue** 1/5lb Wheel

**27913** **Smokey Blue** 6/4.2oz Precut

**28025 Smokey Blue Large Wedge** 12/7oz Precut

A long, gentle cold-smoking over Oregon hazelnut shells infuses Rogue Creamery's Smokey Blue cheese with an added layer of rich flavor and terroir. Sweet cream flavors and caramel notes balance earthy flavors of smoke and hints of roasted hazelnuts. The result is a cakey, yet smooth blue cheese reminiscent of candied bacon.

### Pasteurized Milk

Aged 6 Months

### 31312 Bluehorn 1/5.25lb, Seasonal

Bluehorn is aged for a minimum of 120 days before it is soaked in Troon Vineyard's biodynamic Syrah Wine. Bright berry and plum notes enhance the fruity flavors that are naturally present in this cheese. Syrah adds a distinctive blush to the rind of this cheese making it stand out on any board. Bluehorn received a Super Gold medal at the 2022 World Cheese Awards!

Cow's Milk

Flavored Blue Cheese

Pasteurized Milk

## ROTH KÄSE — MONROE, WI

Nestled in the rolling hills of Southern Wisconsin, Roth Käse's chalet factory houses a Switzerland-made copper vat for the traditional production of Gruyère. They use time-honored recipes and the freshest local milk to craft their cheeses. The cellar master and his team meticulously tend to the cheese throughout the curing process to ensure that each cheese leaving their care meets rigorous quality expectations. This commitment to excellence has earned Roth Käse cheeses over 100 awards in regional, national and international competitions over the past decade.

### 17189 Buttermilk Blue 16/6oz Precut

Buttermilk Blue proves that not all great blue cheeses come from overseas. Drawing on the pristine natural resources of northwestern Wisconsin, Roth Käse's master cheesemakers begin with the freshest raw milk from herds of predominantly Jersey cows. The homogenized (not pasteurized) milk is inoculated with a secret blend of cultures, hooped by hand, pierced, salted, and cured for at least 2 months with regular rotation, ensuring a perfect cheese.

Cow's Milk

Blue Cheese

Raw Milk

Aged 2 Months

### 11007 Buttermilk Blue Affinee 2/3lb

Select wheels of Buttermilk Blue receive further curing for a minimum of six months, which results in a denser cheese with peppery notes and added layers of flavor.

Cow's Milk

Blue Cheese

Raw Milk

Aged 6 Months

### 07977 Grand Cru Original 12/6oz Precut

Roth Käse's signature alpine-style cheese is made in traditional copper vats and aged for over four months. This savory cow's milk cheese is perfect for making fondue or melting over roasted potatoes!

Cow's Milk

Alpine-Style

Pasteurized Milk

Aged 4+ months

**11001 Moody Blue** 1/6lb Wheel

**16464 Moody Blue** 16/6oz Precut

Made in small batches from fresh, local Wisconsin milk, this rich, creamy blue is delicately smoked over fruit wood to create subtle smoky undertones with hints of roasted nuts and coffee. Beautifully balanced, sultry, and seductive, Moody Blue is excellent on a cheese plate and delicious in culinary applications.

Smoked Blue Cheese

Cow's Milk

Pasteurized Milk

**31026 Prairie Sunset** 1/10lb

Inspired by the sun's slow descent over the Wisconsin prairie, Prairie Sunset embodies the color & soul of the American Heartland. Often described as a cheddar-gouda blend, this ochre cheese is sweet and approachable - a perfect snacking cheese!

Cow's Milk

Pasteurized Milk

Aged 4 Months

## SAMISH BAY CHEESE — BOW, WA

Suzanne and Roger Wechsler of Samish Bay Cheese have been making organic farmstead cheese in the Skagit Valley since 1999. They have a small herd of Milking Shorthorn and Jersey cows and use all of their milk to make cheese (and a little yogurt.) Their farm and cheese making operations are certified organic by the Washington State Department of Agriculture. All herbs used in the cheeses are also grown organically on the farm.

**27583 Gouda Organic** 24/0.33lb Precut Wedges

**27340 Gouda Organic with Herbs** 1/8lb Wheel

**27584 Gouda Organic with Herbs** 24/0.33lb Precut Wedges

**24794 Gouda Organic w/ Chili, Chive & Onion** 24/0.33lb Precut Wedges

Samish Bay Goudas are made with pasteurized milk and aged a minimum of 8 weeks. These certified organic cheeses showcase the quality of the farmstead milk and the herbs used to flavor them.

Aged 8 Weeks

Cow's Milk

Pasteurized Milk

Gouda/Flavored Gouda

## SHOOTING STAR CREAMERY — PASO ROBLES, CA

Shooting Star Creamery was established by fourteen-year old Avery Jones. As Avery spent much of her childhood helping her dad make cheese at Central Coast Creamery, it's no surprise that she was quick to become a star in the American cheese industry. With her first cheese, Aries, a mountain-style sheep's milk tomme, Avery won third best of show at the American Cheese Society Conference in 2019 - making her the youngest awarded cheesemaker! Today, Shooting Star Creamery offers four different sheep's milk cheeses, each embracing a different style and cheesemaking technique. Whether you're looking for a mild bloomy, a nutty aged, or something soft and stinky, Shooting Star Creamery has something for you.

### 30906 **Aries** 1/10lb

This alpine style is made with 100% sheep's milk. It is well balanced, with notes of fresh hazelnuts, crème fraîche, and a touch of lanolin.

Cow's Milk

Alpine Style

Pasteurized Milk

### 30907 **Sagittarius** 1/10lb

Made with equal amounts of cow and sheep's milk, Sagittarius is bold in flavor and will make your mouth water. Bright acidity complements layers of melted butter, caramel, and uncut grass.

Cow & Sheep's Milk

Pasteurized Milk

### 30908 **Leo** 2/2lb

Leo is a dense and silky soft-ripened cheese. Simple, yet delightful, with notes of sourdough, fromage blanc, and sauteed cremini mushrooms.

Sheep's Milk

Soft Ripened

Pasteurized Milk

### 30910 **Scorpio** 2/2lb

This washed rind sheep's milk cheese is a rare treat! The lovely little round is washed with a traditional salt brine which brings out a gentle pungent aroma. You will find raw peanuts, savory broth, and floral undertones on the palate.

Sheep's Milk

Washed Rind

Pasteurized Milk

## SPRING BROOK FARM — READING, VT

Spring Brook Farm follows a long tradition of cheese making which has its origin in the French Alps. Several years ago John and Janine Putnam of Thistle Hill Farm in nearby Pomfret, VT traveled to France looking for a cheese that would suit the milk from their herd of Jersey cows and Vermont's climate. After much research and help from a French cheesemaker, they developed a semi-hard cheese and named it Tarentaise, after the valley in the French Alps which inspired it. As demand for their cheese grew, John and Janine collaborated with Spring Brook Farm and the Farms for City Kids Foundation to build on this Tarentaise cheese making process.

Much like the variation from one cheese maker to the next within regional cheeses produced in Europe, both Spring Brook Farm Tarentaise made in Reading, VT, and

that produced on sister farm, Thistle Hill Farm in Pomfret, VT, maintain unique flavor profiles. This is the result of subtle differences between the two farms – the pastures, the Jersey herds, and the cheesemakers. The regional flavors are preserved and even highlighted in the respective cheeses. The result is a difference not only expected, but highly celebrated.

Farms for City Kids has been in operation since 1994, bringing groups of children to the farm for a week at a time to experience a farm-based curriculum. The cheese house is designed to allow visitors to view the process of making cheese, and has been integrated into the educational mission of the foundation. Making cheese at Spring Brook Farm further enhances the educational mission by creating a venue for students to study economics, chemistry, microbiology, food preservation, health, and nutrition. All funds from the sale of cheese go to support the Farms for City Kids foundation.

### **14814 Reading** 1/5lb Quarter Wheel

With advice from a French cheese making consultant, Reading was born. Made in a copper vat with traditional methods, this semi-soft alpine-style cheese has a creamy, nutty character infused with the flavor of the Vermont pastures and the rich milk of their small herd of Jerseys. The cheese melts well and is also a great stand-alone on a cheese platter.

Cow's Milk

Aged 3-4 Months

Raw Milk

Alpine Style Washed Rind

### **13765 Tarentaise** 1/4 Wheel

Based on the Alpage-style cheese Abondance, Tarentaise is fairly firm and aged for at least six months. The flavor is grassy, nutty, and buttery; as the wheels age in our caves, the flavor becomes more assertive. Tarentaise was awarded the prestigious honor of "Best Farmstead Cow's Milk Cheese" at the 25th American Cheese Society Conference.

Cow's Milk

Alpine Style

Raw Milk

Aged 6 Months

### **25489 Ashbrook** 1/18lb Wheel

### **26905 Ashbrook** 1/9 lb 1/2 Wheel

### **27335 Ashbrook** 1/4 Wheel

This new cheese from Spring Brook Farm is made in the style of the French Morbier, complete with its signature line of vegetable ash running through the center of the paste. This is achieved by splitting the wheels in half as soon as they can actually hold their shape, sprinkling the ash over the cut wheel, then pressing the halves back together for aging. The cheese is made from 100% raw Jersey cow's milk and formed into 18 pound wheels, which are then carefully washed and turned as they mature for the next 2-3 months. There is a slight aroma of toasted peanuts, the texture is bouncy and the mouthfeel is heavenly-rich and creamy. The flavor is deep and buttery with notes of earth and grass.

Cow's Milk

Morbier Style

Raw Milk

Aged 2-3 Months

## SWEET GRASS DAIRY — THOMASVILLE, GA

Located in Thomasville, GA, Sweet Grass Dairy is a second-generation family owned creamery producing handmade artisan cow's milk cheeses from their herd of 1,500 dairy cows. Thanks to the balmy year-round climate, the herd is barn-free and grazes year-round on fresh grass. Rotational grazing techniques are practiced on the farm to maintain soil quality and diversity. Sweet Grass Dairy cheeses are our first offering from the Southeastern US!

**26525 Thomasville Tomme** 1/7lb Wheel

**31126 Thomasville Tomme RW** 12/6oz Wedge

Inspired by the mountain-style tomme cheeses of Europe, Thomasville Tomme is firm and buttery with lingering flavors of grass, salt, and fresh cream. This is a great melter and pairs nicely with IPAs and Pinot Noir.

Cow's Milk

Raw Milk

Natural Rind

Aged 60-90 Days

**26526 Pimento Cheese Spread** 8/6oz

**28745 Pimento Cheese Spread** 1/4lb

Celebrating their Southern roots, Sweet Grass Dairy has created this unique, delicious, and, yes, artisan style Pimento Cheese spread using clean, high quality, nonGMO ingredients. The base for the spread is Thomasville Tomme, which is blended with mayonnaise, piquillo peppers, and smoky Spanish pimenton. Pair this sophisticated version of the classic with crackers, pickles, and your favorite beer!

Cow's Milk

Raw Milk

**26527 Green Hill** 8/7.5oz Wheels

Soft-ripened double cream brie-style cheese that showcases the fine quality of Sweet Grass Dairy's milk. This crowd-pleaser has a silky smooth texture and light notes of mushroom.

Cow's Milk

Pasteurized Milk

Bloomy Rind

**26528 Griffin** 1/7.5lb Wheel

**31127 Griffin RW** 12/6oz Wedge

Griffin is a different take on Sweet Grass Dairy's original Thomasville Tomme recipe. The curds for Griffin are soaked in local Terminus Porter and the same porter is used to wash the rind after 2 weeks of maturation. This technique lend malty and earthy flavors to the firm paste, which is more crumbly thanks to longer aging than Thomasville Tomme.

Cow's Milk

Raw Milk

Natural Rind

Aged at Least 120 Days

**29777 Lil' Moo Garlic & Chives** 8/7oz

Fresh tangy cow's milk mixed with a blend of garlic and fresh chives. Use as a dip for fresh vegetables or a sandwich spread.

Cow's Milk

Fresh Flavored

Pasteurized Milk

**31085 Lil' Moo Original** 8/7oz

Fresh spreadable cow's milk cheese that can be used in a wide range of sweet and savory applications, similar to cream cheese.

Cow's Milk

Fresh Flavored

Pasteurized Milk

**TWIN SISTERS CREAMERY — FERNDALE, WA**

In Whatcom County, WA, just miles from the Canadian border, husband and wife team Lindsay and Jeff create a selection of approachable, small format cheeses from beautiful Jersey cow's milk. The creamery is a true family affair, named after their twin daughters.

**28513 Whatcom Blue** 2/2.5lb

**28643 Whatcom Blue Food Service Pack (no label)** 8/2.5lb

**28855 Whatcom Blue** 16/5oz Half Moons

Made in small cylinders, this blue cheese gets its golden paste from high quality raw Jersey cow's milk. Its small format makes it easy to use, and the creamy texture is mild and approachable. This locally made blue pairs beautifully with sour cherry jam.

Cow's Milk

Blue Cheese

Raw Milk

Aged a Minimum of 60 Days

**29320 Whatcom Farmhouse White** 1/3lb Wheel

**29608 Whatcom Farmhouse White** 16/6oz

Somewhere between a havarti and a mild cheddar, Whatcom Farmhouse White is a high-quality raw milk table cheese that showcases the quality of the milk. It is buttery, slightly tangy, and melts like a dream.

Cow's Milk

Table Cheese

Raw Milk

Aged a Minimum of 60 Days

**29322 Whatcom Farmhouse White with Peppercorn** 1/3lb Wheel

**29609 Whatcom Farmhouse White with Peppercorn** 16/6oz

Second place winner in its category at the 2018 American Cheese Society conference, this version of Whatcom White is made by adding whole black peppercorns to the creamy, buttery base of Whatcom White. If you love peppercorns, you'll love this cheese!

Cow's Milk

Flavored Cheese

Raw Milk

Aged a Minimum of 60 Days

**27479 Whatcom Farmhouse White with Mustard Seed** 1/3lb Wheel

**27501 Whatcom Farmhouse White with Mustard Seed** 16/6oz Half Moons

The newest addition to Twin Sisters' line up is the Whatcom Farmhouse White with Mustard Seed. Whole mustard seeds add a pop of flavor to their mellow, buttery signature Farmhouse Whatcom White! This sweet and delicately spicy cheese will keep you coming back for more!

Cow's Milk

Flavored Cheese

Raw Milk

Aged a Minimum of 60 Days

## UPLANDS CHEESE — DODGEVILLE, WI

Located in the Southwest corner of Wisconsin known as the Driftless region, Uplands Cheese is surrounded by lush Midwest prairie land—the perfect location for dairy farming! Andy Hatch and his wife and business partners bought the farm from previous owners in 2014, after years spent working there learning the land. A few years spent in Europe learning different cheesemaking techniques made Andy the perfect candidate to take over the creamery, while business partner Scott took over herd management. One of the first farms to use rotational grazing practices in the United States, Uplands focuses on production of two exceptional, seasonal raw milk cheeses: Pleasant Ridge Reserve and Rush Creek Reserve. We are delighted to offer these wonderful American Artisan cheeses in the PNW!

**26565 Pleasant Ridge Reserve** 1/10lb Wheel

**24064 Pleasant Ridge Reserve Half Wheel** 1/5lb ½ Wheel

Pleasant Ridge Reserve is the most-awarded cheese made in the US. This special cheese is only made when the farms' cows (a mix of Holstein, Brown Swiss, Jersey and Tarentaise breeds) are on pasture, from May through October. At the peak of milk production, Andy can create 78 wheels of this naturally rinded Alpine beauty in a day! The cows graze on lush pastures, which influences the end flavors found in this beautiful cheese. This three-time Best-of-Show winner is full of savory, brothy notes and begs to be melted on everything. Pleasant Ridge also pairs beautifully with Jura Vin Jaune and raw almonds.

Cow's Milk

Alpine Style

Raw Milk

Aged a Minimum of 5 Months

**28725 Rush Creek Reserve** 8/12oz Wheels, Seasonally Available

Only made in Autumn, when Uplands' cows are transitioning from pasture feed to dry hay feed, Rush Creek Reserve was inspired by Andy's time spent learning how to make Vacherin Mont d'Or in France. Rush Creek takes after this traditional cheese; Andy uses raw milk, wraps the cheese in spruce bark, and ages it for 60 days before releasing it to the waiting crowds! Rush Creek Reserve is meant to show off the richer texture brought about by the change in feed. Simply slice off the top and serve this ooey gooey cheese as it's meant to be served: like a delicious, savory pudding!

Cow's Milk

Aged 60 Days

Raw Milk

Spruce Bark Wrapped

## VELLA CHEESE COMPANY — SONOMA, CA

Mention “DRY JACK” and you’re reminded not only of a remarkable cheese but also of an entire family history. The Vella Cheese Company in Sonoma, California—fifty miles north of San Francisco—has been operating for nearly seventy years, having transformed itself from a brewery into a cheese making facility during Prohibition. Ignazio’s father, Tom, started the business in 1931.

### 14303 Vella “Bear Flag” Dry Jack - 18 months 1/8lb Wheel

Like many wonderful foods, Dry Jack cheese is the result of both luck and design. A Sonoma cheese dealer was having a hard time selling his supply of Monterey Jack during World War I. He began stacking his cheeses in his basement, between wooden boards, since he had no place else to put them. He tended to the cheeses, adding a little salt to them and turning them every week. What resulted was a dry, aged cheese that particularly appealed to Italian immigrants who were searching for a hard grating cheese.

(Italian cheeses were not being imported to the US at the time.)

Ignazio Vella was tireless in his promotion of high-quality cheese. He donned a rubber apron, and like the rest of his workers, gathered the curds, tied them in muslin, and placed the muslin sack of curds and remaining whey between his belly and the side of the cheese vat, squeezing out as much moisture as his strength would allow. The curds are then bundled and tied to drain further on wooden slats. The term “dry” comes from the fact that, unlike regular Jack cheese, Dry Jack is aged to allow much of the moisture to evaporate. A unique feature of Vella Dry Jack is its rind, which is coated with a mixture of cocoa, pepper, and oil. This dark brown rind not only adds a bit of spice, but also protects one of America’s most soulful cheeses.

Cow’s Milk

Firm Jack Style

Pasteurized Milk

Aged 18-24 Months

## VERMONT CREAMERY — WEBSTERVILLE, VT

Launched in 1984, Vermont Creamery still follows the path Bob Reese and Allison Hooper took years ago — crafting artisanal dairy products in the European style through a vital link with local farms. Based in the town of Websterville, the company supports a network of more than 20 family farms that provide milk meeting the highest standards of purity.

While Vermont Creamery has earned worldwide recognition, the company is proudest of its contribution to the health of local agriculture. After all, as Allison learned on a family farm in France, quality originates at the source — with the people who work the land and the pride they take in the yield. We stock 2 VBC cheeses every day, and have a full line-up available via special order!

### 14208 Bonne Bouche 6/8oz

Considered to be the creamery’s Flagship cheese, Bonne Bouche literally means “good mouthful”, and is a French term used to describe a tasty morsel. This hand-ladled, ash-ripened cheese was first introduced in 2001 and continues to be a cheese lover’s favorite. Full of goatly tang and earthy notes, this cheese continues to soften and become more and more silky as it ages.

Geotrichum Rind

Goat’s Milk

Pasteurized Milk

Aged 10 Days

### 14206 Crème Fraiche 12/8oz Cups

Crème Fraiche was one of the first products made at Vermont Creamery. Using high quality cream from their local St. Albans Cooperative and natural lactic cultures, this crème fraiche is the Hoopers' take on a French classic. For a sweeter focus, the vanilla bean crème fraiche works like a charm – great on apple pie!

Fresh Cheese

Cow's Milk

Pasteurized Milk

### 03679 Cremont 6/5oz

Crème Fraiche was one of the first products made at Vermont Creamery. Using high quality cream from their local St. Albans Cooperative and natural lactic cultures, this crème fraiche is the Hoopers' take on a French classic. For a sweeter focus, the vanilla bean crème fraiche works like a charm – great on apple pie!

Geotrichum Rind

Cow & Goat's Milk

Double Crème

Pasteurized Soft Ripened

### 05350 Bijou 6/2oz

A little jewel of goat's milk, Bijou a crottin-style goat's milk with a wrinkly Geotrichum rind. It has a dense, fudgy center that tastes of fresh goat cream and citrus.

Geotrichum Rind

Goat's Milk

Pasteurized Milk

### 27354 St. Albans 9/2.82oz

A unique American take on the classic French St. Marcellin. St. Albans takes its name from the town St. Albans in Vermont and is an homage to the long standing relationship with the farmers at the St. Albans Cooperative. This is the first 100% cow's milk cheese Vermont Creamery has produced as well as their first certified non-GMO cheese. The little wheels are hand shaped and after eleven days, are delicately place in the iconic ceramic crocks. The crock serves as the perfect vessel for baking and enjoying St. Albans with baguette or fingerling potatoes.

Cow's Milk

Aged 11 Days

Pasteurized Milk

Soft Ripened in Ceramic Crock

## WILLAMETTE VALLEY CHEESE — SALEM, OR

Located in Salem, Oregon, Willamette Valley Cheese makes the only certified organic artisan cow's milk cheese, handcrafted in the traditional European way. The organic cow's milk is sourced from their surrounding local family farms, where animal welfare is at the top of their priorities. Their cows are only fed with 100% organic alfalfa and corn grown on their family farms. They use simple, healthy, organic ingredients to craft best-in-class handmade cheese by their dedicated cheese makers.

### 28783 Organic French Prairie Brie 6/4oz

This French style Brie is made fresh from 100% organic pasteurized cow's milk. It is soft, delicately creamy, and buttery with a subtle bloomy rind. This Brie is best enjoyed about 10 days prior to the date on the package. The longer it is stored, the softer it becomes.

Cow's Milk

Soft Ripened

Pasteurized Milk

THE AMERICAN CHEESE SOCIETY (ACS®) DEFINES ARTISAN CHEESE AS FOLLOWS: “THE WORD “ARTISAN” OR “ARTISANAL” IMPLIES THAT A CHEESE IS PRODUCED PRIMARILY BY HAND, IN SMALL BATCHES, WITH PARTICULAR ATTENTION PAID TO THE TRADITION OF THE CHEESEMAKER’S ART, AND THUS USING AS LITTLE MECHANIZATION AS POSSIBLE IN THE PRODUCTION OF THE CHEESE. ARTISAN, OR ARTISANAL, CHEESES MAY BE MADE FROM ALL TYPES OF MILK AND MAY INCLUDE VARIOUS FLAVORINGS.”

**AMERICAN ARTISAN  
PRE-ORDER**



## CELLARS AT JASPER HILL – GREENSBORO, VT

Jasper Hill is a working dairy farm with an on-site creamery in the Northeast Kingdom of Vermont. An underground aging facility maximizes the potential of cheeses made by the creamery, as well as those made by other local producers. Jasper Hill's mission is to make the highest quality products in a way that supports Vermont's working landscape. They are focused on quality and innovation in the artisan cheese industry and promoting their regional taste of place. We stock a select few Jasper Hill cheeses, and have the rest available via our American Artisan Pre-Order Program.

### **08968** Alpha Tolman 1/20lb Wheel, Pre-Order

Aged for 8 to 12 months at the Cellars, Alpha Tolman is a raw milk Alpine-style cheese perfect for melting. It is buttery and nutty when young, and becomes increasingly bold and meaty with age. Pair with onion jam and a plummy red wine!

Cow's Milk	Alpine Style	Raw Milk
		Aged 8 to 12 Months

### **25917** Eligo 4/1.8lb Bricks, Pre-Order

This mixed-milk softie is made at Jasper Hill Farm with beautiful goat milk sourced from neighboring Bridgeman Hill Farm. It is aged in the Cellars where Eligo is washed with a salt brine to develop a thin, funky rind. The dense paste is buttery and complex, with cow's milk, goat's milk, and the washed rind each contributing distinct flavors and aromas.

Goat & Cow's Milk	Washed Rind	Pasteurized Milk
		Aged a Minimum of 21 days

### **24455** Little Hosmer 12/4oz, Pre-Order

If you're looking for a great mini soft ripened cheese, look no further than Little Hosmer! Named after a small local pond, this cheese has traditional brie-style flavors: from cauliflower and crème fraîche notes to mushroomy, nutty aromas that finish on a clean note, Little Hosmer is perfect paired with a wheat beer!

Cow's Milk	Soft Ripened	Pasteurized Milk
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### **14462** Moses Sleeper 4/1.25lb Wheel, Pre-Order

Modeled after the classic French Brie, Moses Sleeper is chalky when young and becomes creamy as it ripens, with a long finish reminiscent of grass, brassica vegetables (cauliflower, asparagus), and hay. The clean, rich, award-winning milk from the small herd of cows at Jasper Hill Farm makes the creamy sweetness in this cheese just that much more pleasing to the palate.

Cow's Milk	Soft Ripened	Pasteurized Milk
		Aged 6-12 Weeks

AMERICAN ARTISAN PRE-ORDER

**90041 Oma** 4/1.25lb Wheel, Pre-Order

Oma is named for grandmother Erika von Trapp, who settled the farm with her husband Werner. It is a pudgy, washed-rind tomme with balanced pungency. Though not based on any other specific recipe, the decadent style is immediately familiar. Sebastian learned to make cheese by working at Jasper Hill Farm and both brothers spent time with Neal's Yard Dairy in preparation for their new pursuit. Oma has a soft, golden interior that, depending on age, ranges from thick and creamy to pudding-like—though never runny. This indulgent mouthfeel, coupled with a tender, palatable rind and balanced character, remind us of the French Reblochon. Its flavor is buttery and round with a reserved earthy aroma. Oma is beverage-friendly, especially with craft beers, and it is a suitable match for dried fruit or fig jam.

Cow's Milk

Washed Rind

Raw Milk

Aged 10-14 Weeks

**27963 Sherry Gray** 10/7oz, Pre-Order

This ash-ripened double-cream button is made from grass-fed cow's milk and added cream. Dark grey ash contrasts the ivory paste, making it as beautiful as it is delicious. Notes of cultured cream and white mushrooms dominate the palate. This adorable button makes a beautiful addition to any cheese plate!

Cow's Milk

Ash-Ripened

Pasteurized Milk

Double Crème

Aged 12-14 days

**26314 Willoughby** 8/8oz, Pre-Order

Willoughby was a Cellars collaboration with cheesemaker Marisa Mauro, when production ceased due to a creamery fire. Jasper Hill resurrected this complex little washed rind. This savory orange rinded cheese has hints of peat and onions, with a beefy, fatty finish.

Cow's Milk

Washed Rind

Pasteurized Milk

Aged 6-12 Weeks

**29636 Winnimere** 5/13oz, Seasonal Pre-Order

Winnimere is a take on the classic cheeses from the Jura Mountains such as Vacherin Mont d'Or. Like these traditional cheeses, Winnimere is only produced during the winter months when Jasper Hill's Ayrshire cows are giving rich, hay-fed raw milk. The young cheeses are wrapped in tender spruce bark harvested on the farm and washed with cultured brine for even rind development. At 60 days this decadent cheese is spoonably soft and has notes of smoked pork, sweet cream, and a distinct woodsy finish. Best enjoyed whole by removing a part of the top rind and spooning out the rich paste.

Cow's Milk

Aged 60 Days

Raw Milk

Spruce Bark Wrapped Washed Rind

Peggy Smith and Sue Conley moved to California's Bay Area in the 1970s to pursue careers in the food industry, where they spent years working in restaurants before starting Tomales Bay Foods. Tomales Bay is a marketing and distribution company that helps bring local Marin County cheeses to the Bay Area's restaurant scene. Their first location in Point Reyes included a small cheesemaking room, where the duo began making fresh cheese. This is how Cowgirl Creamery was started! Since then, the creamery has won many awards, expanded to two working creameries, and operates several retail establishments.

### 24167 Crème Fraiche 12/5.3oz, Pre-Order

With hints of sweet nuttiness, Cowgirl's crème fraiche is rich, creamy, and decadent. The perfect pairing for fresh fruit!

Cow's Milk                      Fresh Cheese                      Pasteurized Milk

### 28077 Devil's Gulch 6/7oz, Pre-Order

Cowgirl's winter seasonal, Devil's Gulch, is a bloomy rind dusted with a mix of sweet and spicy ground peppers from Allstar Organics.

Cow's Milk                      Pasteurized Milk

Flavored Rind                      Soft Ripened

### 24169 Fromage Blanc 12/5.3oz, Pre-Order

Cowgirl's Fromage Blanc is a versatile fresh cheese made with whole milk rather than the traditional cream—meaning it has roughly 30% less fat! Smooth, silky, rich and delightful, it's a great ingredient!

Cow's Milk                      Fresh Cheese                      Pasteurized Milk

### 28078 Pierce Point 6/8oz, Pre-Order

Named after a ranch on the Pt Reyes national seashore, Pierce Point is made from organic Holstein cow's milk and dusted with a mix of calendula, chamomile, field flowers, and thai basil. This cheese transports you to a beautiful California summer day, and it is Cowgirl Creamery's summer seasonal softie.

Cow's Milk                      Soft Ripened                      Pasteurized Milk

Flavored Rind

### 30512 Red Hawk 6/7oz, Pre-Order

This stunning washed-rind triple creme is made in small batches at Cowgirl's original creamery along the coast of Northern California. Bold aromas accompany this savory, velvety cheese.

Cow's Milk                      Washed Rind                      Pasteurized Milk

Triple Cream

**30439 Wagon Wheel** 1/15 lb, Pre-Order

A versatile, snackable cheese - at room temperature this cheese is approachable and delicious! Trying melting it for a gooey, savory treat!

Cow's Milk

Washed Rind

Pasteurized Milk

Raclette-Style

Aged 75 days

**FIREFLY FARMS — ACCIDENT, MD**

Founded in 2002 by partners Mike Koch and Pablo Solanet, Firefly Farms produces wonderful, award-winning goat cheeses. The company is dedicated to sustainability and renewable energy (one third of their power comes from solar panels); the local community (fair prices are paid for milk collected from farms within a 30 mile radius of production); clean ingredients (animals are never treated with added hormones or antibiotics); and a belief that simplicity produces amazing cheeses. Four simple ingredients go into Firefly cheeses: pasteurized goat's milk, bacterial cultures, vegetarian rennet, and salt.

**24669 Merry Goat Round Spruce Reserve** 4/10oz, Pre-Order

An iconic reimagining of the original Merry Goat Round, Spruce Reserve is wrapped in spruce bark before heading into the aging caves. Initially released in honor of the creamery's 15th anniversary, this goat cheese becomes increasingly gooey and spoonable as it ages. Woodsy, tangy, and delicious!

Goat's Milk

Spruce Bark Wrapped

Pasteurized Milk

Aged 6 Weeks

**24672 Cabra La Mancha** 1/4.5lb, Pre-Order

**29087 Cabra La Mancha** 10/7oz Wedge, Pre-Order

Inspired by Spanish washed-rind cheeses, this ten week-aged washed-rind goat cheese has a semi-soft texture. Milky and smooth after ten weeks of cave aging, Cabra La Mancha becomes more earthy and robust at it matures.

Goat's Milk

Washed Rind

Pasteurized Milk

Aged 90 Days

**24673 Black and Blue** 1/5.5lb, Pre-Order

Firefly's take on blue is rich and dense, with intensely marbled blue veins. A subtle lactic sweetness is discernable underneath the spicyness of the blue.

Goat's Milk

Natural Rind

Pasteurized Milk

Aged 4 Months

**26045 Goat Log with Orange & Fig** 12/4oz, Pre-Order

Simple, fresh goat's milk cheese blended with dried figs and candied orange peel.

Goat's Milk

Fresh

Pasteurized Milk

**26277 Herby Harissa Goat Log** 12/4oz, Pre-Order

Fresh, goat's milk cheese blended with North African spice blend harissa for spicy kick.

Goat's Milk

Fresh

Pasteurized Milk

Flavored

**31012 Bloomy Breeze** 8/6oz, Pre-Order

Dense, velvety, and decadent. Bloomy Breeze is made with a blend of Jersey and Holstein cow's milk creating a buttery center and a thin, edible rind that is fluffy and white like a layer of fresh snow. These 6 ounce wheels are the perfect size!

Cow's Milk

Soft Ripened

Pasteurized Milk

**GREEN DIRT FARMS – WESTON, MO**

Located in Missouri, Green Dirt Farms is dedicated to protecting the environment. They practice management-intensive grazing, which helps encourage healthy growth of the grass that their flock of sheep graze on. Green Dirt Farms truly believes that grass-fed sheep produce the highest quality milk, and the flavors found in their cheeses evolve along with the plants the sheep graze on—a showcase of Missouri terroir. Their sheep milk is notable for its content of omega 3 fatty acids, beta carotene, and vitamins A and E. Additionally, Green Dirt Farms is an Animal Welfare Approved organization, which verifies their animals are raised humanely, with access to pasture and the freedom to express their natural behavior. Neighboring AWA farms provide extra milk used for production of their range of small-batch, original American Artisan cheeses.

**29980 Dirt Lover** 8/6.5oz, Pre-Order

This beautiful Missouri original is dusted with vegetable ash, producing a striking rind that is a mottling of white and black. Mushroomy, rich, and buttery, with a slight lemony zing, this ash-ripened bloomy rind becomes more and more earthy as it ages. It finds its perfect pairing with a light rose or a crisp wheat beer.

Sheep's Milk

Soft Ripened Ashed Rind

Pasteurized Milk

**29977 Fresh Sheep** 6/3.5oz, Pre-Order

**29976 Fresh Sheep with Rosemary** 6/3.5oz, Pre-Order

**29981 Fresh Sheep with Garlic and Herbs** 6/3.5oz, Pre-Order

Green Dirt Farms focuses on animal welfare and ensuring that their sheep can graze on local grasses as much as possible. The quality and care taken to produce this fresh, lactic-set sheep milk cheese is evident with the first bite. While fresh goat milk cheese has become common in the American market, fresh sheep milk cheeses are still quite new. Light and tangy, rich and delicious, we are proud to offer multiple varieties of this Missouri-made specialty cheese.

Sheep's Milk

Flavored Cheese

Pasteurized Milk

Fresh Cheese

### **29978** **Prairie Tomme** 1/4-5lb, Pre-Order

One of Green Dirt's aged offerings, this tomme is a hard, mountain-style cheese aged for at least 4 months. While aging, the rind is washed with a brine that gives the cheese a beautiful, natural rind and musty, earthy scent. Nutty, with brown butter notes, this 100% sheep's milk cheese offers the best of the Alpine style paired with the best traits of an aged sheep's milk cheese. Praire Tomme is a great melter, but also earns its rightful place on the cheese board.

Sheep's Milk

Tomme Style

Pasteurized Milk

Aged Minimum of 4 Months

## **NETTLE MEADOW FARM — WARRENSBURG, NY**

Nettle Meadow is a goat and sheep dairy and cheese producer in New York's Adirondack foothills. Home to over 300 goats, 100 sheep, and a variety of farm sanctuary animals, Nettle Meadow is committed to the principles of natural and organic ingredients, happy and healthy animals, and carefully hand-crafted artisan cheese. Founded in 1990 on the site of a historic Adirondack dairy farm dating back to the 1700s, owners Lorraine Lambiasi and Sheila Flanagan began as the farm's only caregivers and cheesemakers. Now, the two have grown to have a team of passionate people both making cheese and lovingly caring for the animals and the land, creating a model of sustainable agriculture.

### **24457** **Partridge Mountain** 6/10oz, Pre-Order

Partridge Mountain is a new washed rind cow's milk cheese from Nettle Meadow. Infused with Juniper and Sage, this cheese is unlike any other on the market!

Cow's Milk

Flavored Cheese

Pasteurized Milk

Washed Rind

### **24458** **Thunder Nest** 6/8oz, Pre-Order

This new soft-ripened square is made from cow's milk and infused with caraway and sumac for a true taste of Adirondack terroir!

Cow's Milk

Flavored Cheese

Pasteurized Milk

Soft Ripened

### **24321** **Amber Kunik** 6/10oz, Pre-Order

Goat's milk marries with cow's cream for this twist on Nettle Meadow's most awarded cheese. To add a kick, this soft ripened cheese's edible rind is washed with a mix of local beer and whiskey..

Goat & Cow's Milk

Triple Crème

Pasteurized Milk

Washed Rind

**28047 Briar Summit** 6/8oz, Pre-Order

Briar Summit is a bloomy white mold-ripened cheese handcrafted from goat, sheep, and cow's milk and infused with raspberry leaf tea and cow's milk cream for unique visual effect and an earthy flavor profile. The pyramid shape is stunning in the cheese case and gives variety on the cheese plate.

Flavored Cheese      Cow, Goat and Sheep's Milk      Pasteurized Milk  
Soft Ripened

**28051 Fromage Blanc Honey Lavender** 8/5oz, Pre-Order

This fresh, unsalted goat cheese is soft and spreadable, with a sweet, floral flavor profile.

Goat's Milk      Flavored Cheese      Pasteurized Milk  
Fresh Cheese

**28046 Fromage Frais Apple Cider** 8/5oz, Pre-Order

Made with an Apple Cider syrup (from apple cider made on the farm!), this fresh mixed milk cheese is full of sweet, crisp flavor.

Cow and Goat's Milk      Flavored Cheese      Pasteurized Milk  
Fresh Cheese

**28048 Kunik** 6/10oz, Pre-Order**28052 Kunik Mini** 9/4oz, Pre-Order

The most popular cheese from Nettle Meadow Farm is Kunik: a bloomy rind goat's milk cheese made with the addition of cow's milk cream for its distinctive, rich, luscious flavor profile. When the cheeses are young the texture is dense and fudgy, and becomes more creamy as the flavors are intensified.

Cow and Goat's Milk      Triple Creme      Pasteurized Milk  
Soft Ripened

**30787 Truffle Kunik** 6/10oz, Pre-Order

Nettle Meadows' classic triple cream Kunik enhanced with truffle oil and a gorgeous layer of black truffles through its middle. Bold and fragrant, this is a cheese you shouldn't miss!

Cow and Goat's Milk      Flavored      Pasteurized Milk  
Soft Ripened

**28785 Sappy Ewe** 9/6oz, Pre-Order

Sappy Ewe is a true expression of the terroir and the fruit of the land in the Adirondacks. Being such a prominent maple-producing region, Sheila decided to infuse this cheese with a maple reduction and cover it with black ash. Made with sheep and cow's milk, this unique cheese is one of the newest additions to the Nettle Meadow line. Offering a stark contrast between rind and paste with the addition of maple, this cheese is truly one of a kind.

Sheep and Cow's Milk      Flavored Cheese      Pasteurized Milk  
Ash Ripened

**28050 Simply Sheep** 6/8oz , Pre-Order

Simply Sheep is a semi-aged 100% sheep's milk wheel that is cultured differently than most of the other bloomy rinds produced by Nettle Meadow. Mild and buttery when it is young, it ages to become quite robust and intense. This is a true testament to the quality of the sheep's milk produced on the Nettle Meadow Farm.

Sheep's Milk

Soft Ripened

Pasteurized Milk

**28045 Three Sisters** 6/7oz, Pre-Order

Three sisters is an artful balancing act of cow, goat, and sheep's milk and the result is an incredibly complex yet approachable piece of cheese. Each individual milk plays an important role in the flavor profile that Sheila has worked diligently to get "just right." Excellent pairing for fresh fruit and lighter bodied red wines.

Cow, Goat and Sheep's Milk

Soft Ripened

Pasteurized Milk

**28450 Sugar Loaf** 1/4lb, Pre-Order

This smooth triple crème has a silky, spreadable texture and a fluffy, snow-white rind that offers aromas of button mushrooms and crème fraîche. The simple, yet decadent cheese has notes of cultured butter on the palate. Serve with baguette and a country-style pate or a sweet fig jam and a glass of your favorite sparkling wine.

Cow's Milk

Soft Ripened

Pasteurized Milk

**OLD CHATHAM CREAMERY – OLD CHATHAM, NY**

Old Chatham began making cheese in 1993 in New York State. Founders Tom and Nancy Clark bought 600 acres of land, which positioned them as the largest sheep's milk dairy in the United States. In 2014, Dave and Sally Galton purchased the creamery, and continue to uphold Tom and Nancy's original values, while their flock of sheep has grown to 2,100! The sheep are milked twice a day, and fed a diet of locally-sourced hay and grains.

To offer the best shelf life possible, we offer Old Chatham Creamery cheeses as part of our American Artisan preorder program.

**24357 Square Camembert** 12/4oz Squares, Pre-Order

**24358 Nancy's Camembert** 2/2.2lb Wheels, Pre-Order

**24359 Camembert Wedges** 8/4oz Wedges, Pre-Order

Old Chatham's iconic cheese, this Camembert is a blend of sheep and cow's milk, with cow's cream added to ramp up the butterfat content. This is a luscious and creamy American original!

Mixed Milk

Soft Ripened

Pasteurized Milk

**24360 Kinderhook Creek Mini** 8/3.5oz Wheels, Pre-Order

Kinderhook Creek is a multi-award winning cheese made from pure sheep's milk. Its bloomy rind surrounds an earthy, creamy paste.

Sheep's Milk

Soft Ripened

Pasteurized Milk

**24362 Ewe's Blue** 2/3lb Wheels, Pre-Order

Old Chatham's blue is made with 100% sheep's milk and takes inspiration from French Roquefort. Creamy and fruity, with a bite on the finish!

Sheep's Milk

Blue Cheese

Pasteurized Milk

**SAMISH BAY CHEESE — BOW, WA**

Suzanne and Roger Wechsler of Samish Bay Cheese have been making organic farmstead cheese in the Skagit Valley since 1999. They have a small herd of Milking Shorthorn and Jersey cows and use all of their milk to make cheese (and a little yogurt.) Their farm and cheese making operations are certified organic by the Washington State Department of Agriculture. All herbs used in the cheeses are also grown organically on the farm.

**25299 Aged Organic Ladysmith** 1/5lb, Pre-Order

Made from cow's milk, the aged version of Samish Bay's flagship cheese, Ladysmith, has a wonderful burst of flavor.

Cow's Milk

Pasteurized Milk

Organic

Aged Cheese

**14460 Ladysmith Organic, Small Wheel** 4/1lb Wheels, Pre-Order

**27391 Ladysmith Organic** 1/2lb Wheel, Pre-Order

Ladysmith is a very fresh cheese produced several times a week by Samish Bay. The freshness of these cheeses dictates that they should be consumed while the fresh quality can be enjoyed, within a week or so of receiving them. In order to make sure you receive the freshest cheese possible, we pick Ladysmith up weekly on Wednesday and deliver it on Thursday and Friday by weekly preorder. Ladysmith was the 1st place winner in the Fresh Cheese category at the 2010 American Cheese Society competition!

Cow's Milk

Fresh/Flavored Fresh Cheese

Pasteurized Milk

**01820 Queso Diablo Small Wheel** 6/2lb, Pre-Order

Samish Bay's Queso Fresco style cheese filled with diced Habaneros and Jalepeños. Spicy chilis add just the right amount of punch to this fresh, milky cheese.

Cow's Milk

Pasteurized Milk

Fresh Cheese

Spicy - Flavored with Habaneros & Jalapenos

**25297 Vache** 12/9.5oz, Pre-Order

If you're looking for a locally-made smooth, creamy, spreadable cheese, look no further than Samish Bay's Vache! Simple, creamy, and easy to eat, we love it in place of cream cheese on bagels, with a drizzle of honey.

Cow's Milk

Pasteurized Milk

Fresh Cheese

AMERICAN ARTISAN PRE-ORDER

The image shows a close-up of several large, conical metal bells hanging from a dark wooden beam. Each bell is attached to a light-colored leather strap with a metal ring. The bells have a weathered, patinated surface and some are engraved with designs. The background is dark and out of focus.

# **BASQUE COUNTRY**

### 31197 Agour Brique 2/4.4lb

This cheese from Agour is formed as a rectangular brick and aged for at least 4 months. Its shape makes it easy to slice, and it conveys the same richness and character of AOC Ossau-Iraty. Nutty, rich and full of fruit flavors, Agour Brique lends itself well to elevated sandwich programs.

Made by Agour	From the Pyrénées	Pasteurized Milk
Sheep's Milk	Aged at least 4 Months	Natural Rind

### 23740 Agour Pyrénées Brebis AOC Ossau-Iraty 1/10lb Wheel

### 29453 Agour Pyrénées Brebis AOC Ossau-Iraty 4/2.5lb Precut

### 17415 Agour Pyrénées Brebis AOC Ossau-Iraty 20/8oz Precut

This authentic Ossau-Iraty-Brebis-Pyrénées is made in the Basque Country from pure sheep's milk. Brebis is the French word for sheep and the sheep's milk cheeses of this region are some of the oldest in production. The Basques insist that their cheeses are around 4000 years old and often call them ardi-gasna, meaning "ewe or local cheese". The Agour Company, located next to Baigura Mountain, is in the heart of the Basque Country and is committed to providing cheese of the highest quality, according to strict rules of tradition. Some of the AOC rules include that milk production must be done from local herds; the milk must be transformed within 48 hours after milking; only natural rennet may be used; and the resulting flavor and texture must adhere to regular inspections by experts. This cheese is firm with a rich, aromatic flavor and nutty aftertaste.

Made by Agour	From the Pyrénées	Pasteurized Milk
Sheep's Milk	Aged at least 4 Months, usually 6 Months	Natural Rind

### 27306 Black Head Manech Ossau-Iraty 1/10lb

This unique Ossau Iraty is made exclusively from the milk of heritage breed Black Head Manech sheep grazing on high mountain pasture, which is prized by cheesemakers for its exceptional richness. Each wheel is made by hand and aged on wood boards for a minimum of 6 months. The smooth, firm paste offers deep caramel flavors, with undertones of broth and a long, savory finish.

Made by Agour	From the Pyrénées	Pasteurized Milk
Aged at least 6 Months	Black Head Manech Sheep's Milk	Washed Rind

### 27236 Arpea 2/1.54lb

Arpea is one of the first new cheeses to be produced at the Irati dairy. This small format 100% sheep's milk cheese has a lightly washed rind and is aged only two weeks before being packed for its trip across the sea. The paste is smooth and creamy when young with small eyes throughout. As Arpea matures the lactic vegetal flavors evolve into a savory nuttiness.

Made by Agour	From the Pyrénées	Pasteurized Milk
Sheep's Milk	Aged a Minimum of 2 Weeks	Washed Rind

**23731 Ardi Gasna with Espelette** 1/10lb Wheel

This cheese is a recent addition to the Agour range. The famous Basque Espelette pepper is added to the cheese itself. The paste has a light orange tint and the pepper lends a little spice to the flavor. The addition of pepper prevents this from meeting the AOC requirements to be called Ossau Iraty; Ardi Gasna is the generic Basque name for sheep's milk cheese, but this pepper infused version is a true example of Basque terrior.

Made by Agour	From the Pyrénées	Pasteurized Milk
Sheep's Milk	Aged at least 4 Months, Usually 6 Months	Natural Rind

**27772 Bleu des Basques** 1/6.6lb Wheels

A rustic natural rind gives way to a smooth, dense paste shot through with blue veining. The characteristics of Basque sheep's milk dominate this cheese, giving it a creamy, melt-in-your-mouth texture, lactic flavors of butter and cultured cream, and a delicate spicy-floral edge. The spicy blue molds are a nice counterpoint to the richness of the milk and make this a complex and wonderfully balanced blue cheese.

Made by Onitek	Raw Milk	From the Pyrénées
Sheep's Milk	Aged at least 3 Months	Natural Rind

**22937 Idiazabal DOP** 1/7lb Wheel

Idiazabal is a small village in the heart of the Basque region. Each fall with the first snow, farmers would descend from the mountain pastures with their flocks. At that time, an important farmers market would take place where smoked ewe's milk cheese would be sold. Normally this cheese is smoked with beech wood, hawthorn or cherry wood. Idiazabal is a robust and sharp cheese, made to be cured for a long period. Unpasteurized whole sheep's milk from Lacha and Carranzana breeds give it a slight piquant taste.

Made by Bideki	From Spain Basque Region	Raw Milk
Aged at least 6 Months	Sheep's Milk	Natural, Smoked Rind

**23241 Istara AOC Ossau Iraty** 1/9.5lb Wheel**17185 Istara AOC Ossau Iraty** 12/6.4oz Precut

This is a wonderful version of a traditional Ossau-Iraty-Brebis from the Rigal family of cheeses. It has a dense, semi-firm texture sometimes broken with a few thin fissures or holes, but otherwise compact. The flavor is refined and balanced: aromatic herbaceous and fruity qualities with a buttery rich finish. This cheese is similar in style to an Etorki but has much more character and complexity, largely due to its AOC status. Anyone who enjoys sheep cheese will quickly fall in love.

Made by Louis Rigal	Aged at least 3 Months	From the Pyrénées
Pasteurized Milk	Natural, Brushed Rind, Finished with Wax	Sheep's Milk

**23243 Petit Basque with Waxed Rind** 1/1.5lb Wheel

**16107 Petit Basque with Waxed Rind** 12/5.6oz Precut

**23245 Petit Basque with Natural Rind (Natamycin Free)** 6/600g

This little sheep milk cheese hails from the Basque region of Southwest France, towards the Spanish border. The size and shape are just right for a cheese tray and the texture is semi-firm with nutty, fruity notes. Traditionally served with black cherry preserves.

Made by Lactalis

From the Pyrénées-Atlantiques

Pasteurized Milk

Wax or Natural Rind

Sheep's Milk

Aged at least 70 Days

**23737 Petit Agour** 6/1.6lb Wheels

Another small format sheep's milk cheese from Agour, Petit Agour gets its distinctive appearance from being hand molded and rubbed with Piment d'Espelette. It has twice won a Gold Medal at the Salon d'Agriculture for good reason. The paste is firm but buttery, and after three months of maturation the flavors become nutty and complex with notes of toasted caramel on the finish.

Aged 3-4 Months

From the Pyrénées

Pasteurized Milk

Sheep's Milk

Natural rind rubbed w/ Pimenton d'Espelette

Made by Agour



# BRITISH ISLES

**27441 Cheddar with Mustard & Ale** 1/2.65lb Wheel

This cheddar is cheese and pairing all in one: cheddar, plus mustard and ale! The rich, savory cheese is made with British whole grain mustard and Old Speckled Hen ale.

Made by Ford Farms                      Cow's Milk                      Pasteurized Milk  
Flavored Cheddar

**01683 Cheddar with Irish Whiskey** 1/5lb Wheel**05538 Cheddar with Irish Whiskey** 12/7oz Precut**01684 Cheddar with Red Wine** 1/5lb Wheel**05539 Cheddar with Red Wine** 12/7oz Precut**01685 Cheddar with Irish Porter** 1/5lb Wheel**05540 Cheddar with Irish Porter** 12/7oz Precut**06502 Naturally Oak Smoked Cheddar** 1/5lb Wheel

Produced by Old Irish Creamery, located in County Limerick, this line is classic Irish cheddar. To make the flavored cheeses, authentic Irish ingredients are folded into the curds and pressed, giving the cheeses their characteristic marbled appearance. Jameson whiskey and Guinness lend their iconic flavors to some of Old Irish Creamery's most popular cheeses, while the red wine version imparts an eye-catching marbling, and the oak smoked cheddar delivers a savory experience. These 5lb wheels are made without a waxed rind.

Made by Old Ireland Creamery                      Blended with Different Flavors  
Cheddar Style                      Pasteurized Milk                      Aged 4 Months  
Cow's Milk                      From Ireland                      No Rind

**20538 Coastal Cheddar** 1/11lb Loaf**16096 Coastal Cheddar Precut** 12/7oz Pieces**20677 Coastal Cheddar Whole Block** 1/44lb Piece

This British cheddar is a perennial hit! The aging of this special cheese brings out sharp acidic notes and a slightly sweet finish, with a beautiful crumbly texture full of crunchy tyrosine crystals.

Cheddar                      Aged a Minimum of 15 Months                      Cow's Milk  
Made by Ford Farms                      Pasteurized Milk

**05630 Cheddar with Truffle** 12/6.7oz Wedge

The aroma of the truffles infuses the cheddar to create a flavour that is so heady it will truly knock your socks off - truffle lovers you will not be disappointed!

Made by Ford Farms                      Cow's Milk                      Pasteurized Milk  
Cheddar Style                      Flavored with Black Truffles

**20699 Dorset Red** 1/7lb Wheel

Dorset Red is a cheddar with a deep red color from the use of natural annatto. The cheese is then cold smoked over oak chips, which imparts a savory, smoky flavor.

Made by Ford Farms                      Cow's Milk                      Pasteurized Milk  
Smoked Cheese                      Cheddar                      Aged Minimum of 3 Months

### **20550 Double Gloucester** 1/9lb Wheel

This traditional British cheese had been in production since 1498 before nearly going extinct at the end of the 19th century. Now revived, the paste of full-fat Double Gloucester has a light orange hue, and a mellow, creamy, and slightly buttery flavor profile.

Cow's Milk

Cheddar

Pasteurized Milk

Made by Ford Farms

### **20560 Double Gloucester with Chive & Onion** 1/5lb Wheels

Using Double Gloucester as a base, chives and onions are added to this fun version for a savory profile. A crowd pleaser, this cheese is amazing in scrambled eggs or quiche!

Made by Ford Farms

Cow's Milk

Pasteurized Milk

Flavored Cheddar

### **20530 Sage Derby** 1/9lb Wheel

### **16170 Sage Derby** 16/8.9oz Precut

Classic British Derby infused with sage was once produced only for the holidays and special events. The sage imparts an herbal flavor and beautiful, natural green marbled paste. This smooth cheese is an amazing melter.

Made by Ford Farms

Cow's Milk

Pasteurized Milk

Flavored Cheese

### **01039 Stilton** 1/17.5lb Wheel

### **01196 Stilton** 10/7oz Precut

### **01195 Stilton** ½ wheel

Stilton is named for the little village of Stilton, but it has never been made there. It was, and still is, made nearby and is still made locally within the counties of Derbyshire, Leicestershire (now including Rutland), and Nottinghamshire. Known in Britain as the "king of cheeses," Stilton has been protected by a copyright owned by the Stilton Cheese Makers' Association.

There are currently five members of the association and one other producer.

Stilton cheeses are drum-shaped with a thick, hard crust which is usually grayish-brown and slightly wrinkled, with whitish powdery patches. The paste is crumbly when young, softening and darkening at the rind as it matures. It is a lovely creamy ivory color with well-spread blue veining growing from the center outward. The veining increases and turns a bright blue-green with maturity. Made with vegetarian friendly rennet, the aroma is sharply nutty and the flavor is full of mellow nuts and fruit. The flavor strengthens as it matures. Stilton is not sold until it is at least three months old and a few selected cheeses are sold when they are more mature.

Made by Long Clawson

Pasteurized Milk

Aged 3-5 Months

Cow's Milk

Semi-Hard Blue, Natural Brushed Rind

### **20671 Wensleydale with Cranberry** 1/2.25lb Wheel

### **16103 Wensleydale with Cranberry** 12/6.6oz Wedge

Made famous in pop culture by Wallace and Gromet, Wensleydale is a classic British cheese first made by French Cistercian Monks who resettled from Roquefort to Wensleydale. This mild white cheese is available as the original/plain version and with fruit inclusions. (Cranberry Wensleydale is a holiday favorite and the perfect marriage of sweet and savory.)

Made by Ford Farm

Cow's Milk

Pasteurized Milk

Flavored Cheese

**27738 Wookey Hole EW** 8/200g

Taking its name from the caves that impart iconic flavors to the cheese, Wookey Hole is made following a traditional recipe, with milk from local herds that graze on the fields of Dorset. The wheels are cloth bound and aged for 15 months in natural limestone caves near the village of Wookey, where the cave environment imparts distinct and complex flavors to the cheese—a stamp of origin. Wookey Hole is loved for its incredible flavor and texture balance. It's not too sweet and not too salty; not too sharp, but it's also not too mild. It's not too crumbly, with just the right amount of creamy.

Cow's Milk

Clothbound

Pasteurized Milk

Aged 15 Months

**NEAL'S YARD DAIRY**

We are proud to work with Neal's Yard Dairy, world renowned affineurs of British and Irish farmhouse cheeses. Neal's Yard supports producers of traditional cheeses from the British Isles, and offers some incredible selections not found anywhere else.

The wonderful cheeses listed below are items that we currently stock, available in both whole wheels and smaller cuts.

**20436 Colston Bassett Stilton** 1/17lb Wheel

**24085 Colston Bassett Stilton** 1/8.5lb Precut ½ Wheels

One of England's best known cheeses, and definitely their best known blue, Colston Bassett Stilton is synonymous with quality. This Stilton is set apart by the fact that traditional animal rennet is used; no other producer uses this type of rennet. You'll find a perfect pairing with Stilton, pears, and Tawny Port.

Cow's Milk

Aged 4-5 Months

Pasteurized Milk

Natural Rind

Blue Cheese

**24087 Sparkenhoe Mature Red Leicester** 1/5lb Half Wheels

Raw milk, clothbound Red Leicester had been extinct for 50 years when David and Jo Clark decided to bring the traditional British Territorial cheese back to life. After inheriting a herd of Holstein-Friesian cows, the Clarks decided to start making cheese, despite having no previous experience doing so. Utilizing a traditional recipe and local advice, they have recreated the delicious cheese made with raw milk, animal rennet, and aged in cloth that's been rubbed with lard. This cheese is unlike any other Red Leicester on the market! It is smooth and savory, rich with layers of complexity.

Cow's Milk

Aged 12 Months

Raw Milk

Clothbound

**24090 Montgomery's Cheddar** 1/6.75lb 1/8<sup>th</sup> Wheel

One of only three farmhouse Somerset Cheddars still being made using classic techniques, Montgomery's Cheddar is often considered the benchmark for clothbound cheddar. To this day, Jamie Montgomery uses the traditional method of cheddaring, a 'pint' starter culture, and a slow peg mill to produce these truckles. You can taste the difference in every bite of Montgomery's, from the brittle yet mouth watering texture, to the nuanced aromas of fresh grass, wild garlic, cultured butter, and cellar floor.

Cow's Milk

Aged 12-18 Months

Raw Milk

Clothbound Cheddar

# COLOMBIA



### **26013** **Ovoline Mozzarella di Bufala** 8/7oz

BUF Creamery produces fresh mozzarella with the milk of grass-fed water buffalo that roam the hills of the Andean Mountain range. This pristine milk yields fresh mozzarella with an incredible purity of flavor and a brilliant white color. Ovoline means “egg-sized” in Italian, and is a convenient size for slicing.

Water Buffalo Milk	Pasteurized Milk	Made in Columbia
Pasta Filata	Fresh Cheese	Made by BUF Creamery

### **26161** **Burrata di Bufala** 8/4.4oz

Burrata is a thin pouch of mozzarella filled with stracchiarella – a delicate mixture of cream and bits of mozzarella. BUF Creamery’s burrata is handmade in Colombia from grass-fed water buffalo milk and cow’s cream. Each burrata is sealed closed with a beautiful, handtied knot. The pure, fresh flavor of this cheese is best enjoyed simply to showcase its delicate flavors. Serve dressed with olive oil and sea salt and a side of bread, or on top of warm pasta.

Water Buffalo Milk & Cow's Cream	Pasteurized Milk	Made in Columbia
Pasta Filata	Fresh Cheese	Made by BUF Creamery

### **26349** **Marinated Ciliegine, Basil Infused** 8/7oz

A basil and oil marinade makes Buf’s cherry size mozzarella absolutely delectable. The herbaceous flavors of fresh basil compliment the rich buffalo milk that make up this pasta filata style cheese. Add to pasta, salad, or just snack on them as is!

Water Buffalo Milk	Pasteurized Milk	Made in Columbia
Pasta Filata	Fresh Cheese	Made by BUF Creamery



**F R A N C E**

**23829** **Abbaye Saint Mere/Saint Paulin** 1/4lb Wheel

**17420** **Abbaye Saint Mere/Saint Paulin** 8/8oz Precut

Abbaye Ste Mere, also known as St. Paulin, is a traditional monastery-style cheese. It has a smooth, dense texture and a golden yellow washed rind, and is perfect for melting. The rind is periodically washed with brine during maturation, and the aging brings out fruity aromas and yogurt-like lactic flavors. The wheels are wrapped in cryovac before being packed for export. This stops the aging process and keeps the cheese from becoming overly intense during shipping.

Cow's Milk	Made by Isigny Ste Mere	Pasteurized
From Normandy	Aged at least 3 Months	Washed Rind

**30611** **Ahuntz Ederra** 1/5.5lb

Alongside the well-known sheep, goats also graze the scenic foothills of the Pyrénées mountains. Ahuntz Ederra, meaning 'Beautiful Goat' in the Basque language, symbolizes the beauty of these animals, the quality of their milk, and the richness of the terroir. Sweet and creamy, the complex flavor of this dense, natural-rinded goat tomme unfolds on the palate.

Goat's Milk	Aged 2 to 3 Months	Pasteurized
		Natural Washed Rind

**26713** **Bleu 1924 Terre des Volcans** 2/2.5kg Wheel

Prior to 1925 cheesemakers throughout southern France would make beautiful blues from a blend of sheep and cow's milk. When Roquefort received AOC protection, the certification guaranteed that Roquefort would be made exclusively from sheep's milk. Bleu 1924 was created to honor the deliciously rich, milk blues that were made prior to 1925. This blue cheese has a perfectly fudgy texture, notes of fresh cream and a pleasantly piquant bite!

Cow & Sheep's Milk	Made by Terre des Volcans	Pasteurized Milk
		Blue

**23193** **Bleu d'Auvergne L'Or des Domes AOC** 1/2.5lb 1/2 Wheel

Bleu d'Auvergne may be produced from milk within the entire area of Auvergne, where the cheese has been made for a very long time. It is inoculated with *Penicillium roqueforti* in the milk as well as pierced with needles with the strain on them. It has an intense pattern of blue veining, with a moist, crumbly texture. The flavor is a balanced spicy-salty combination.

From the Auvergne	Made by Soc. Fromagère du Livradois	Thermalized Milk
Natural Rind, Wrapped in Foil	Cow's Milk	Aged a Minimum of 4 Weeks

**23845** **Bleu d'Auvergne Terre des Volcans** 1/5lb Wheel

**16203** **Bleu d'Auvergne Terre des Volcans** 12/7.4oz Precut

The combination of the highest quality milk and careful affinage by master affineur Herve Mons produces this spectacular blue cheese. The milk has been gently pasteurized, allowing its wonderful sweetness to balance the bite of the blue mold.

Aged by Herve Mons	Cow's Milk	Aged about 3 Months
From Roanne	Low Temperature Pasteurized	Blue Cheese

**27757 Bleu des Causses AOC** 1/5.5lb Wheel

Bleu des Causses comes from the same region and cheese making tradition as Roquefort. Made from raw cow's milk, Bleu des Causses is well marbled with blue molds and has a dense texture. Its strong, spicy flavors are balanced by the richness of the milk. It is a full flavored blue cheese.

Cow's Milk	Made by Les Compagnons Fromagers	Raw Milk
From Aveyron	Aged 2 - 6 Months in Natural Caves	Blue Cheese

**09653 Brie du Pommier** 1/2.2lb Case

This traditional brie comes from the same producer as our Camembert Le Pommier and is made with the same complex blend of cultures. The one kilo wheels are taller than the Camembert and the larger form brings out different characteristics as the cheese ripens. Brie du Pommier has notes of cultured cream and melted butter, alongside well-developed earthy, mushroom flavors.

Selected by Herve Mons	Cow's Milk	Low-Temp Pasteurization
From Normandy	Aged about 3 Weeks	Soft Ripened

**23827 Brie 60% Isifrance** 1/6.6lb Wheel

**17401 Brie 60% Isifrance** 12/8.8oz Precut

A well-made double cream brie with a mild flavor. This is the classic most of us picture when we think "brie", approachable and loved by all.

Made by Isigny Ste Mere	Cow's Milk	Aged about 3 Weeks
From Lorraine	Pasteurized Milk	Soft Ripened

**23846 Camembert Le Pommier** 12/8oz Case

A tribute to the raw milk Camembert AOC, Le Pommier is made in collaboration with the affineur Herve Mons. While it is not possible to import raw milk Camembert to the US, we feel this is the next best thing! Norman milk is gently pasteurized and a complex blend of cultures are added. These cultures reproduce many of the characteristics of raw milk, and become evident in the textures & flavors of a Camembert Le Pommier as it ripens. Full-flavored & intense, this Camembert is very different than most of the "Camembert-style" cheeses on the US market. We are proud to offer this wonderfully stinky cheese!

Selected by Herve Mons	Cow's Milk	Low-Temp Pasteurization
From Normandy	Aged about 3 Weeks	Soft Ripened

**23831 Cantale Doré** 1/20lb Wheel

One of the oldest of the French cheeses, Cantal was reportedly enjoyed over 2000 years ago in ancient Rome. Cantal AOC is named for the mountains of the Auvergne region and is often referred to as the "French cheddar", though the recipes are very different, as are the resulting textures. When young, Cantal has a mild, buttery flavor that develops over time into a pleasant bite, reminiscent of sharp cheddar. Cantale is a smaller, drum shaped form of Cantal, making it a beautiful presentation piece and fitting nicely into a cheese case or buffet table. The basic flavor profile is the same as a full size Cantal, but the smaller wheels age differently and present more of the "sharp cheddar" flavors.

Made by Livradois	Aged 3-7 Months	Pasteurized Milk
From Auvergne	Cow's Milk	Natural, Brushed Rind

**27767 Carré du Berry** 6/8oz Case

This small square (or carré) of goat cheese is fresh and tangy, with aromatic notes thanks to the herbs and juniper berries that cover the surface. The curds are set with a slow lactic process and hand-ladled into the molds, giving the cheese a smooth, velvety texture.

Made by Jacquin	Fresh; Covered with Herbs & Juniper Berries	Pasteurized Milk
From Berry, Loire	Goat's Milk	Aged around 1 Week

**23151 Chaource AOC** 6/9oz Rounds

This delicate, ethereal cheese melts on the palate with sweet cream and fruity flavors. It is good to eat at any stage of ripeness—from young, not fully cured and slightly chalky, to fully ripe with a bite and the texture of soft butter. Created to accompany the sparkling wines of Champagne, this soft-ripened double-cream cheese is truly festive.

Made by Lincet	From Champagne	Pasteurized Milk
Cow's Milk	Aged about 2 Weeks, up to 1 Month	Soft Ripened

**27771 Coulommiers** 6/14oz

It is said that Coulommiers is the ancestor of all Brie cheeses. Beneath its bloomy, edible white rind it has an extra-rich, creamy body. Coulommiers has an allure you will find irresistible. It is best eaten at room temperature.

Made by Rouzaire	Low-Temp Pasteurized	From Ile-de-France
Cow's Milk	Aged about 4 – 6 Weeks	Soft Ripened



*Brie du Pommier*

**23729 Comté Extra “la Gélinothe” AOC** 1/88lb Wheel

**16008 Comté Extra “la Gélinothe” AOC** 19/8oz Precut

**23732 Comté Extra “la Gélinothe” AOC** 1/4 Wheel

**23721 Comté Extra “la Gélinothe” AOC** 1/8 Wheel

Aged 10- 12 months and made with milk from the Jura’s famous Montbeliard cows, our “la Gélinothe” Comté selection melts beautifully and represents the classic flavors and characters of Comté cheese. Each wheel is unique, but careful selection and aging ensures a consistently amazing cheese and pays tribute to the traditional farmers, cheese makers, and affineurs of the Jura Mountains.

A Seignemartin Selection

Raw Milk

Made in the Jura Mountains

Alpine Style

Aged 10-12 Months

Cow’s Milk

**12818 Comté Extra “le Saut du Doubs” AOC** 1/80lb Wheel

**14758 Comté Extra “le Saut du Doubs” AOC** 19/8.8oz Precut

**29308 Comté Extra “le Saut du Doubs” AOC** 1/8 Wheel

Our “le Saut du Doubs” Comté selection is made exclusively with the summer milk of a single frutier and aged 15-22 months. The golden summer milk is rich, sweet, and grassy. Careful aging brings out deep nutty flavors while preserving the sweetness and texture of the paste. This is an amazing cheese!

A Seignemartin Selection

Raw Milk

Made in the Jura Mountains

Cow’s Milk

Aged 15-22 Months

Alpine Style

**23116 Delice de Bourgogne** 1/4.4lb Wheel

**17640 Delice de Bourgogne** 10/6.4oz Precut

At 75% butterfat, Delice de Bourgogne is an incredibly silky, indulgent piece of cheese. This triple crème ripens throughout, so the paste becomes creamy and very smooth from rind to center, without any chalky bits. The flavor has exceptional depth, characterized by salty, sweet, milky flavors and the lightest hint of lemon tang.

Made by Lincet

Pasteurized Milk

From Burgundy

Cow’s Milk & Cream

Soft Ripened

Aged about 1 Month

**30458 Delice with Cranberry** 4/7oz

As a twist on the classic Brillat Savarin, these cheeses pair the lactic flavors of a fresh triple crème with the sweetness of dried fruit. Shipped young, they have no rind and an even, buttery texture.

Pasteurized Milk

Fresh

Triple Crème

Flavored

**24984 Époisses AOC** 6/8.8oz

A king among cheeses, Époisses is a soft-ripened, washed-rind cow’s milk cheese produced in the Burgundy region of France, where Fromagerie Gaugry sources only local milk that exemplifies the lush terroir of the region. While aging, cheeses are washed with cultured brine and Marc de Bourgogne, developing the thin wrinkled orange-red rind and the distinct

piquant aroma of this beautiful cheese. The rind produces a strong, earthy flavor and as you work toward the center the flavors become more buttery, with notes of peanut.

Made by Gaugry	Washed Rind (Marc de Bourgogne)	Pasteurized Milk
Cow's Milk	Aged a Minimum of 29 Days	From Burgundy

**28710 Elderflower Tomme “La Cigogne”** 1/12lb Wheel  
**09873 Elderflower Tomme “La Cigogne”** 12/7.6oz Precut  
**12684 Elderflower Tomme “La Cigogne”** 1/4 Wheel

For generations, the delicate Elderflower has been hand-picked throughout Northern Europe and used to flavor traditional desserts and liqueurs. Elderflower has recently grown in acclaim through use in cuisine by some of the world's most renowned chefs, and popular cocktail liqueurs like St. Germain. Recognizing its growing appeal, and in celebration of the significance of the elderflower to the inhabitants of the Alsace region, family-owned Alsatian cheese maker Haxaire has begun infusing a traditional Alsatian cheese with the elderflower blossoms, creating a new springtime tradition. This semi-firm cow's milk cheese is aged a minimum of four months and delivers a well-balanced floral flavor and subtly sweet notes of honey and vanilla.

Made by Haxaire	Aged at least 4 Months	Pasteurized Milk
From Alsace	Natural Rind, Flavored with Elderflower	Cow's Milk

**27759 Le Fougérus** 4/1.5lb Wheel

Fougérus is a brie-style cheese that ripens slowly and can be enjoyed with a still- firm center or fully ripened and on the verge of falling apart. The flavor is sweet and milky—typical of Brie but with more depth. Fougérus is a specialty of the Rouzaire Company and is decorated with its signature fern leaf. The fern is used both for decoration and to impart a woody scent to the cheese.

Made by Rouzaire	Cow's Milk	Low-Temp Pasteurization
From Ile-de-France	Soft Ripened, Aged with a Fern Leaf	Aged about 4 Weeks

**23844 Fourme d'Ambert Terre des Volcans AOC** 1/4.5lb Wheel  
**16201 Fourme d'Ambert Terre des Volcans AOC** 12/6.7oz Wedge Precut

These wheels of premium Fourme d'Ambert are selected by Herve Mons and aged in an abandoned railroad tunnel that was converted into a cheese cave just for this project! The Terre des Volcans selection has a dense, creamy paste and emphasizes fruity, sweet lactic flavors balanced by generous blue veining.

Selected and Aged by Herve Mons	Natural Rind, Blue Cheese	
From the Auvergne	Cow's Milk	Pasteurized Milk
Aged a Minimum of 28 Days, up to 2 Months		

**23196 Fourme d'Ambert “L'Or des Domes” AOC** 1/4.5lb Wheel

Traditionally this cheese was produced from milk only around the town of Ambert, but now the AOC status includes the Montbrison region as well as others. The word fourme refers to the wooden mold or form that shapes the cheese into a small cylinder. This version is

generally more heavily veined than others, with intense blue caves filling the interior of the cheese. It has a crumbly, though semi-soft texture, and a full, fairly sharp blue flavor.

From Auvergne	Aged at least 60 Days	Thermalized Milk
Blue Cheese	Cylinder Wheel	Cow's Milk
Store in Original Foil	Made by Soc. Fromagère du Livradois	

### **27770 Fromage de Meaux** 1/6lb Wheel

Brie is the classical name of a region around Paris, including the Ile-de-France and Champagne, and the history of this cheese dates back through legend to the 5th century. Charlemagne in 774 was said to love this now world-renowned cheese. Fromage de Meaux is based on the traditional farmstead cheese of the region and is produced by Rouzaire for export to the US. The texture is soft and smooth, with earthier, more complex flavors than a typical Brie. Packaged in a traditional wood box, the 3-kilo wheels make a dramatic display in the cheese case.

Made by Rouzaire	Aged about 4 - 6 Weeks	Pasteurized Milk
From Ile-de-France	Cow's Milk	Soft Ripened

### **23719 Fromager D'Affinois** 1/4.4lb Wheel

### **17206 Fromager D'Affinois** 10/7oz Precut

### **23761 Fromager D'Affinois w/Garlic & Herb** 2/4.4lb

### **17207 Fromager D'Affinois with Garlic & Herbs** 10/7oz Precut

### **26611 Fromager D'Affinois w/Rsted Pumpkin Seeds** 1/4.4lb Whl, Seasonal

Fromagerie Guilloteau is an industry leader in a modern process known as 'ultra filtration'. It is a technique co-created by Jean-Claude Guilloteau that occurs before the cheese making process. The pasteurized milk is forced through a series of membranes to extract some of the protein and water, while concentrating all the other desirable components. The result is the production of consistent, nutritionally rich cheeses that have a silkier mouth feel and creamy, subtle flavor. Fromager D'Affinois' mild rind and smooth paste make it a crowd-pleasing favorite. We offer a range of Fromager d'Affinois available via pre-order. Reach out to your sales representative for more info!

Made by From. Guilloteau	Cow's Milk	From the Southern Rhône
Soft Ripened	Aged about 4 Weeks	Pasteurized Milk

### **23713 Fromager D'Affinois Brebis** 1/2.2lb Wheel

### **31137 Petit Brebicet** 8/4.2oz

Fromager d'Affinois Brebis has a very silky texture and a mild, sweet flavor. The flawless white bloomy rind envelops an extremely creamy paste, making it a perfect crowd pleaser.

Made by Guilloteau	Aged at least 2 Months	Pasteurized Milk
Sheep's Milk	From Southern Rhone	Soft Ripened

### **23709 Fromager D'Affinois Bleu** 1/4.4lb Wheel

Blue D'Affinois is essentially a rich, blue brie, similar to the famous cheese Cambozola. The paste has a soft, creamy texture that melts on the tongue, while the flavor is mildly blue with the elegance of a satin texture that lingers with a sweet-blue buttery aftertaste.

Made by From. Guilloteau	Cow's Milk	From the Southern Rhône
Pasteurized Milk	Aged about 4 Weeks	Soft Ripened Blue

**25100 Fromager D’Affinois Campagnier** 2/4.4lb Wheels

**25689 Fromager D’Affinois Campagnier** 10/7oz Precut

This lusciously rich and silky soft-ripened cheese differentiates itself from other Fromager d’Affinois cheeses with its orange-tinted rind, which is colored by annatto. Named after the beautiful golden hue of wheat fields during the summertime, Campagnier’s flavors are milky and fresh, with a light fruity finish.

Pasteurized Milk

From France

Soft Ripened

Made by From. Guilloteau

Cow’s Milk

**27758 Grand Pônt L’Evêque AOC** 1/3.5lb Square Piece

One of the classic cheeses of Normandy, Pônt L’Evêque is made in the area around its namesake town. The rind is washed with brine during maturation, but towards the end of the aging process the washing stops and a delicate coating of white molds develops. Somewhere in between a Camembert and a Livarot, Pônt L’Evêque has a creamy texture and a meaty paste with notes of bacon and hay.

Made by Graindorge

Aged about 4 – 6 Weeks

Pasteurized Milk

From Normandy

Mixed Rind - Washed & Soft Ripened

Cow’s Milk

**14941 Langres AOC** 6/6.3oz

This beautiful soft-ripened cheese has been washed with Champagne brandy to give it a delicate, creamy flavor with a long finish. The smaller 180g wheels are uniquely shaped with a distinctive dimple on top (a perfect fit to hold a small drizzle of Champagne right before serving). To form this “dimple” the curd is only turned twice during draining, and the wheels are washed regularly to develop the bright orange rind. The wheels are matured in high humidity cellars for 2 to 5 weeks.

Cow’s Milk

Pasteurized Milk

Washed Rind

Aged 2 to 5 Weeks

Made in Champagne- Ardennes

**09886 Mimolette 3-month** 1/8lb Wheel

**09985 Mimolette 3-month** 10/6.3oz Precut

**13739 Mimolette 6-month** 1/7lb Wheel

**24769 Mimolette 12-month** 1/6.6lb Wheel

**24714 Mimolette 18-month** 1/6lb Wheel

Mimolette is closely related to Dutch Edam. Mimolette, however, has a natural rind that becomes rough and pockmarked over time thanks to the work of cheese mites. The paste is a strikingly rich orange color that intensifies with age. The texture is firm, and the cheese has a caramelized, buttery, rich flavor and slight tang on the finish. The youngest varieties are mellow and supple, with flavors and texture that intensify with age. Mimolette contributes a vivid pop of color to your cheese board.

Made by Isigny St Mere

Pasteurized Milk

From the Region around Lille

Cow’s Milk

Cave-Aged for 3, 6, 12, or 18 Months

Natural Rind

**23146 Munster AOC** 1/3lb Wheel

With a washed rind, intense aroma, and smooth, creamy paste, this Munster is the real deal! Protected by an AOC designation, Munster originated as an ancient monastery tradition, and the legend of this cheese dates back to the 7th century. The Haxaire family has specialized in authentic Munster since 1929. In 1996, Haxaire formed a cooperative dairy with 25 young farmers. Combining traditional cheese making with modern production

standards and generations of experience, they produce cheeses for export and share their regional specialties with the world. We are proud to offer an authentic representation of this cheese making tradition.

Made by Haxaire	Cow's Milk	Pasteurized Milk
From Alsace	Aged Minimum of 3 Weeks up to 2 - 3 Months	Washed Rind

**27756 Pavé de Jadis** 1/3lb Piece

Pavé translates into a square or rectangular shaped paving stone. This cheese, made in a brick-sized rectangle, is dusted with ash and has a striking, distinctive appearance. The texture is often fudgy and creamy, while the flavor is very clean, mild, and lemony.

Made by Jacquin	Pasteurized Milk	From the Loire
Fresh Ash Ripened	Goat's Milk	Aged at least 2 Weeks

**23720 Peilloute Florette** 1/2.2lb Octagonal Wheel

**17425 Peilloute Florette** 6/5.9oz Precut

**31138 Petit Florette** 8/4oz

Florette is a soft-ripened goat cheese from Fromagerie Guilloteau. It has a unique octagonal shape and a subtle, delicate flavor with a slight goat cheese aroma. The texture is satisfyingly creamy and spreadable.

Made by Fromagerie Guilloteau	Goat's Milk	From the Southern Rhône
Soft Ripened	Aged about 4 Weeks	Pasteurized Milk

**27760 Pierre Robert** 1/1.1lb Wheel

This triple-crème cheese, invented by Rouzaire, is named after Robert Rouzaire and his son Pierre. Made in a small 1.1lb wheel, this silky cheese ripens to a perfect buttery texture with a tangy bite not often found in this style of cheese. Just a bit more animated than many of its counterparts, Pierre Robert is a wonderful cheese with its own unique integrity.

Made by Rouzaire	Low-Temp Pasteurization	From Ile-de-France
Triple Crème	Aged about 3 Weeks	Soft Ripened

**23119 Raclette** 1/10lb Square Piece

This simple, mild Raclette has a grassy, sweet flavor. The square shape is friendly for slicing. Great for sandwich programs and cheese cases alike, this raclette is begging to be melted.

Made by Schneiter	Aged about 2 Months	Pasteurized Milk
From Auvergne	Cow's Milk	Alpine Style

**23712 Roquefort Papillon AOC Black Label** 1/3lb 1/2 Wheel

Roquefort dates back to 79AD, and was granted the first French AOC designation in 1925. It continues to be ripened in the natural caves of Mont Combalou in the commune of Roquefort-sur-Soulzon. The cheeses are made with raw sheep's milk and must be aged at least 3 months to be called Roquefort. At this point the wheels are cut in half and graded according to the quantity and distribution of blue veining.

Papillon releases the majority of their cheeses at 3 months, but the best, like this Black Label selection, are wrapped in foil and held back for additional aging. Aged for a full 6 months, this cheese is delightfully intense. The paste has a crystalline crunch and firm

texture that melts across your palate. Blue mold flavors dominate, but the spice is balanced by the sweet grassiness of the sheep's milk and a nutty, salty finish.

Made by Papillon	Raw Milk	From Aveyron
Blue Cheese	Aged at least 6 Months	Sheep's Milk

**30084 Saint Agur** 1/5lb Wheel

**17275 Saint Agur** 10/8oz Precut

St. Agur is made in the village of Monts du Velay in the Auvergne region of France. Made from cow's milk and ripened for at least 2 months, this rich, creamy blue has a spicy flavor. Mild overall, with a good salt balance, St. Agur appeals to many palates. Due to its creamy nature, Saint Agur melts well in sauces or atop a steak.

From Auvergne	Made by Fromagerie des Chaumes	Pasteurized Milk
Blue Cheese	Aged at least 2 Months	Cow's Milk

**23170 Saint Nectaire "L'Or des Domes"** 1/4lb Wheel

**17250 Saint Nectaire "L'Or des Domes"** 8/8oz Precut

This AOC cheese is made in the northern part of Auvergne, in the mountainous area of Mont-Dore, a popular skiing area. Traditionally the cheese is aged on rye straw and occasionally brine-washed, which contributes to its characteristic aroma of an old, humid cellar. The rind may show many colorful molds (white, yellow and red), which are a result of the wild grasses that the cows eat during summer and autumn. The texture is semi-soft, often with small eyes in the paste. The flavor is a wonderful combination of summer pasture and sweet, fruity milk flavors.

Pasteurized Milk	Natural Rind, Tomme Style	Aged 1 - 2 Months
From Auvergne	Made by Soc. Fromagère du Livradois	Cow's Milk

**21646 Tomme de Savoie "Génépi"** 1/4lb Wheel

A farmstead version of the classic French Tomme, Génépi Tomme de Savoie is made with whole raw cow's milk and aged a minimum of 60 days. The rustic brushed rind covers a semi-soft paste with sweet lactic flavors and delicate aromas.

Natural Rind Tomme	A Génépi Alpine Selection	Thermalized Milk
From Savoie	Aged a Minimum of 60 Days	Cow's Milk

**28369 Triple Crème** 6/6.3oz

Produced by Fromagerie Germain France's Champagne region, this triple creme brie has a bloomy, velvety rind. It is dense and buttery with aromas of sourdough and creme fraiche. Serve with a glass of champagne and a rustic baguette.

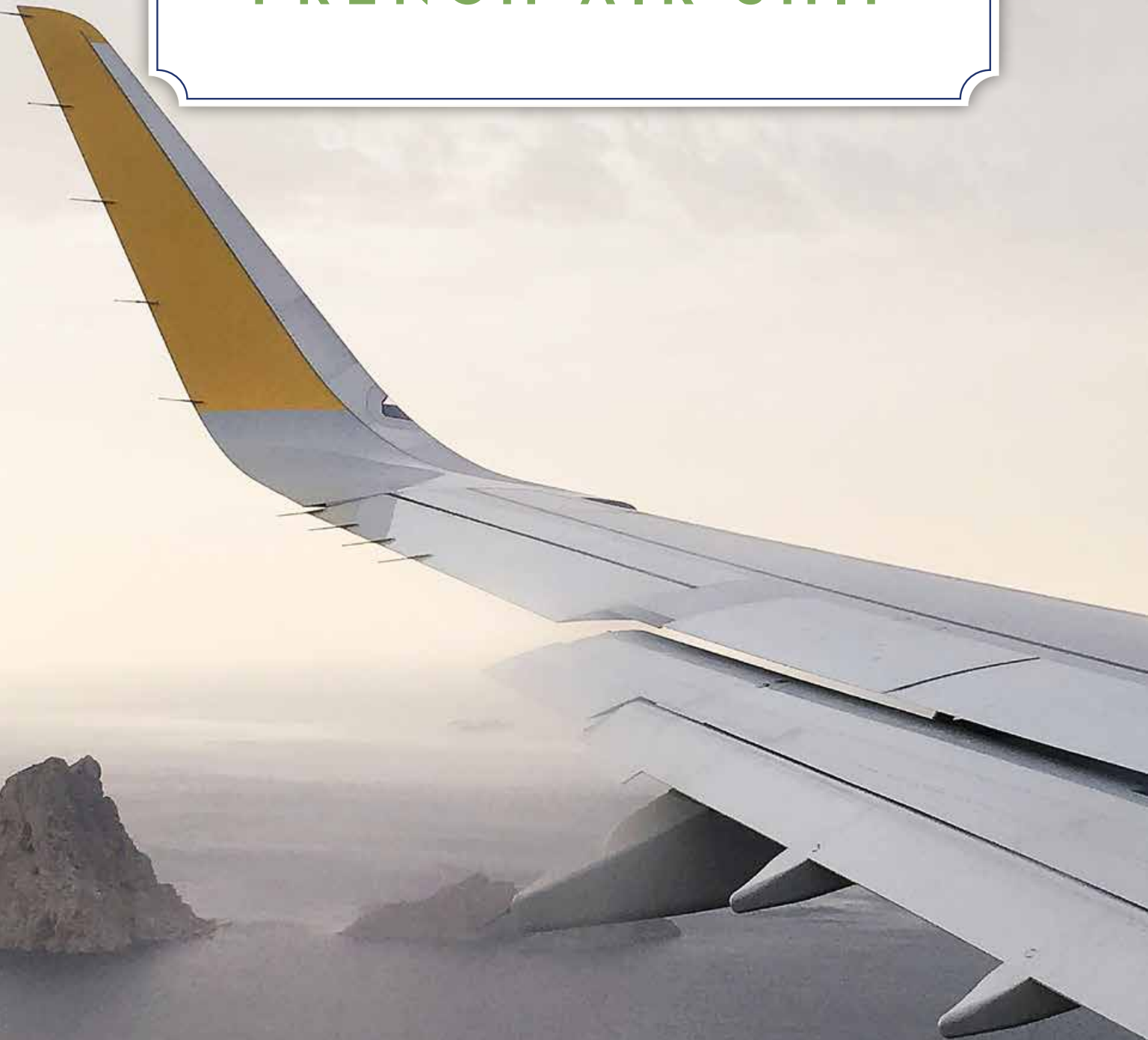
Soft Ripened	Made by Fromagerie Germain	Pasteurized Milk
	Triple Cream	Cow's Milk

**26162 Essex Comté AOC** 2/9.5lb 1/8th Wheels

Essex Comté is selected from the famous Fort St. Antoine caves based on a desired flavor profile rather than age. It is a savory cheese with a wide-ranging array of aromas and flavors that reward amateur and expert palates alike.

Cow's Milk	A Dominic Coyte and Jason Hinds selection	Raw Milk
Aged at Fort St. Antoine	Natural Rind	Aged 13-18 Months

# FRENCH AIR SHIP



The Cheese Pavilion at Paris' Rungis market is stacked to the rafters with cheese. Regional specialties from all over the country find their way to the market and Rungis serves as an international hub for producers, wholesalers, and exporters. Walking the aisles, you will see many of your favorite cheeses as well as some mysterious and exotic specialties that never leave France.

Small-format, soft-ripened, washed-rind, and otherwise ooey-gooey cheeses abound. These are wonderful to enjoy in France but most of them don't travel well. In an effort to make these beautiful, fragile cheeses available at home, we have partnered with expert cheesemongers at Rungis.

Every other week, we take your orders and assemble a collection of cheeses to be shipped by air to the US. By working on a preorder basis and using air shipping logistics, we are able to offer cheeses that would never survive the normal import process. Our French Air Ship Program is a slice of the Rungis cheese market made available to you right here at home.

## 14959 l'Aviateur Petit 12/3.5oz

L'Aviateur is part of Rouzaire's triple crème line up. Whole milk is enriched with crème fraîche, giving this cheese a dense, tangy paste that melts in your mouth. Named by Robert Rouzaire for a hometown hero, this cheese honors Clement Ader and his airplane.

Pasteurized Milk	Cow's Milk	Triple Crème
		Soft Ripened

## 14960 Brie with Black Truffle 1/3.3lb

This classic French brie, with a bloomy rind and delicate paste, is stuffed with a layer of mascarpone and French black truffles. The mild paste is a great vehicle for the flavor of the truffle, and the creamy texture makes this a decadent crowd pleaser.

Pasteurized Milk	Fresh	Cow's Milk
		Flavored

## 14914 L'affine au Chablis 6/7oz

This soft-ripened cheese is washed with Chablis wine during maturation. The delicate orange rind gives way to a creamy paste that is almost liquid when fully ripened. Chablis Chalancey has rich, fruity aromas and gentle yeasty notes, making it a great 'starter' washed rind.

Pasteurized Milk	Washed Rind	Cow's Milk
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## 14912 Soumaintrain 6/14oz

Soumaintrain is a close cousin to Époisses, sharing the same terroir and cheese making techniques. A little larger than an Époisses, these cheeses are aged 20-40 days on a wood plank, with regular washings to develop the rind. The larger size and shorter maturation give it a sweeter flavor than an Époisses; runny under the rind with a fudgy center, this cheese has a full nutty flavor balanced by grassy sweetness and a gentle acidity.

Pasteurized Milk	Washed Rind	Cow's Milk
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**14913 Trou Du Cru** 12/2.1oz

Trou du Cru is a very strong, pungent French cheese developed by the cheesemaker Robert Berthaut in the early 1980s. Similar to a tiny Époisses, this soft cheese has an ivory-yellow paste with an orange, edible rind. Over its four week maturation, each small cheese is washed individually with Marc de Bourgogne. This strong local alcohol imparts fruity nuances and a toasty straw-like flavor to the cheese.

Pasteurized Milk

Washed Rind

Cow's Milk

**24986 L'Ami du Chambertin** 6/7oz

L'Ami du Chambertin was created in 1950 by Raymond Gaugry to be a perfect pairing for the grand cru wines made near the village of Gevrey-Chambertin. A close cousin to Époisses, L'Ami du Chambertin is very closely related, but its smaller diameter and taller height results in a cheese that ripens differently as it ages. When eaten young, the interior paste is dense and cakey with a thin, creamy veil just beneath the rind. As it matures, that cakey interior evolves to a rich, creamy texture that is best served with a spoon. Made to pair perfectly with Gevrey Chambertin, this silky washed rind cheese is an amazing addition to the serious cheese lovers' plate.

Made by Gaugry

Aged a Minimum of 29 Days

Pasteurized Milk

From Burgundy

Washed Rind (Marc de Bourgogne)

Cow's Milk

**14965 Langres Coupe** 1/2.2lb, Pre-Order

This beautiful soft-ripened cheese has been washed with Champagne brandy to give it a delicate, creamy flavor with a long finish. The smaller 180g wheels are uniquely shaped with a distinctive dimple on top (a perfect fit to hold a small drizzle of Champagne right before serving). To form this "dimple" the curd is only turned twice during draining, and the wheels are washed regularly to develop the bright orange rind. The wheels are matured in high humidity cellars for 2 to 5 weeks.

Cow's Milk

Pasteurized Milk

Washed Rind

Aged 2 to 5 Weeks

Made in Champagne- Ardennes



*Brie with Black Truffle*

# FRENCH AIR SHIP CHEESE

# GERMANY



**21010 Cambozola** 1/4.4lb Wheel

**16340 Cambozola** 12/6.7oz Precut

With a smooth, creamy texture and hint of blue, this triple cream cheese is carefully crafted in the Bavarian mountain region. Known as the blue that can convert non-believers into blue lovers, Cambozola is mellow and approachable. Great on sandwiches, Cambozola is also wonderful melted over vegetables or steak. Wrap tightly to store.

Made by Champignon	Soft Ripened Blue	Pasteurized Milk
Cow's Milk	Aged at least 3 Weeks	From Bavaria

**00242 Cambozola Black Label** 1/4.4lb Wheel

**28044 Cambozola Black Label** 12/5.86oz Wedge Precut

Black Label Cambozola is triple-cream blue with a grey molded rind. Taller and more intense than the classic Cambozola, the Black Label's longer aging brings out more of the "blue cheese" flavors while maintaining the classic creamy texture of the original. Wrap tightly to store.

Soft Ripened Blue	Made by Champignon	Pasteurized Milk
From Bavaria	Cow's Milk	Aged 4-6 Weeks

**25001 Grand Noir Blue** 1/5.5lb Wheel

Made from the rich milk of Bavarian Swiss Brown Cows, this blue cheese is exceptionally decadent. Aging in a black wax coating allows the cheese to maintain high levels of moisture and a bright, fresh flavor profile.

Blue	Made by Champignon	Pasteurized Milk
	From Bavaria	Cow's Milk



# **G R E E C E   &   T H E M E D I T E R R A N E A N**

**00334 Barrel-Aged Feta** 1/8lb Tub

Production of Mt. Vikos Barrel-Aged Feta takes place around the region of Thessaly in Greece, which is a beautiful area bordered on one side by the Aegean Sea, and on the other by the mountain range that includes Mt. Olympus. Milk for production comes from the goats and sheep that range freely on the slopes of Mt. Olympus, where they browse and have access to over two dozen grasses and wild herbs. The milk is collected by a herders' cooperative each morning and delivered to the Mt. Vikos creamery.

Once made, the feta is dry-salted, cut into large wedges, and placed in 120lb. birch barrels. A brine solution is poured into the barrel to submerge the cheese, and the barrels are then cellared at 55 F with 85% humidity to mature for at least four months.

The paste of Mt. Vikos Feta is bone-white in color and slightly "open", meaning that it has slits and holes. The texture is dense but crumbly, and yet the mouth- feel is rich and smooth. Flavors are pleasantly salty with clean, lactic, milky notes and a slight lemony tang.

Made By Mt Vikos

From Thessaly, Greece

Pasteurized Milk

80% Sheep and 20% Goat Milk

**22898 Paski Sir** 1/5lb Wheel

This sheep's cheese is aged for a full year and made on Croatia's Pag Island, a small, windy island with little vegetation. The local sheep graze on salty grass and the maritime climate is an integral part of the cheese. The sheep produce very little milk—just one liter per day—and their milk produces an intense, concentrated cheese. Rich and flavorful, it is not overly dry and there is a beautiful crystallinity in the texture, with a gentle sweetness. There are a total of 40,000 sheep on the island of Pag and 3,000 of these belong to the producer of Paski Sir, who has been making cheese for more than 25 years.

Made by Mitica

From Pag Island, Croatia

Pasteurized Milk

Sheep's Milk

**26159 Essex Lesbos Feta** 1/10lb Tub

There is no substitute for real-deal Greek feta! From the island of Lesbos, Essex Feta is made exclusively with milk from sheep that graze the hills surrounding the village of Agra, on the western part of the island. Sea salt and brine are the only other ingredients in this simple, beautiful sheep milk cheese. With a soft, silky texture, Lesbos Feta is a fantastic example of classic Greek feta cheese.

100% Sheep's Milk

From Lesbos

Pasteurized Milk

Made by M&D Tastanis Dairy

**27724 Israeli Feta** 12/250g

Using a recipe that has been passed down for more than four generations, the Satio Collection Israeli feta is a true crowd pleaser. The perfect balance between crumbly and creamy, this recipe has an excellent richness and a mellow flavor profile. Using 100% Hasaf sheep's milk adds a delicate richness to this Kosher certified cheese.

100% Sheep's Milk

From Israel

Pasteurized Milk

Certified Kosher

**30369 Greek Grill & Fry Cheese** 10/250g

The Greek version of Halloumi, this delicious grilling cheese is as versatile as it is delicious! Made from from a blend of cow, goat, and sheep's milk, Greek Gril and Fry Cheese is rich and sweet, with just the right amount of salt. Perfect for a simple appetizer or try adding it to a mediterranean salad.

Made by Kolios

From Greece

Pasteurized Milk

Cow, Goat & Sheep's Milk

A close-up photograph of a traditional Dutch wooden cart wheel, featuring a large wooden rim and spokes, with a dark metal hub. In the foreground, several large, bright yellow wheels of Dutch cheese, likely Gouda, are stacked on a wooden surface. The background shows a cobblestone street and a blue-painted wooden structure, possibly part of a canal boat or a museum display.

H O L L A N D

**21170 Balarina Aged Goat Gouda** 1/9lb Wheel  
**16463 Balarina Aged Goat Gouda** 16/8oz Precut

A two time gold medal winner at the World Cheese Championship, this complex goat's milk Gouda is aged for a minimum of one year before being released, which completely differentiates it from young, pure white, milky goat goudas. A toffee colored paste full of crystals lends way to deep, butterscotchy flavors with a light tang.

From Holland	Aged 1 Year	Pasteurized Milk
Goat's Milk	Waxed Rind	Gouda Style

**21142 Benning Goat Cheese** 1/9lb Wheel  
**16462 Benning Goat Cheese** 20/8oz Precut

Made according to Dutch tradition, this semi-soft goat cheese combines the light, fresh taste of goat milk with the smooth texture of Gouda. The taste is distinctive and flavorful yet mild, and it is firm enough to slice.

Goat's Milk	Pasteurized Milk	Waxed Rind
From Holland	Gouda Style	Aged 6 Months

**21149 Double Cream Gouda** 1/9lb Wheel  
**16465 Double Cream Gouda** 20/8oz Precut

Holland's fertile soil and lush green pastures help produce unusually rich milk. The milk for this Gouda is made even richer by adding whole cream before the cheese making begins. This Gouda is over-the-top delicious, sliceable, melts beautifully, and is ideal for making creamy cheese sauces.

From Holland	Cow's Milk	Pasteurized Milk
Gouda Style	Aged 6 Months	Waxed Rind

**21175 Ewephoria** 1/10lb Wheel  
**16473 Ewephoria** 24/6.6oz Precut

Developed specifically for the American market's renowned sweet tooth, this Dutch Gouda is made from sheep's milk. Made only by one producer, the sheep graze next to a nature preserve, and the cheesemaker's wife jokes that the sheep eat better than their own children. Full of crunchy tyrosine crystals, a salted-caramel and butterscotch flavor profile distinguishes this Gouda - we like to lovingly call it the 'candy cheese'.

From Holland	Pasteurized Milk	Sheep's Milk
Gouda Style	Aged 10 Months	Waxed Rind

**46118 Kokos Coconut Gouda** 1/10lb Wheel

A taste of the tropics! Kokos Gouda is made with the addition of organic coconut cream. Guaranteed to stand out in your cheese case, this cheese is completely unique. It has a nutty flavor profile, with a pop of sweetness and a definite coconut finish.

Cow's Milk	Pasteurized Milk	Gouda Style
		Flavored Cheese

**05846 Melkbus Gouda with Truffle** 1/18lb Wheel

**12659 Melkbus Gouda with Truffle** 20/7.2oz Precut

This raw milk farmstead Dutch Gouda is a creamy crowd pleaser! With a supple, semi-soft paste that is begging to be melted, and the addition of Italian black truffles, this Gouda screams 'decadence.' Melkbus translates to 'milk can,' and gives a nod to the traditional vessel used to transport milk from the milking parlor to the creamery.

Made by Uniekaas	Raw Milk	Flavored Cheese
Cow's Milk	Aged 10 Weeks	Gouda Style

**31383 Eylander Gouda** 1/7kg

Eylander is a farmstead gouda produced in Steijen, Holland. The milk comes from a mixed herd of approximately 200 cows, most of which are Brown Swiss. The smooth, dense paste is speckled with protein crystals offering a pleasant crunch. Careful aging lends nutty, caramelized flavors that complement the notes of crème fraîche and sweet grassy notes found in the milk.

Cow's Milk	From Northern Holland	Pasteurized Milk
	Gouda Style	Waxed Rind

**16420 Mild Red Wax Gouda** 20/8oz Precut

This is the well-known, well-loved, classic Gouda. Mild and buttery with a slight tang, this cheese has been a favorite for generations. Approachable, creamy and rich, and pair-able with almost anything, it's a cheese that the entire family can appreciate!

From Holland	Cow's Milk	Pasteurized Milk
Gouda Style	Aged a Minimum of 4 Weeks	Waxed Rind

**21260 Old Amsterdam** 1/11lb 1/2 Wheel

**16450 Old Amsterdam** 20/9.6oz Precut

Old Amsterdam is a Dutch classic with a loyal following. Regularly checked for flavor, and only sold when strict standards of quality control are met, this is a cheese of consistent, exceptionally high quality. Just like many famous wines, Old Amsterdam is now recognized with 'Premier Grand Cru Classé'.

From Holland	Gouda Style	Pasteurized Milk
Cow's Milk	Aged 18 Months	Waxed Rind

**21250 Parrano** 1/20lb Wheel

**16468 Parrano** 24/6.7oz Precut

Parrano is an unforgettable cheese with a distinctly Italian temperament. It has the alluring, nutty flavor of an aged Parmesan and the versatility of a young Dutch Gouda. Aged for five months, this Dutch Gouda retains a smooth and firm texture, while simultaneously developing deeper flavors typically found in more aged cheeses. A perfect snacking cheese, Parrano is also versatile enough to shred and melt.

From Holland	Pasteurized Milk	Gouda Style
Cow's Milk	Aged 14 Months	Waxed Rind

### **26160 Brabander Goat Gouda** 1/5lb Quarter Wheel

Betty Koster sources and exports rare, small-production Dutch cheeses through her long-term relationships with Dutch farmers, cheesemakers, and opleggers (affineurs). Brabander is one such selection – an extra-aged Gouda with a brilliant white paste and small eyes. Brabander is made by a cooperative dairy in Zijerveld from the milk from Saanen breed goats.

From Holland	Goat's Milk	Pasteurized Milk
	Aged a Minimum of 6 month	Waxed Rind

### **26163 L'Amuse Signature Gouda** 1/7.5lb Quarter Wheel

Another selection from Betty Koster, L'Amuse Signature is a one-of-a-kind Dutch Gouda. Made by a cooperative dairy in Westbeemster, L'Amuse Signature is aged at slightly higher temperature to develop unique roasted hazelnut and burnt caramel flavors in the golden paste.

From Holland	Cow's Milk	Pasteurized Milk
	Aged Approximately 2 Years	Waxed Rind

### **28262 3 Year Gouda** 1/26lb

Notes of brown butter, caramel, and becons dominate this sweet, smooth gouda. Three years of aging creates an abundance of protein crystals which add a satisfying crunch to every toothsome bite. Serve with toasted nuts and chocolate for the ultimate dessert!

From Holland	Cow's Milk	Pasteurized Milk
	Made by Artikaas	Gouda

### **28056 5 Year Gouda** 1/22lb

Maturing for five years gives this gouda crystalization you must try! Artikaas' 5 Year Gouda is a firm cheese with a slightly granular texture and intense notes of butterscotch and roasted hazelnuts. Pair with whiskey or stout!

From Holland	Cow's Milk	Pasteurized Milk
	Made by Artikaas	Gouda

### **25924 Goat Gouda** 1/9lb

Aged between 4 to 6 weeks, this goat's milk gouda has a firm, yet creamy texture. It has is delightfully sweet with balanced lemony acidity. Try pairing this beauty with a glass of rose or perhaps a citrusy wheat ale!

From Holland	Goat's Milk	Pasteurized Milk
	Made by Artikaas	Gouda

### **26668 Bleu Goat Gouda** 1/3.5kg

Combining styles, this cheese is both gouda and a blue! Gorgeous blue veins add a little bite to the mellow, custard-like flavors that dominate this goat gouda. Pair with a dessert wine like Tokaj or ice cider!

From Holland	Goat's Milk	Pasteurized Milk
Blue	Made by Hommage	Gouda

1709

A perspective view of a long, arched stone tunnel. The tunnel is constructed from rough-hewn stone and brick. On either side of the central walkway, there are stacks of straw bales, some of which are partially covered with white plastic sheeting. The tunnel recedes into the distance, creating a strong sense of depth. The lighting is dim, with the brightest light coming from the far end of the tunnel.

**ITALY**

### **21439 Bocconcino di Pura Capra** 18/188g, Pre-Order

Bocconcino, meaning "little mouthful" in Italian, is an adorable robiola made from goat's milk. Weighing approximately three ounces, it is the perfect size for an appetizer. Try baking it with pesto or romesco sauce and serving with toasted baguette.

From Piedmont	Made by Caseificio Dell'Alta Langa	Soft-Ripened
	Goat's Milk	Pasteurized Milk

### **08020 Bosina (Robiola due latti)** 12/10oz

This traditional square-shaped Robiola is made with a blend of sheep and cow milk. The flavor and texture are very delicate and slightly fruity, with a rind that is lightly mushroomy.

From Piedmont	Made by Caseificio Dell'Alta Langa	Soft-Ripened
Cow and Sheep Milk	Aged at least 3 Weeks	Pasteurized Milk

### **00551 Caciocavallo Silano DOP** 4/4lb Gourds

Made in Southern Italy, Caciocavallo is known for its peculiar shape: the wheels are gourd-shaped due to the way that they hang while aging. The name caciocavallo translates to "cheese on horseback," which was the way that these cheeses were traditionally transported. It is one of Italy's oldest cheeses, mentioned by Hippocrates in his writings. Caciocavallo Silano DOP is produced in adherence to rigorous standards meant to help ensure the tradition of this stretched-curd cheese stays alive. It is mild, milky, and perfect for melting.

Made by Mitica	Pasta Filata Cheese	Raw Milk
Cow's Milk	Aged a Minimum of 60 Days	From Sila

### **21610 Cacio de Roma** 1/4lb Wheel

This creamy, semi-soft sheep milk cheese from the Rome countryside is the classic table cheese of Italy. It has a very full, flavorful taste, and lends well to pairing with almost anything.

Made by Sini Fulvi	From Roman countryside	Pasteurized Milk
Sheep's Milk	Aged at least 1 Month	No Rind

### **30781 Carboncino** 6/6.35oz

This round Robiola is made from cow, goat, and sheep's milk. This thin-rinded round has subtle aromas of white mushrooms and fromage blanc. Serve with a drizzle of olive oil or fruit preserves.

From Piedmont	Made by Caseificio Dell'Alta Langa	Pasteurized Milk
Aged at least 1 Month	Cow, Goat & Sheep's Milk	Soft Ripened

### **28384 Cossanella** 6/6oz, Pre-Order

Another treat from Caseificio dell'Alta Langa, Cossanella is a washed rind robiola made in Piedmont, Italy. A light washing with natural colorant, annatto gives this robiola a stunning salmon rind and savory, brothy flavor. The ivory white center is sticky and spreadable, making it the perfect accompaniment for slice of crusty rye bread.

From Piedmont	Made by Caseificio Dell'Alta Langa	Soft-Ripened
	Goat's Milk	Pasteurized Milk

**21532 Fontina Val d'Aosta DOP** 1/20lb Wheel

**17040 Fontina Val d'Aosta DOP** 20/8oz Precut

**21539 Fontina Val d'Aosta DOP** 1/4 Wheel

Aged in an 18th century copper mine, this Fontina is marked with the mountain- shaped Consorzio stamp that signifies an authentic Italian Fontina. Unlike its many imitators, true Fontina is made in the high mountain valley called Val d'Aosta. Dense and meaty and slightly funky, this is a classic Alpine-style cheese with a pressed paste and washed rind.

Made by Ambrosi

Raw Milk

Aged about 3 Months

Cow's Milk

From Piedmont, the Valle d'Aosta

Washed Rind

**21533 Gorgonzola Dolce DOP** 1/3lb 1/8 Wheel

**00188 Gorgonzola Piccante DOP** 8/6.6oz Precut

**00187 Gorgonzola Dolce DOP** 6/8.8oz Precut

Made in the northern Italian region of Lombardy, this young Gorgonzola has a creamy texture and distinctive greenish-blue veining. It is decadent with fresh fruit and emulsifies wonderfully into sauces. Amazing with fresh pears, Gorgonzola Dolce also finds a perfect home melted over steak or pasta.

Made by Ambrosi

Pasteurized Milk

From Lombardy

Cow's Milk

Natural Rind, Foil Wrapped Blue Cheese

Aged 8 Weeks

**21553 Gorgonzola Piccante DOP** 4/3lb 1/8 Wheel

More compact, dense, and intense than its little brother, Gorgonzola Piccante is characterized by a strong, peppery flavor profile.

Made by Ambrosi

Foil Wrapped Blue Cheese

Pasteurized Milk

From Lombardy

Cow's Milk

Aged about 6 Months

**27331 Grana Padano** 1/80lb Wheel

**21303 Grana Padano** 1/10lb 1/8 Wheel

**16218 Grana Padano** 12/6.4oz Precut

Grana Padano is produced around the Po Valley and is Northern Italy's counterpart to Parmigiano Reggiano. Aged a minimum of 14 months, this is a younger cheese than our Reggiano and is creamier and a little more mild. It is an excellent grating cheese, with concentrated flavors to add a pop of flavor to any dish.

Cow's Milk

Made by Ambrosi

Raw Milk

Natural Rind

From Piedmont to Veneto

Aged 14 Months

**08019 La Tur** 6/240g Wheels

This crowd favorite cheese is made from a blend of pasteurized cow, goat and sheep milk. The texture is meltingly creamy under the rind with a denser, chalky interior. The flavor is sweet and slightly earthy, with a nice lactic tang. This is the perfect dessert cheese, especially when paired with a nice sparkling wine like Asti Spumante. Each cheese is packaged in its own plastic cup, earning it the nickname of the 'cupcake cheese'!

From Piedmont

Made by Caseificio Dell'Alta Langa

Soft Ripened

Pasteurized Milk

Cow, Goat, and Sheep's Milk

Aged at least 20 Days

**25902 Malghese 1/4lb**

Made following a traditional Taleggio recipe, but rather than being made uniquely from cow's milk, Malghese is made from a blend of pasteurized sheep and cow's milk. Annatto is added to its wash, giving the rind an intense orange color, without the pungency associated with most washed-rind cheeses. It's buttery, brothy, and perfect for slathering on baguette!!

Cow &amp; Sheep's Milk

Washed Rind

Pasteurized Milk

**27997 Marzolino di Chianti delle Colline Pisane 3/2.2lb Wheel**

This young pecorino is rubbed with extra virgin olive oil and tomato paste and aged anywhere from 10 to 30 days. It is hand molded into its distinct trapezoidal (or river stone) shape for a unique-looking piece of cheese. The flavor is mild with a slight acidity, and a sweetness that comes and goes throughout the seasons.

Made by Caseificio Busti

From Tuscany

Tomato Paste Rubbed Rind

Sheep's Milk

Aged at least 20 Days

Pasteurized Milk

**21446 Mascarpone Bulk 24/17.7oz**

This fresh, 75% butterfat, traditional dairy product has been coagulated with lemon juice and allowed to drain, resulting in a smooth, ultra-creamy texture and mild, buttery flavor.

Made by Galbani

Cow's Milk

Pasteurized Milk

From Lombardy

Fresh Cheese

**21351 Parmigiano Reggiano "Export" 24 month 1/80lb Wheel****21390 Parmigiano Reggiano 1/10lb 1/8 Wheel**

Italy's most famous cheese, known worldwide as the 'King of Cheese', Parmigiano Reggiano has been made in Parma and Reggio-Emilia the same way for more than 700 years. Today, its production is tightly controlled and protected by a PDO designation. The Consorzio brands on the rind signify a high quality cheese made in the traditional, regional style. The selection and aging of Reggiano is as important as the cheese making itself, and Ambrosi helps us select wheels that are of consistently excellent quality. The cheeses must be aged a minimum of 12 months to earn the name Parmigiano Reggiano, and they continue to improve as they age.

We offer two Reggiano selections, aged 18 months and aged a minimum of 24 months. The younger Reggiano is available in 10lb eighth wheel cuts and presents the classic flavor profile while remaining easy to shred and shave. Our 24-month Reggiano has an "Export" designation stamped on the side of each wheel. This indicates that at 18 months of maturation, the wheels were classified as superior quality by Consorzio experts and selected for extra aging. Crystalline and intense, these wheels are aged a minimum of 24 months and represent the best of Ambrosi's production.

Cow's Milk

Made by Ambrosi

Raw Milk

From Emilia-Romagna

Natural Rind

Aged 18 or 24 Months

**30015 Parmigiano Reggiano "White Gold"** 1/80lb Wheel  
**29053 Parmigiano Reggiano "White Gold"** 2/10lb 1/8 Wheel  
**27636 Parmigiano Reggiano "White Gold"** 12/7oz

The newest addition to our lineup of Parmigiano Reggiano is Ambrosi's White Gold. Only 20,000 wheels this small batch production are made each year by La Traversetolese Artisan Dairy in Parma, Italy. All the milk sourced for this production comes from local farms throughout the Traversetolo region. Each wheel is aged for a minimum of 24 months and has a bold, robust flavor profile.

Made by La Traversetolese	Raw Milk	From Parma
Cow's Milk	Natural Rind	Aged 24 Months

**30861 Cravero Parmigiano Reggiano** 1/80lb Wheel  
**30862 Cravero Parmigiano Reggiano** 4/11lb 1/4 Wheel

Giorgio Cravero's family has been selecting and aging Parmigiano Reggiano in Bra, Italy since 1855. The milk for Cravero Parmigiano comes exclusively from one dairy, Caseificio Sociale San Pietro in the mountains of Benedello di Pavullo. These wheels of cheese receive the rare seal Prodotto di Montagna, a designation reserved for exquisite, high altitude cheeses. This Parmigiano is smooth, sweet, and nutty.

Made by Massimo Libra	Cow's Milk	Raw Milk
		Natural Rind

**30341 Pecorino Chianti Delle Colline Pisane** 2/5.3lb Wheels

A medium-aged pecorino made by Caseificio Busti, this cheese uses milk from Chianti to create a beautifully supple and rich cheese. Buttery and tangy with a light sheepy flavor, this cheese is incredibly delicious. The rind is rubbed with olive oil, which tints it a beautiful rusty gold. Great for melting, and pairs well with both sweet and savory flavors!

Pasteurized Milk	Aged between 60 to 150 Days	Made in Tuscany
Made by Caseificio Busti	Sheep's Milk	Olive Oil Rubbed Rind

**21536 Pecorino di Pienza** 1/3lb Wheel

A fresh sheep milk cheese with a pressed paste and semi-firm texture; it has a mild grassy flavor with a nice acidic balance.

From Tuscany	No Rind	Sheep's Milk
Pasteurized Milk	Made by Latteria della Val d'Orcia	Aged 45 Days

**27995 Pecorino di Remo a Latte Crudo** 2/5lb Wheels, Seasonal

This special cheese was created to pay homage to Remo Busti, the founder of the company, as well as to the traditional methods of his ancestors. Made exclusively with raw milk and naturally rinded, the complexity and nuance of the milk truly shines through as the integrity of the microbial flora is preserved. The paste is pearly white with deep, balanced flavors.

Sheep's Milk	Made by Caseificio Busti	Raw Milk
From Tuscany	Aged a Minimum of 3 Months	Natural Rind

**28796 Pecorino Romano** 1/60lb Wheel

**29046 Pecorino Romano** 10/8oz Precut

**29045 Pecorino Romano** 1/8 Wheel

Pecorino Romano is Italy's oldest cheese, dating back to ancient Roman times. This pecorino is made in Sardinia where land and sheep are abundant. Rooted in the Roman tradition, it is a good grating cheese with a spicy, salty tang.

Made by Podda

Raw Milk

From Sardinia

Sheep's Milk

Aged at least 8 Month

Natural Rind

**27994 Pecorino Toscano DOP Riserva** 1/5lb Wheel

A classic aged Pecorino Toscano made within the DOP requirements, these particular wheels spend a little more time maturing in the family caves to develop a more robust flavor profile. The Busti logo is then fire branded on these special wheels to mark their significance. Salty but well balanced; sheepy but not gamey, this selection is one of the best expressions of Tuscan terroir. The flavors are strong yet balanced - an excellent expression of DOP Pecorino Toscano. It only gets better as it ages!

Sheep's Milk

From Tuscany

Natural Rind

Pasteurized Milk

Made by Caseificio Busti

Aged 8-10 Months

**21535 Pecorino Toscano DOP** 1/4lb Wheel

This Pecorino Toscano is produced in the Val D'Orcia (Siena) under strict supervision of the Consorzio of Pecorino Toscano. It has a firm texture and a rich, nutty flavor, with a lingering finish hinting of butterscotch.

Made by Delitia

Natural Rind

Pasteurized Milk

From Tuscany

Sheep's Milk

Aged 6 Months



*Parmigiano Reggiano*

### 30109 Pistachio Pecorino 1/2.2lb Wheel

One of the most stunning cheeses to add to a cheese plate or cheese case, Caseificio Busti's pecorino with pistachios marries two traditional Italian products: rich, high quality sheep's milk and DOP Pistachios di Bronte. These pistachios are a larger varietal, which helps the nuts maintain their crunch and brings a delightful textural pop to this beautiful cheese.

Made in Tuscany

Made by Caseificio Busti

Pasteurized Milk

Sheep's Milk

Flavored Rindless Cheese

### 29084 Pecorino Pesto con Basilico Genovese DOP 1/2.2lb Wheel, Seasonal

The newest addition to our Busti collection, this pecorino is as beautiful as it is delicious! True Italian Pesto made with pine nuts, Parmigiano Reggiano, and Genovese Basil adds a delicate pale green marbeling throughout each wheel. Whole pine nuts add a pleasant crunch to the otherwise smooth paste.

Made by Caseificio Busti

From Tuscany

Pasteurized Milk

Sheep's Milk

Flavored Rindless Cheese

### 21315 Pecorino Toscano DOP 1/5lb Wheel

Aged 4 to 6 months, this Pecorino Toscano has a dense paste with a naturally molded rind and full sheep milk flavor. Easy to shred or shave, it is a versatile ingredient and an equally qualified table cheese.

Made by Mitica

Pasteurized Milk

From Tuscany

Natural Rind

Sheep's Milk

Aged 4-6 Months



*Pecorino Toscano  
DOP Riserva*

### **27994 Pecorino Toscano Staginato** 1/2.2kg Wheel

Aged for a minimum of 120 days, this Tuscan Pecorino has a dense, slightly crumbly texture that will make it perfect for grating over pasta. Olive oil is rubbed on the rind as the cheese ages which gives each wheel an attractive rustic appearance. High in moisture with notes of toasted nuts, butterscotch and a touch of lanolin will bring you back to this cheese again and again.

Made by Caseificio Busti

From Tuscany

Pasteurized Milk

Sheep's Milk

### **22904 Quadrello di Bufala** 2/5lb

Made by Caseificio Quattro Portoni in Bergamo, Quadrello di Bufala is a square shaped water buffalo milk cheese with a beautiful washed rind. It is an homage to Taleggio and a perfect example of the merging of tradition and innovation. Creamy, milky, and sweet, with a punch of flavor, this is a beautiful and unique addition to any cheese program.

Made in Bergamo

Made by Caseificio Quattro Portoni

Pasteurized Milk

Washed Rind Cheese

Water Buffalo's Milk

Aged 6-8 Weeks

### **30177 Raw Milk Pecorino with Truffle** 1/2.2lb Wheel

Caseificio Busti's raw milk truffle pecorino is an amazing expression of Italian terroir. High quality raw sheep's milk cheese is studded with earthy Savini Tartufi truffles to create a well-balanced, earthy truffle pecorino.

Made by Caseificio Busti

Raw Milk

Flavored Rindless Cheese

Made in Tuscany

Sheep's Milk

### **30780 Rosso di Langa** 8/9.87oz

Rosso di Langa is a mixed milk robiola, made with a blend of sheep and cow's milk, and scrubbed with an annatto wash. Despite the gentle wash, this cheese has a subtle aroma and a delicately savory flavor profile. The auburn rind will pop out in any cheese case.

Made in Piedmont

Made by Caseificio Dell'Alta Langa

Pasteurized Milk

Cow & Sheep's Milk

Washed Rind

Age At Least 3 Weeks

### **21609 Sottocenere w/ Truffle** 1/12lb Wheel

Sottocenere is an exotic, semi-soft cow's milk cheese that is aged in ashes. This traditional preservation method used by Venetian farmers takes on a new interpretation by cheesemaker Sergio. He uses a blend of nutmeg, clove, coriander, cinnamon, licorice, and fennel to create the ash rind. The paste is studded with Summer black truffles, and the rind is infused with truffle oil.

Cow's Milk

Flavored Cheese, Ash-Coated Rind

Raw Milk

From Veneto

Aged 3 Months

**00662 Taleggio DOP** 1/5lb Square

Taleggio shares a history with Gorgonzola in that it was originally a product of the tired (stracca) cattle that needed to be milked after returning from the long climb down from summer pasture. The rind is an intense, burnished orange- brown color with several molds and the stamp indicating it is a true Taleggio. It is a wonderfully distinctive cheese with a wide range of flavors: a meaty richness accented by yeasty, fruity qualities and a tangy, salty bite. A staple in a cheese case, Taleggio makes an excellent grilled cheese when paired with caramelized onions.

Made by Ambrosi	Cow's Milk	Pasteurized Milk
From Lombardy	Aged for Approximately 2 Months	Washed Rind,

**30125 Taleggio Nababbo** 1/2.2lb

CasArrigoni's Nababbo is aged for a minimum of 40 days, during which time it develops a pale peach rind and a smooth, supple paste. Using goat's milk, rather than the cow's milk with a traditional Taleggio creates a more delicate flavor profile that is still brothy but also offers notes lemon peel and stone fruit.

Made by CasArrigoni	Goat's Milk	Pasteurized Milk
	From Lombardy	Washed Rind,

**30122 Tartu Taleggio with Truffles** 1/2.2lb Square

While the exterior of Tartu resembles the classic Lombard Taleggio, when you cut into this cheese you will find little morsels of Italian black truffles speckling its paste. Truffles add gorgeous earthy aromas to the already savory, milky cheese. A perfect cheese to elevate pizza or paring with a glass of Prosecco!

Made by CasArrigoni	Cow's Milk	Pasteurized Milk
	From Lombardy	Washed Rind

**21547 Toma Piemontese Piccola** 1/5lb Wheel

Similar to Tomme de Savoie, this simple and authentic cow milk tomme is an everyday cheese for breakfast, lunch, or as a snack. It is mild and mellow with a firm texture that may be smooth when young, and becomes slightly flaky with age. The flavor profile becomes deeper and fuller as it ages.

Cow's Milk	Pasteurized From Piedmont	Natural Rind
Made by Quaglia Vittorio	From Piedmont	Aged about 3 Months

**07177 Tuada** 1/6lb Wheel

Tuada, which means "cellar" in Italian, refers to the fact that this cheese is matured in cellars. Rubbed with a coating of ash and olive oil, Tuada wheels are placed on beechwood boards and aged a minimum of 5 months. This is a small production cheese made by Verano Bertagni, who works with his father and a small team to produce a few original cheeses as well as the traditional pecorinos of the Garfagnana. The flavor is exceptionally sweet for a cheese of this age, and the sweetness is balanced by earthy mineral flavors that evoke the Tuscan terroir.

Made by Bertagni	From Tuscany	Raw Milk
Natural Rind	Sheep's Milk	Aged 5 Months

ALL ACROSS NORTHERN ITALY, CHEESE IS AN ESSENTIAL EVERYDAY STAPLE. MOST RECIPES ARE VERY OLD AND PASSED ON GENERATION AFTER GENERATION. GEOGRAPHICALLY, NORTHERN ITALY DIFFERS FROM THE REST OF THE COUNTRY FOR THE HIGH MOUNTAINS (THE ALPS) AND THE VAST, FERTILE FLATLAND (LA PIANURA PADANA). THE FLATLANDS ARE WELL IRRIGATED BY THE LONGEST ITALIAN RIVER, THE “PO,” THAT FLOWS 405 MILES FROM ITS SPRING AT PIAN DEL RE IN PIEMONTE, THROUGH A DELTA PROJECTING INTO THE ADRIATIC SEA NEAR VENICE. AMONGST THE MANY WONDERFUL CHEESES THAT ARE PRODUCED DILIGENTLY THROUGHOUT THE NORTHERN REGIONS, ONE CANNOT FAIL TO MENTION THE “KING OF CHEESES”: IL PARMIGIANO REGGIANO.

# SCANDINAVIA



**22020 Jarlsberg** 1/22lb Wheel

**22040 Jarlsberg** 1/12lb ½ Wheel

This classic Swiss-style cheese is full of large eyes, with a creamy, supple paste.

Mellow flavors shine through, with light hints of sweet fruitiness. Jarlsberg is an amazing melter available in a range of forms: whole wheels, half wheels, precuts, slices, and lite versions as well!

Cow's Milk

Pasteurized Milk

Swiss Style

**30887 Gjetost Ski Queen Loaf** 10/1kg

**22120 Gjetost Ski Queen** 12/8oz

Known simply as 'brown cheese' in Norway, Gjetost is pronounced 'YAY-toast.' This cheese is traditionally made by slowly boiling a mix of cow and goat's whey for several hours until it forms a caramelized cheese! With a rich and smooth texture like fudge, and sweet, lightly tangy flavor, Gjetost is one of a kind. We love it sliced thinly and served melted over toast with a good cup of coffee!

Goat & Cow's Milk

Caramelized Whey Cheese

Pasteurized Milk

**28400 Gjetost Ekte** 12/8.8oz

This version of the Norwegian 'brown cheese' is made only using goat's milk and cream.

Gjetost Ekte has a distinct tang, and salty-sweet flavors that play nicely with each other.

Goat's Milk

Caramelized Whey Cheese

Pasteurized Milk

SCANDINAVIAN CHEESE

SPAIN



**22926 Campo de Montalban** 16lb Wheel

This cheese is made from a blend of cow, sheep, and goat milk from La Mancha. Aged 90 days, the texture and appearance are similar to Manchego, but with well balanced nuances, thanks to the mixed milk nature of the cheese. Campo de Montalban is rich and buttery and finishes with perfect balance.

Made by Mitica	Cow, Goat and Sheep's Milk	Pasteurized Milk
From La Mancha	Natural Oiled Rind	Aged 3 Months

**22916 Cana De Cabra** 1/2.2lb Log

This soft-ripened goat cheese log from Murcia is similar to the French Bucheron. Murcia is famous for the quality of its goat milk, and this farm produces outstanding cheeses. Cana de Cabra is creamy and mild with hints of citrus in the finish. The cheese is aged 21 days before its released, and it becomes buttery and delicious during maturation. As it ages, the flavor continues to intensify.

Made by Mitica	Goat's Milk	Pasteurized Milk
From Murcia	Aged 1 Month	Soft Ripened

**22910 Cana De Oveja** 1/2.2lb Log

Cana de Oveja is an original cheese, and the first soft-ripened sheep log in Spain. Cana de Oveja is aged 21 days and is buttery and delicious. The flavor intensifies as it ages.

Made by Mitica	Soft Rind	Pasteurized Milk
From Murcia	Sheep's Milk	Aged 1 Month

**22962 Iberico 6 Month Campobello** 1/3kg

We are pleased to offer this fine quality Ibores cheese. It is a semi-firm, raw goat milk cheese rubbed with paprika from the region of Extremadura in southwestern Spain. The red-orange rind lends striking contrast to the brilliant white paste, making this small-format cheese ideal for the cheese plate. Ibores is pleasantly buttery, with a silky texture and a clean finish. Hints of grass and earth accurately reflect the terroir of its homeland.

Made by Las Abadias	Raw Milk	Aged at least 60 Days
Rubbed with Paprika	Goat's Milk	From Extremadura

**22908 Ibores DOP** 1/2lb Wheel

We are pleased to offer this fine quality Ibores cheese. It is a semi-firm, raw goat milk cheese rubbed with paprika from the region of Extremadura in southwestern Spain. The red-orange rind lends striking contrast to the brilliant white paste, making this small-format cheese ideal for the cheese plate. Ibores is pleasantly buttery, with a silky texture and a clean finish. Hints of grass and earth accurately reflect the terroir of its homeland.

Made by Maria del Carmen	Raw Milk	From Extremadura
Rubbed with Paprika	Goat's Milk	Aged at least 60 Days

**22937 Idiazábal DOP 1/3kg Wheel**

Idiazábal is a small village in the heart of the Basque region. For generations, each fall with the first snow farmers would descend from the mountain pastures with their flocks. At that time, an important farmer's market would take place where smoked ewe's milk cheese would be sold. Normally this cheese is smoked with beech wood, hawthorn, or cherry wood. Idiazábal is a robust and sharp cheese, made to be cured for a long period. Unpasteurized whole sheep's milk from Lacha and Carranzana breeds results in a slight piquant taste. The intense, smoky aromas of the pressed paste are balanced by a nice, buttery, sheepy finish.

Made by Bideki	From Spanish Basque Region	Natural, Smoked Rind
Sheep's Milk	Aged at least 6 Months	Raw Milk

**28251 Sa Naveta Raw Milk Mahón DOP 1/3.96lb**

On the Island of Menorca, Mahon is regarded as the most iconic cheese of the island, and this small production raw milk version is the star of the show. The cheeses are hand tied and molded in the traditional fashion and are allowed to develop a thin natural rind during maturation. Aged a minimum of 2 months, the flavors are lactic and clean in the beginning, finishing with notes of butter and toasted hazelnuts, with a savory, meaty bite. As the cheeses age the flavors and aromas are intensified and become more piquant, while retaining a rich mouthfeel and a salinity reminiscent of the sea air. This naturally rinded cheese is commonly speckled with colorful molds and yeasts.

Made by Coinga	From Menorca	Natural Oiled Rind
Cow's Milk	Aged at least 2 Months	Raw Milk

**22939 Mahón Cured DOP 1/6lb Wheel**

Mahón is the capital and port of Menorca, one of the Balearic Islands in the Mediterranean Sea. It is also the name given to the cow milk cheeses produced on the island. There are many variations of this cheese; our selection is well aged, with a compact, friable texture and a smooth, oiled rind. Allowed to age a little longer, this Cured Mahon has developed some sweet nutty flavors, but retains great melting qualities and serves well on the cheese plate. The taste is slightly tart, with enough salt to get a hint of the sea.

Made by Coinga	From Menorca	Pasteurized Milk
Cow's Milk	Natural Oiled Rind	Aged 9 Months

**28252 Mahón Semi-Cured DOP 1/6lb Square**

This version of mahon is a pleasant, mild cow's milk cheese from Menorca, in the Balearic Islands. Produced with thermalized milk and aged for 3 months, the paste is pale yellow in color, studded with eyes, and a characteristic orange rind. Young Mahón is a staple table cheese as well as an ingredient, thanks to its wonderful meltability; it is mild, buttery, and slightly sweet, with a nutty finish.

Made by Coinga	Thermalized	From Menorca
Aged 3 Months	Natural Oiled Rind	Cow's Milk

**26329 Manchego DOP 3-Month** 1/6.6lb Wheel

**26374 Manchego DOP 6-Month** 1/6.6lb Wheel

Queso Manchego is the best known sheep's milk cheese in Spain. This true, aged Manchego is made only from the milk of the Manchega sheep from La Mancha region, which is located on a vast plateau more than 600 meters above sea level. The flavor is slightly acidic and piquant, with the persistent taste of the sheep's milk. At three months the paste is semi-firm, with a mild lactic acidity, buttery mouthfeel, and slight nuttiness on the finish. After six months of aging, the paste is firm and the nutty and savory flavors are more pronounced.

Made by Monte Vega

Sheep's Milk

Pasteurized Milk

From La Mancha

Natural, Oiled Rind

**22919 Naked Goat (Murcia Curado DO)** 1/5lb Wheel

This fabulous 6-month-aged goat cheese from Spain was recently awarded DO status. Naked Goat is produced with raw milk and is mild and creamy with a tangy, sweet finish. The cheese is equally suited to melting and to the cheese plate. Pair with almonds in honey and a crisp white wine.

Made by Mitica

Raw Milk

Aged 6 Months

From Murcia

Goat's Milk

**22907 PataCabra** 1/5lb Brick-Shaped Loaf

This unique goat's milk cheese is made in the brick shape of a "Pata de Mulo". This washed-curd cheese is wonderful young as well as aged. A more aged washed rind option, PataCabra's rind turns from reddish and slightly sticky to a faded, pale orange-brown.

Made by Mitica

Aged 3-5 Months

Pasteurized Milk

Washed Rind

Goat's Milk

From Aragon

**28402 Valdéron DO** 1/6lb Wheel

Valdéron hails from the valley of the same name, located in León, on the southern spur of the Picos de Europa. The main activity in the valley is cattle rearing. Its inhabitants dedicate themselves to making hand-crafted blue cheeses, which are aged in caves and acquire blue mold. The unique conditions of these caves result in a cheese that is a wonderfully bright and piquant balance of rich cow's milk and lactic goat's milk. Valdeon is spicy and full-flavored with a soft, buttery paste and generous vein of green-blue and white molds. Not for the faint of heart!

Made by Picos

Natural Rind Blue Cheese

Pasteurized Milk

Cow and Goat's Milk

From Castilla-León

Aged at least 45 Days

**07181 Veigadarte** 1/2.2lb Log

This cheese is made to order by a small artisanal producer named Mr. Joaquin Villanueva Casado, whose creamery is located in the town of Ambasmestas in the Castilla-Léon region of Spain. Joaquin uses milk from Murciano-Granadina goats. Aged for 1 month, this cheese has a high butterfat content and the characteristic tang attributed to goat milk. The ash rind is covered by an edible, bloomy white mold. As this cheese ages, the outer ring becomes creamy, while the inner ring remains pure white in color, and retains a firm texture. Overall the texture is smooth, and the flavor is complex and long lasting, with a slightly earthy finish. It pairs wonderfully with sparkling cava and citrus fruit.

From Castilla-Léon

Soft Ripened Ashed

Pasteurized Milk

Goat's Milk

Made by Joaquin Villanueva Casado

Aged 30 Days

**22921 Zamorano DO** 1/6lb Wheel

Zamorano is made from the raw milk of the Castilla-León region's Churra and Castellano sheep and aged for 6 months. Its rind has the familiar embossed zigzag pattern of many Spanish cheeses but the flavor is distinctively its own. This DO cheese's name derives from the namesake town in the center of the region of production. The flavor is deliciously sweet and tangy, with an underlying nuttiness.

From Castilla-León

Raw Milk

Natural Oiled Rind

Aged 6 Months

Made by Marques del Castillo

Sheep's Milk

**26157 Essex Manchego Artesano DOP** 1/6.5lb Wheels

Special-selection farmstead Manchego artesano from La Mancha. With an unwaxed, natural rind, this Manchego artesano has a tender sweetness with balanced notes of pineapple and brioche, and long finish. It is distinctive for its gentle, balanced flavor profile.

Sheep's Milk

Made by Finca Sierra de la Solana

Natural Rind

From La Mancha

Unpasteurized Milk

Aged 6-9 months

# MANCHEGO CHEESE

MANCHEGO IS SPAIN'S MOST RENOWNED CHEESE, NAMED AFTER THE PROVINCE OF LA MANCHA WHERE IT IS MADE. THIS WELL-KNOWN CHEESE IS RELATIVELY SWEET AND MILD WITH A TOUCH OF SALTY NUTS. MANCHEGO WAS PRIMARILY CRAFTED TO BARTER AT LIVESTOCK MARKETS BECAUSE IT WAS ACCEPTED AS DURABLE FOOD FOR THE SHEPHERDS.



# SWITZERLAND

## 22602 Appenzeller Extra 1/15lb Wheel

Appenzeller is a classic Swiss regional mountain cheese. Cows fed on pasture rich with herbs lend distinctive, sweet grassy flavors to the milk, which is reinforced by washing the wheels in a spice/herbal brine during maturation. The cheeses officially earn the name of Appenzeller at three months, and wheels of Appenzeller Extra are aged for an additional three months to further intensify the flavor profile.

Raw Milk	Made in the Appenzel Region	Cow's Milk
Alpine Style	A Mifroma Selection	Aged 6 Months

## 22681 Emmentaler Super Cut 1/15lb

Emmentaler is famous worldwide as the 'holey cheese'. Its firm paste is full of cherry-sized eyes that distinguish it from other cheeses on the market. Emmentaler is full of nutty, sweet, and lightly fruity flavors, and it is the perfect melter.

Cow's Milk	Swiss Style	Raw Milk
Aged a Minimum of 3 Months		

## 22639 Cavern Aged Gruyère 1/70lb Wheel

### 24554 Cavern Aged Gruyère 1/8 Wheel

### 16219 Cavern Aged Gruyère 19/7.4oz Precut

Since the 12th century, the people of the region of Gruyère in Western Switzerland have been producing one of the most well-loved cheeses of all time, Gruyère AOP. These particular wheels of Gruyère are hand selected for their superior quality and after four months of aging are transported to sandstone caverns with high humidity and a constant temperature of 55.4-57.2° F to coax out the nuanced flavors of the finest raw milk used in the initial production. For the next six months the wheels are washed with salt water and turned regularly to develop a protective and rough rustic rind. These select wheels mature over 10-11 months and the result is a full flavored cheese that is both fruity and savory, with notes of toasted nuts and fresh grass. Gruyère is a true staple on the cheese plate and the foundation for any authentic fondue.

Cow's Milk	Made in Gruyère, Canton of Fribourg	Raw Milk
A Mifroma Selection	Aged a Minimum of 11 Months	Alpine Style

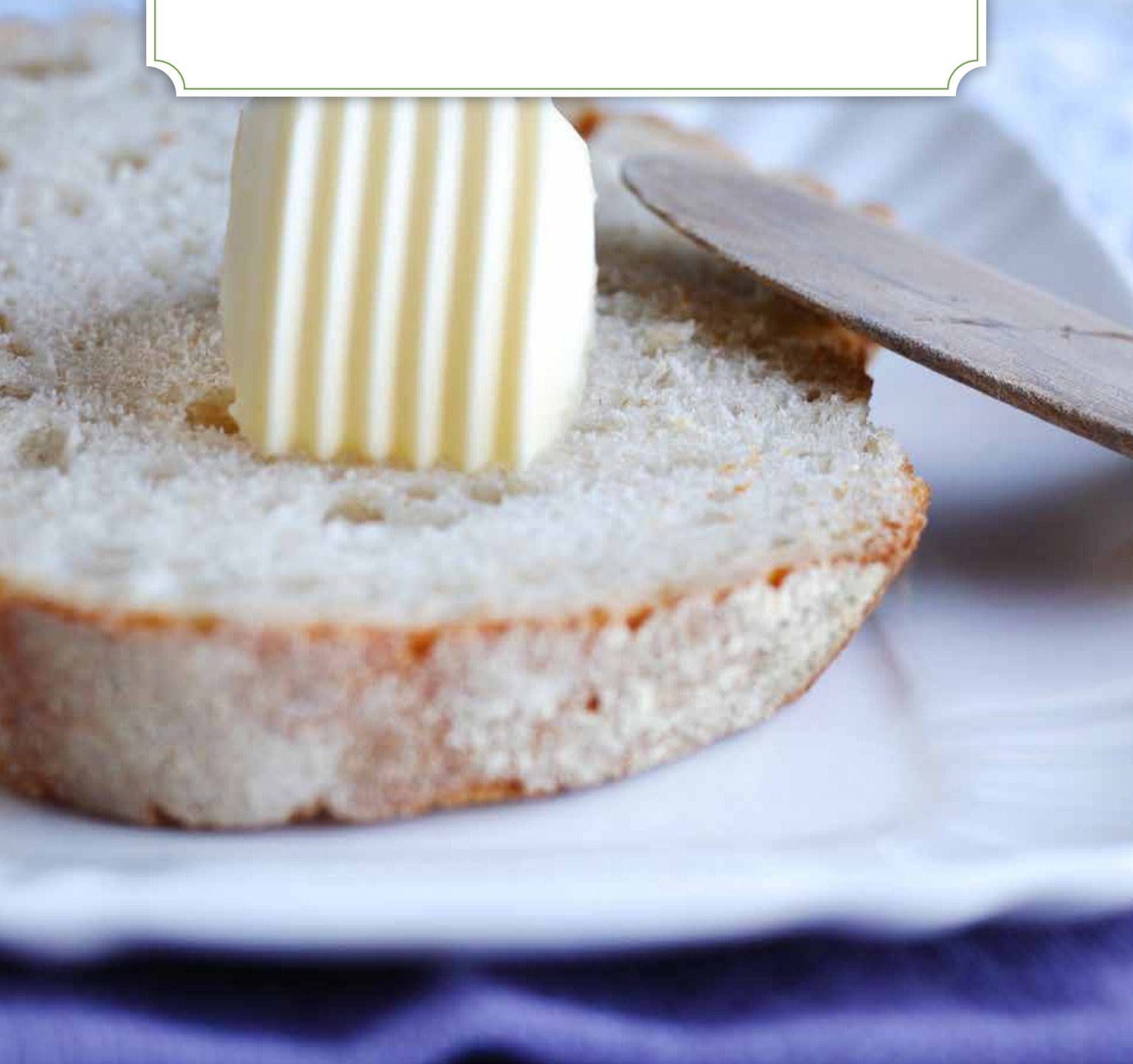
## 21644 Vully Rouge 1/12lb Wheel, Pre-Order

A single-producer cheese, Vully is made at the Schäfer Fromagerie, located by the lake of Morat in the canton of Fribourg. The cheesemaker begins by collecting the milk of 12 small dairies that raise the traditional breeds of the region and never feed the herds on silage. The milk is then gently thermalized and the cheese making begins. During maturation the wheels are regularly washed with a mixture of brine and Pinot Noir, giving the beautifully embossed rind a distinctive color that darkens as the cheeses ages. This Rouge selection is aged about four months and has a semi-firm, creamy, intense paste.

Toasted peanut flavors marry with a little lactic sweetness and a savory, meaty finish.

Made in Fribourg	Made by Schäfer Fromagerie	Thermalized Milk
Cow's Milk	Wine Washed Alpine	Aged 4 Months

**B U T T E R**



Like cheese, specialty butters are a reflection of the land, animals, and techniques that contribute to its production. Where there is good cheese, there's good milk—which means that there is usually amazing butter to be had as well! There is a lot to appreciate in the nuances of butter, which vary by geographic origin, milk type, water and salt content, cultures, and use of flavorings.

## FRENCH BUTTER

- 24797** Beurremont Butter 83% 36/1lb
- 00221** Black Winter Truffle Butter 8/3oz
- 09897** Regalis Black Truffle Butter 84% 12/3.5oz
- 09832** Isigny Salted Churned Butter 20/8.8oz
- 31227** Salted Beurre de Barratte Butter 10/8.8oz
- 23793** Payson Breton Sea Salt Butter 20/8oz
- 23836** Isigny Unsalted Rondeaux Butter 20/8oz
- 10998** Isigny Unsalted Churned Butter 20/8oz
- 08178** Isigny Salted AOP Butter in Basket 6/8oz
- 45001** White Toque Truffle Butter 10/8.8oz

## IRISH BUTTER

- 65046** Kerrygold Garlic & Herb Butter Sticks 4/10 x 3.5oz
- 65044** Kerrygold Salted Butter 20/8oz
- 65045** Kerrygold Unsalted Butter 20/8oz

## ITALIAN BUTTER

- 65120** Delitia Parmigiano Reggiano Butter 10/8oz
- 24258** Ferrarini Parm Burro Italiano 10/8.8oz

## DANISH BUTTER

- 65033** Lurpak Salted Butter 20/8oz
- 65034** Lurpak Unsalted Butter 20/8oz

## GERMAN BUTTER

**65104** Fond o' Foods German Butter 16/8.8oz

## AMERICAN BUTTER

**65000** Meadowbrook Unsalted Butter 36/1lb

**65040** Meadowbrook Salted Butter 36/1lb

**65042** Keller's Creamery Clarified Butter 4/5lb

**65108** Plugra Salted Butter 12/8oz

**65109** Plugra Unsalted Butter 12/8oz

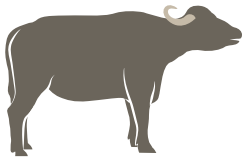
**65107** Plugra Unsalted Butter 36/1lb

BUTTERS ARE CREATED WITH DIFFERENT BUTTERFAT CONTENT, FOR DIFFERENT PURPOSES. A HIGHER BUTTERFAT BUTTER HAS A HIGH SMOKE POINT, CREATES PERFECT LAYERS IN LAMINATED DOUGHS, AND IS THE SECRET WEAPON TO CREATE DELICIOUSLY FLAKEY PIE CRUST. LEGAL REGULATIONS IN THE UNITED STATES REQUIRE 80% MINIMUM BUTTERFAT IN BUTTER, WHEREAS THE EUROPEAN MINIMUM IS 82%.

# DAIRY ANIMAL BREEDS

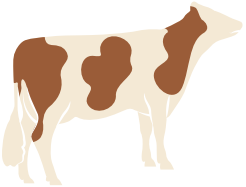
Cheesemakers all begin with the same basic ingredients (milk, cultures, salt, and sometimes flavor agents) and yet the variety of cheeses is seemingly endless! There are many options available to cheesemakers, such as the type of culture used, aging time, and method of production. One major factor that differentiates cheeses is the animal giving the milk used for cheesemaking. Coverage of every heritage breed is beyond the scope of this catalogue, but here we would like to acquaint you with a few important breeds.

## WATER BUFFALO



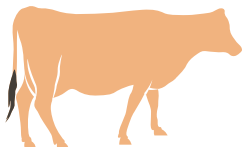
Water buffalo originated in East Asia and were introduced to Europe in the Middle Ages. These large dairy animals reside close to water sources, and are well adapted to a wide range of temperatures. Their volume of milk production is relatively low, but what they do provide is higher in protein and fatty acids than cow's milk, which makes it ideal for cheesemaking. Water buffalo milk is perhaps best recognized in the production of mozzarella in Italy.

## COW



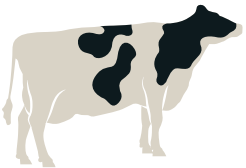
### Montbeliarde

Originating in eastern France, the Montbeliarde breed was recognized as a distinct breed in the late 19th century. They are one of two breeds whose milk can be used to make Comte PDO. Though not quite as fruitful as Holsteins, they are still one of the higher-yielding milk producers among dairy cattle. Montbeliardes are hardy animals who can withstand harsh climates, and they are very fertile and long lived.



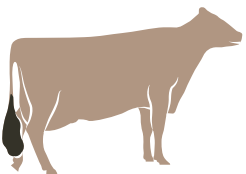
### Jersey

From the Channel Islands, Jersey cows produce milk with the highest butterfat content of any milker, and yields are also high. First recorded as a breed in the 1700s, Jerseys are relatively small cows with big, beautiful eyes and long lashes. They are very docile and easy to care for. Springbrook Farms' Tarentaise is a beautiful example of cheese made from Jersey milk!



### Holstein

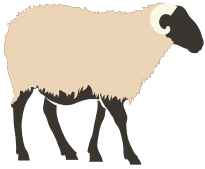
Holsteins were first bred in Holland, and they are the ubiquitous large, black-and-white dairy cows found around the world. Holsteins are favored in the US for their incredibly high milk production. In fact, they are known as the number one milk providers in the world and the lifetime milk production of an average Holstein cow is around 26,000 liters!



### Brown Swiss

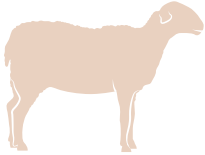
These docile dairy cows come from Switzerland's valleys and mountains, where they are said to have existed since 4000 B.C. They yield large milk volumes (slightly less than Holsteins) with ideal fat to protein ratio for cheesemaking. They are hardy cattle who can acclimate to hot and cold climates alike. They are also one of the breeds who provide milk for production of Gruyere AOP!

## SHEEP



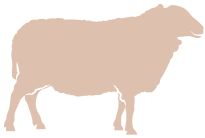
### Manech

The Manech breed of sheep originate in the Pyrenees, where this hardy breed thrives and provides milk used to produce the AOC cheese Ossau Iraty. Conservation efforts by small producers have ensured that each member of this heritage breed survives (Red Head Manech, Black Head Manech, Speckled Face Manech, and Petite Manech). PY Black Head Manech Ossau Iraty offers a taste of 100% Black Head Manech cheese!



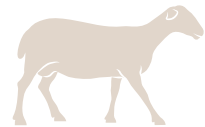
### Manchega

Native to Spain's La Mancha region, the milk of Manchega sheep is traditionally used to create the world-famous Manchego cheese. Manchega sheep are rarely crossbred, meaning that this medium sized sheep's bloodline is relatively pure. They are often milked by hand, and provide lower yields.



### East Friesian

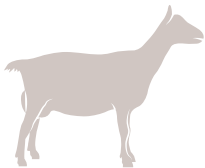
From Germany, East Friesian sheep are considered to be the Holsteins of the sheep world (meaning that they produce a LOT of milk; roughly 2.5 to 3 times as much as Manchega sheep). They are a larger, docile breed that can thrive in many different environments.



### Lacaune

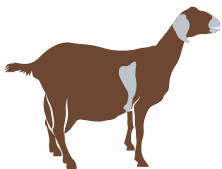
Native to Southern France, Lacaune sheep are some of the highest-volume milk producers and provide milk for the production of Roquefort AOC. These docile sheep are well-adapted to the harsh conditions of their homeland, and can handle rocky terrain as well as extreme temperature variation.

## GOAT



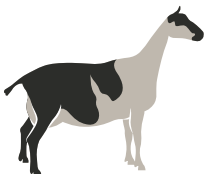
### Saanen

This goat breed originated in Switzerland and is one of the largest dairy goat breeds. They are popular in the United States for their consistency of milk production, higher yields, ability to acclimate to a wide range of climates, and general ease of care. They are considered the 'Holsteins of the dairy goat world,' producing up to 3.8 liters of milk per day.



### Nubian

These loud goats are a crossbreed of British and Indian goat breeds and hail from England. Nubians are strong goats who tolerate high heat well. Though they produce lower quantities of milk, theirs is one of the highest in butterfat.



### Alpine

Originally from the Alps, Alpine goats are one of the most popular dairy breeds today. Not only do they produce high quantities of milk, but their milk is also high in vitamins. The only goat breed with upright ears, they are graceful yet hardy. Adaptable, sustainable, and very productive, Alpine goats are also known for their friendliness!



### La Mancha

First bred in Oregon in the 1950s, La Mancha sheep are high-yielding milk producers, with high butterfat content in their milk to boot! They are the only breed of goat with origins in the United States, and make great pets as well as dairy goats thanks to their amazing temperaments! La Manchas do well in a wide range of environments.

# QUICK GUIDE TO SPECIALTY CHEESES

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09886 Isigny's Mimolette 69

23831 Livradois' Cantalet Doré 64

23729 Comté Extra "la Gélinothe" AOC 66

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#### Holland

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31014 Daniel's Reserve Wheel 19

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25176 Fiscalini's San Joaquin Gold 25

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25299 Samish Bay's Aged Organic Ladysmith 51

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12762 Point Reyes' Bay Blue 28

25332 Point Reyes' Original Blue 28

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28018 Rogue Creamery's Oregon Blue 31

28024 Rogue Creamery's Oregonzola 31

28019 Rogue Creamery's Rogue River Blue 31

11018 Rogue Creamery's Smokey Blue 31

11003 Roth Kase' Buttermilk Blue 32

17180 Roth Kase' Buttermilk Blue Affinee 32

11001 Roth Kase' Moody Blue 33

28513 Twin Sister's Whatcom Blue 37

### Cheddar

#### British Isles

05630 Ford Farms' Cheddar with Truffle 57

20538 Ford Farms' Coastal Cheddar 57

20699 Ford Farms' Dorset Red 57

20550 Ford Farms' Double Gloucester 58

20560 Ford Farms' Double Gloucester 58

with Chive & Onion 58

20671 Ford Farms' Wensleydale with Cranberry 58

01685 Old Irish Creamery's Cheddar with Irish Porter 57

01683 Old Irish Creamery's Cheddar 57

with Irish Whiskey 57

01684 Old Irish Creamery's Cheddar with Red Wine 57

06502 Old Irish Creamery's Naturally 57

Oak Smoked Cheddar 57

#### USA

27917 Beecher's Cheese Trail 6

05499 Beecher's Flagship 6

99211 Beecher's Flagship 4 Year 7

24857 Beecher's Flagship Cheese Sticks 6

99880 Beecher's Flagship Reserve 7

10728 Beecher's Marco Polo 8

31144 Beecher's Marco Polo Cheese Sticks 8

99241 Beecher's Marco Polo Reserve 8

28751 Beecher's New Woman 8

10738 Beecher's Smoked Flagship 8

06535 Beecher's Yule Käse 9

11222 Beehive's Barely Buzzed 9

24793 Beehive's Hatch Chili 9

25833 Beehive's Pour Me a Slice 10

29074 Beehive's Queen Bee Porcini 10

25338 Beehive's Seahive 10

28839 Face Rock's 2 Year Extra Aged Cheddar 22

27703 Face Rock's 12 Month Cheddar 20

28843 Face Rock's Cheddar Peppercorn Harvest 22

27711 Face Rock's Clothbound Cheddar 21

28841 Face Rock's In Your Face Cheddar 22

28844	Face Rock's Smokey Cheddar	22
27699	Face Rock's Vampire Slayer Cheddar	21
25177	Fiscalini's Bandage Wrapped Cheddar	25
29110	Fiscalini's Purple Moon	25
31028	Fiscalini's Smoked Cheddar	26
14258	Hill's Cabot Clothbound Cheddar	13
24937	Jasper Hill's Vault 5 Cheddar	14
24090	Neal's Yard's Montgomery's Cheddar	59

## Fresh

### France

14960	Brie with Black Truffle	73
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### Italy

21446	Mascarpone Bulk	87
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### USA

09406	Appel Farm's Paneer	4
14202	Bellewether's Crème Fraîche	10
14204	Bellwether's Whole Milk Basket Ricotta	10
24167	Cowgirl Creamery's Crème Fraîche	45
24169	Cowgirl Creamery's Fromage Blanc	45
30928	Don Froylan's Crema Mexicana	20
30930	Don Froylan's Queso Fresco	19
27708	Face Rock's Apricot Honey Fromage Blanc	22
31158	Face Rock's Classic Fromage Blanc	22
27709	Face Rock's Cranberry Honey Fromage Blanc	22
27707	Face Rock's Garlic Olive Fromage Blanc	22
14216	Kendall Farms' Crème Fraîche	26
00894	Marin French's Petite Breakfast Cheese	26
01820	Samish Bay's Queso Diablo	51
25297	Samish Bay's Vache	51
29777	Sweet Grass Dairy's Lil' Moo Garlic & Chives	36
31085	Sweet Grass Dairy's Lil' Moo Original	37
14206	Vermont Creamery's Crème Fraîche	40

## Pasteurized

### British Isles

27441	Ford Farms' Cheddar with Mustard & Ale	57
20530	Ford Farms' Sage Derby	58

### Holland

31383	Eylander Gouda	82
46118	Kokos Coconut Gouda	81

### USA

21176	Appel's Gouda Sweet Red Pepper	5
21179	Appel's Jalapeno Gouda	5
21178	Appel's Mild Gouda	4
28636	Appel's Plain Feta	5
21177	Appel's Smoked Gouda	5
28074	Appel's Tomato Oregano Feta	5
07079	Beecher's Dutch Hollow Dulcet	6
10756	Beecher's Just Jack	8
24281	Central Coast's Holey Cow	14
24201	Daniel's Artisan's Bonneville	18
26018	Daniel's Artisan's Fuego	18
30932	Don Froylan's Liliana's String Cheese	20
30935	Don Froylan's Queso Botanero	
	Cilantro/Jalapeno	20
30926	Don Froylan's Queso Cotija	19
30936	Don Froylan's Queso Cotija Enchilado Retail	19
30929	Don Froylan's Queso Cotija Molido	19
30933	Don Froylan's Queso Oaxaca	20
28842	Face Rock's Monterey Jack	21
26425	Ferndale's Asiago Pressa	23
05773	Marin French's Le Petit Camembert	27
08363	Point Reyes' Toma	29

24716	Point Reyes' Toma Provence	29
24719	Point Reyes' Toma Rashi	29
07977	Roth Kase's Grand Cru Original	32
31026	Roth Kase's Prairie Sunset	33
27583	Samish Bay's Gouda Organic	33
24794	Samish Bay's Gouda Organic with Chili, Chive & Onion	33
27584	Samish Bay's Gouda Organic with Herbs	33
14460	Samish Bay's Ladysmith Organic	51
30906	Shooting Star's Aries	34
14303	Spring Brook Farm's Vella "Bear Flag"	
	Dry Jack - 18 months	39
27738	Wookey Hole EW	59

## Semi-Soft

### France

23119	Raclette	70
23170	Saint Nectaire "L'Or des Domes"	71
21646	Tomme de Savoie "Génépi"	71

### Holland

05846	Melkbus Gouda w/ Truffle	82
16420	Mild Red Wax Gouda	82

### Italy

21609	Sottocenere w/ Truffle	91
21547	Toma Piemontese Piccola	92

### Scandinavia

22020	Jarlsberg	95
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### Spain

28252	Mahón Semi-Cured DOP	98
28251	Sa Naveta Raw Milk Mahón DOP	98

### Switzerland

22681	Emmentaler Super Cut	103
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### USA

28637	Appel Farm's Farmstead Swiss	5
27489	Cascadia's Cloud Clap	12
27491	Cascadia's Sawtooth	12
27492	Cascadia's Sleeping Beauty	12
25128	Cowgirl Creamery's Hop Along	15
28651	Ferndale's Caciotta	23
24581	Ferndale's Fontina	24
29296	Ferndale's Provolone Loaf	23
29336	Ferndale's Scamorza	23
29335	Ferndale's Scamorza Smoked	23
25489	Spring Brook Farm's Ashbrook	35
26525	Sweet Grass Dairy's Thomasville Tomme	36
29320	Twin Sisters' Whatcom Farmhouse White	37
27479	Twin Sisters' Whatcom Farmhouse White with Mustard Seed	
		38
29322	Twin Sisters' Whatcom White with Peppercorn	37

## Soft Ripened

### France

30458	Delice with Cranberry	66
27758	Grand Pônt L'Evêque AOC	69
23719	Guilloteau's Fromager D'Affinois	68
25100	Guilloteau's Fromager D'Affinois Campagnier	69
23761	Guilloteau's Fromager d'Affinois with Garlic & Herb	68
26611	Guilloteau's Fromager D'Affinois with Roasted Pumpkin Seeds	68
09653	Herve Mons' Brie du Pommier	64
23846	Herve Mons' Camembert Le Pommier	64
23827	Isigny's Brie 60% Isifrance	64
14959	l'Aviateur Petit	73

23151	Lincet's Chaource AOC	65
23116	Lincet's Delice de Bourgogne	66
27760	Pierre Robert	70
27771	Rouzaire's Coulommiers	65
27770	Rouzaire's Fromage de Meaux	68
27759	Rouzaire's Le Fougérous	67
28369	Triple Crème	71

#### Germany

21010	Cambozola	77
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#### USA

28655	Boxcarr's Cottonbell Heart	11
25130	Cowgirl Creamery's Devil's Gulch	45
26242	Cowgirl Creamery's Pierce Point	45
27556	Ferndale's Fior di Latte	23
31012	Firefly Farms' Bloomy Breeze	47
24455	Jasper Hill's Little Hosmer	43
14462	Jasper Hill's Moses Sleeper	43
27963	Jasper Hill's Sherry Gray	44
28560	Marin French's Golden Gate Washed Triple Crème	27
14311	Marin French's le Petit Crème	27
14313	Marin French's Original Brie	26
24539	Marin French's Petite Brie Mustard	27
21830	Marin French's Petite Truffle Brie	27
14312	Marin French's Triple Crème Brie	27
24458	Nettle Meadow's Thunder Nest	48
31018	Point Reyes' Quinta	29
26527	Sweet Grass Dairy's Green Hill	36
28725	Uplands' Rush Creek Reserve	38
05350	Vermont Creamery's Bijou	40
27354	Vermont Creamery's St. Albans	40
28783	Willamette Valley's Organic French Prairie Brie	40

### Spread

#### USA

26526	Sweet Grass Dairy's Pimento Cheese Spread	36
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### Washed Rind

#### France

24984	Gaugry's Époisses AOC	66
28710	Haxaire Elderflower Tomme "La Cigogne"	67
23829	Isigny's Abbaye Ste Mere/Saint Paulin	63
14914	L'affine au Chablis	73
24986	L'Ami du Chambertin	74
14941	Langres AOC	69
23146	Munster AOC	69
14912	Soumaintrain	73
14913	Trou Du Cru	74

#### Italy

21532	Fontina Val d'Aosta DOP	86
00662	Taleggio DOP	92
30122	Tartu Taleggio with Truffles	92

#### USA

30297	Boxcarr's Campo	11
30296	Boxcarr's Cottonbell	11
30299	Boxcarr's Rocket's Robiola	11
30512	Cowgirl Creamery's Red Hawk	45
30439	Cowgirl Creamery's Wagon Wheel	46
26027	Jasper Hill's Harbison	13
90041	Jasper Hill's Oma	44
29054	Jasper Hill's Whitney	13
26314	Jasper Hill's Willoughby	44
29636	Jasper Hill's Winnimere	44
24457	Nettle Meadow's Partridge Mountain	48
14814	Spring Brook Farm's Reading	35

## GOAT'S MILK CHEESE

### Aged

#### Holland

21170	Balarina Aged Goat Gouda	81
21142	Benning Goat Cheese	81
26160	Brabander Goat Gouda	83
26163	L'Amuse Signature Gouda	83

#### Spain

22919	Naked Goat (Murcia Curado DO)	99
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#### USA

31241	Cypress Grove's Aged Goat Cheddar	18
11390	Cypress Grove's Lamb Chopper	16
11388	Cypress Grove's Midnight Moon	17
31230	Firefly Farms' Black & Blue Wedges	25

### Blue

#### Holland

26668	Hommage's Bleu Goat Gouda	83
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#### USA

24673	Firefly Farms' Black and Blue	46
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### Fresh

#### France

27767	Jacquin's Carré du Berry	65
27756	Pavé de Jadis	70

#### USA

06574	Amaltheia's Plain Chèvre	4
27927	Amaltheia's Ricotta Goat	4
06546	Amaltheia's Roasted Garlic and Chive Chèvre	4
08319	Amaltheia's Smoked Chèvre	4
29071	Cypress Grove's Hatch Chile Disk	17
18824	Cypress Grove's Herbs de Humboldt	16
30803	Meyer Lemon & Honey Disk	17
18823	Cypress Grove's Ms. Natural	17
00839	Cypress Grove's PsycheDillic	17
18830	Cypress Grove's Purple Haze	17
00840	Cypress Grove's Sgt. Pepper	17
31376	Firefly Farms' Fresh Goat Cheese	24
26045	Firefly Farms' Goat Log with Orange & Fig	46
26277	Firefly Farms' Herby Harissa Goat Log	47
28051	Nettle Meadow's Fromage Blanc	
	Honey Lavender	49
31395	Portland Creamery's Cranberry Orange Chèvre	30
27932	Portland Creamery's Herbs de Provence Chèvre	30
31394	Portland Creamery's Lemon Blueberry Chèvre	30
27930	Portland Creamery's Oregon Chèvre	29
27933	Portland Creamery's Sweet Fire Chèvre	30
31393	Portland Creamery's Tarragon & Mustard Chèvre	30

### Pasteurized

#### Holland

25924	Goat Gouda	83
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#### Scandinavia

28400	Gjetost Ekte	95
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### Semi-Soft

#### Spain

22962	Iberico 6 Month Campobello	97
22908	Ibores DOP	97

## Soft Ripened

### France

31138	Guilloteau's Petit Florette	70
23720	Guilloteau's Peilloute Florette	70

### Italy

21439	Bocconcino di Pura Capra	85
28384	Cossanella	85

### Spain

22916	Cana De Cabra	97
07181	Veigadarte	100

### USA

07118	Cypress Grove's Bermuda Triangle	15
11383	Cypress Grove's Humboldt Fog	16
27245	Cypress Grove's Humboldt Fog Haze Remix	16
27672	Cypress Grove's Little Giant	16
11384	Cypress Grove's Truffle Tremor	18
27821	Firefly Farms' Merry Goat Round	24
24669	Firefly Farms' Merry Goat Round Spruce Reserve	46
24671	Firefly Farms' Mountain Top	24
14208	Vermont Creamery's Bonne Bouche	39

## Washed Rind

### France

30611	Ahuntz Ederra	63
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### Italy

30125	Taleggio Nababbo	92
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### Spain

22907	PataCabra	99
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### USA

27910	Central Coast's Dream Weaver	14
24672	Firefly Farms' Cabra La Mancha	46

## MIXED MILK CHEESE

### Blue

### France

26713	Bleu 1924 Terre des Volcans	63
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### Spain

28402	Valdéron DO	99
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## Cheddar

### USA

30329	Central Coast's Seascape	14
27533	Face Rock's Face to Face Cheddar	21

## Fresh

### USA

28046	Nettle Meadow's Fromage Frais Apple Cider	49
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## Pasteurized

### Greece & The Mediterranean

00334	Barrel-Aged Feta	79
30369	Greek Grill & Fry Cheese	79

### Scandinavia

30887	Ski Queen Gjetost	95
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### Spain

22926	Campo de Montalban	97
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### USA

28785	Nettle Meadow's Sappy Ewe	49
30907	Shooting Star's Sagittarius	34

## Soft Ripened

### Italy

08020	Bosina (Robiola due latti)	85
30781	Carboncino	85
08019	La Tur	86

### USA

24321	Nettle Meadow's Amber Kunik	48
28047	Nettle Meadow's Briar Summit	49
28048	Nettle Meadow's Kunik	49
28045	Nettle Meadow's Three Sisters	50
30787	Nettle Meadow's Truffle Kunik	49
24359	Old Chatham's Camembert Wedges	50
24358	Old Chatham's Nancy's Camembert	50
24357	Old Chatham's Square Camembert	50
03679	Vermont Creamery's Cremont	40

## Washed Rind

### Italy

25902	Malghese	87
30780	Rosso di Langa	91

### USA

25917	Jasper Hill's Eligo	43
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## SHEEP'S MILK CHEESE

### Aged

### Basque

23731	Agour Ardi Gasna with Espelette	54
31197	Agour Brique	53
23740	Agour Pyrénées Brebis AOC Ossau-Iraty	53
22937	Bideki Idiazabal DOP	54
23737	Petit Agour	55

### Holland

21175	Ewephoria	81
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### Italy

28796	Pecorino Romano	89
21535	Pecorino Toscano DOP	89
27994	Pecorino Toscano DOP Riserva	89
27994	Pecorino Toscano Staginato	91
07177	Tuada	92

### Spain

26157	Essex Manchego Artesano DOP	100
22937	Idiazábal DOP	98
26329	Manchego DOP 3-Month	99
26374	Manchego DOP 6-Month	99
22921	Zamorano DO	100

### USA

10730	Beecher's Flagship	6
29978	Green Dirt Farm's Prairie Tomme	48

## Blue

### Basque

27772	Onitek Bleu des Basques	54
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### France

23712	Roquefort Papillon AOC Black Label	70
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### USA

24362	Old Chatham's Ewe's Blue	51
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## Fresh

### Italy

29084	Pecorino Pesto con Basilico Genovese DOP	90
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## USA

27978	Bellwether's Orange Marmalade Sheep Cheese	11
27976	Bellwether's Original Sheep Cheese	11
27977	Bellwether's Sonoma Herb Sheep Cheese	11
29977	Green Dirt Farms' Fresh Sheep	47
29981	Green Dirt Farms' Fresh Sheep	
	with Garlic and Herbs	47
29976	Green Dirt Farms' Fresh Sheep with Rosemary	47

## Pasteurized

### Basque

23245	Lactalis Petit Basque with Natural Rind	55
23243	Lactalis Petit Basque with Waxed Rind	55
23241	Louis Rigal Istara AOC Ossau Iraty	54

### Greece & The Mediterranean

26159	Essex Lesbos Feta	79
27724	Israeli Feta	79
22898	Paski Sir	79

## Semi-Soft

### Italy

21610	Cacio de Roma	85
27997	Marzolino di Chianti delle Colline Pisane	87
30341	Pecorino Chianti Delle Colline Pisane	88
21536	Pecorino di Pienza	88
27995	Pecorino di Remo a Latte Crudo	88
30109	Pistachio Pecorino	90
30177	Raw Milk Pecorino with Truffle	91

## Soft Ripened

### France

23713	Guilloteau's Fromager d'Affinois Brebis	68
31137	Guilloteau's Petit Brebicet	68

### Spain

22910	Cana De Oveja	97
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### USA

29980	Green Dirt Farms' Dirt Lover	47
28050	Nettle Meadow's Simply Sheep	50
24360	Old Chatham's Kinderhook Creek Mini	50
30908	Shooting Star's Leo	34

## Washed Rind

### Basque

27236	Agour Arpea	53
27306	Black Head Manech Ossau-Iraty	53

### USA

30910	Shooting Star's Scorpio	34
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# WATER BUFFALO CHEESE

## Fresh

### Colombia

26161	BUF's Burrata di Bufala	61
26349	BUF's Marinated Ciliegine, Basil Infused	61
26013	BUF's Ovoline Mozzarella di Bufala	61

## Washed Rind

### Italy

22904	Quadrello di Bufala	91
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