

DELI BUSINESS

MARKETING MERCHANDISING MANAGEMENT PROCUREMENT

DEC./JAN. 2011 \$14.99

DELI BUSINESS 2011
**GUIDE
TO THE
WORLD'S
BEST
CHEESES**

**ALSO
INSIDE**
RETAIL TRENDS
ITALIAN FOODS
PÂTE
CRACKERS
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TAKEOUT OPTIONS



COVER STORY

DELI BUSINESS 2011

GUIDE TO THE WORLD'S BEST CHEESES



By Lee Smith

**A****ABONDANCE PDO**

COUNTRY OF ORIGIN: FRANCE

TYPE: SEMISOFT MILK: COW

Pressed, cooked cheese with a natural brushed, inedible rind. Creamy brown exterior with creamy beige interior. Complex cheese reminiscent of Comté with a buttery, fruity and nutty flavor.

🍷 **Vin de Savoie, Condrieu, Beaujolais-Villages**

AFFIDÉLICE AU CHABLIS

COUNTRY OF ORIGIN: FRANCE

TYPE: WASHED RIND MILK: COW

Washed with Chablis and aged three to four weeks. Similar to Époisses; however, Affidéllice has a more delicate flavor. Rind takes on a trademark orange color, sticky touch and pungent aroma.

🍷 **Chablis, Grüner Veltliner**

AMABLU BLUE

COUNTRY OF ORIGIN: MINNESOTA, USA

TYPE: BLUE MILK: COW

From Faribault Dairy. 75-day-old cave-aged blue cheese with a pleasant, tangy, “not too sharp” flavor profile. Raw cow’s milk, hand-made in traditional open vats, hand salted and cave aged in the hand-dug sandstone caves. Variation from cheese to cheese. Also Amablu Gorgonzola and St. Pete’s Select, a premium cheese available in limited quantities.

🍷 **Port, Tokaji**

APPENZELER

COUNTRY OF ORIGIN: SWITZERLAND

TYPE: FIRM/HARD MILK: COW

Natural, raw-milk cheese with a grained, yellow to reddish brown rind. Ivory to yellow interior with a few pea-sized holes. Full-flavored to very robust cheese with a unique spicy flavor.

🍷 **Grüner Veltliner**

ASIAGO D’ALLEVO PDO

COUNTRY OF ORIGIN: ITALY

TYPE: FIRM/HARD MILK: COW

Made from partially skimmed raw cow’s milk. Light beige inside and out with many small holes throughout. Mild cheese with a firm texture. Available in three stages: Fresh (*fresco*) aged two to three months; medium (*mezzano*) three to five months; and aged (*vecchio*) nine months or longer.

🍷 **Valpolicella, Teroldego Rotaliano**

AZEITÃO PDO

COUNTRY OF ORIGIN: PORTUGAL

TYPE: SEMISOFT MILK: SHEEP

Prized table cheese from Palmela, Sesimbra and Setúbal on the Setúbal peninsula. Similar to Serra da Estrela. Sweet, earthy, aged wheels. Beige, pinkish rind. Cream colored paste can flow. Supple and distinctive taste is typical of cardoon-coagulated (thistle) raw ewe-milk cheeses from Portugal and Spain.

🍷 **Vinho Verde, Ribatejo, Douro, Chenin Blanc**

B**BEAUFORT PDO**

COUNTRY OF ORIGIN: FRANCE

TYPE: FIRM/HARD MILK: COW

Superb mountain cheese made in Savoie and Haute Savoie. Similar to a fine Swiss Gruyère. Excellent melting characteristics. Smooth creamy texture with occasional fissures. Mild, sweet, fruity flavor.

🍷 **Savoie, Jura, Beaujolais, Dry Champagne**

BARELY BUZZED

COUNTRY OF ORIGIN: UTAH, USA

TYPE: FIRM/HARD MILK: COW

Full bodied, nutty flavor, smooth texture. Hand rubbed. Lavender buds are ground with ground coffee and the mixture is diluted with oil to suspend the dry ingredients. Rub imparts notes of butterscotch and caramel that are prevalent near the rind, but find their way to the center.

🍷 **Coffee, Craft Beer, Scotch, Pinot Noir**

BEENLEIGH BLUE

COUNTRY OF ORIGIN: ENGLAND

TYPE: BLUE MILK: SHEEP

A rich, sweet, gentle blue made from pasteurized milk. Less blue veining than many blues. Excellent cheese that is consistent and very mellow. Perfect with pears and honey.

🍷 **Tokaji, Sauternes**

BLEU D’AUVERGNE PDO

COUNTRY OF ORIGIN: FRANCE

TYPE: BLUE MILK: COW

Intensely flavored blue produced in the Massif Central area, primarily a sheep area, known for craggy, granitic terrain and volcanic soil. Cow milk gives it a creamier taste and texture than Roquefort. Aged four weeks or longer. Semi-soft, moist, sharp blue with pungent aroma. Pale yellow interior with dark blue veins.

🍷 **Aged Banyuls**

BLEU DE BRESSE

COUNTRY OF ORIGIN: FRANCE

TYPE: BLUE MILK: COW

Well-known. Originally French competitor to Italian Gorgonzola. Brie-style cheese. Should have mottled bloomy rind or interior may be chalky. Domestically produced version known as Bresse Bleu.

🍷 **Champagne, Port, Tokaji**

BLEU DES BASQUES BREBIS

COUNTRY OF ORIGIN: FRANCE

TYPE: BLUE MILK: SHEEP

Made in the Pyrénées. Complex cheese that is subtle and not heavy. Spicy and earthy.

🍷 **Béarn, Béarn-Bellocq**

BLEU DES CAUSSES PDO

COUNTRY OF ORIGIN: FRANCE

TYPE: BLUE MILK: COW

Made in the area around Roquefort from raw milk. White interior with liberal veining. Aged in caves. Sharp spicy flavor. Less salty cheese than Roquefort.

🍷 **Quarts de Chaume, Vouvray, Coteaux du Layon, Jurançon**

BLEU DE GEX DU HAUT-JURA or BLEU DE SEPTMONCEL PDO

COUNTRY OF ORIGIN: FRANCE

TYPE: BLUE MILK: COW

Hard, uncooked, large, flat wheel, less crumbly than most blue varieties. Mild flavor with a hint of hazelnuts. Made in small mountain dairies in Franche-Comté from milk of Montbéliarde cows.

🍷 **Côtes du Rhône, Barsac, Beaumes de Venise**

BONNE BOUCHE

COUNTRY OF ORIGIN: VERMONT, USA

TYPE: FRESH MILK: GOAT

From Vermont Butter & Cheese Creamery. Enjoyed fresh or aged up to 45 days. When young, the rind has a distinct geotrichum flavor. Creamy texture, mild yet still acidic like a fresh chèvre. With age, the cheese becomes softer and the rind drier and more piquant.

🍷 **Sauvignon Blanc, Champagne**

BOROUGH MARKET CHEDDAR

COUNTRY OF ORIGIN: ENGLAND

TYPE: FIRM/HARD MILK: COW

Traditional farmhouse Cheddar made from raw and pasteurized milk, selected by Mary Quicke from her farm in Devon. Dense, smooth, closed texture. Aged a minimum of 12 months. Rich, nutty, slightly sweet. Caramel flavor, very balanced and mellow.

🍷 **Merlot, American Craft Ale**

BRANZI

COUNTRY OF ORIGIN: ITALY

TYPE: SEMISOFT MILK: COW

Part of a family of cheeses derived from Emmentaler and with same characteristics as other Alpine cheeses. Rind is smooth, yellowish, elastic and soft. Paste is soft, pale yellow with a soft look. Sweet and delicate taste becomes strong and spicy with age. Very versatile. Excellent table cheese popular in many northern Italian recipes.

🍷 **Chardonnay, Young Cabernet Sauvignon**

BRIE

COUNTRY OF ORIGIN: FRANCE

TYPE: SOFT-RIPENED MILK: COW

Edible soft, white bloomy rind. Soft, butter-colored interior; mild flavor deepens with age; creamy texture becomes more lush with time. Artisanal cheese producers also making Brie with goat and sheep milk.

🍷 **Sparkling Wine, Chardonnay, Pinot Noir**

BRILLAT-SAVARIN

COUNTRY OF ORIGIN: FRANCE

TYPE: SOFT-RIPENED MILK: COW

More like a dessert. Rich and creamy with minimum 75 percent butterfat content. Triple crème, Brie-style. 6- and 17-ounce sizes.

🍷 **Champagne, Givry, Chinon, Buzet**

BRIN D’AMOUR

COUNTRY OF ORIGIN: FRANCE

TYPE: SEMISOFT MILK: SHEEP

Soft cheese usually made from sheep milk but



occasionally a mixed-milk cheese. Characterized by herb-coated, bitter crust that is usually not eaten. White, moist to runny interior. Uniquely herbaceous flavor.

🍷 **Rosé, Côtes du Rhône Village, Albariño**

BURRATA

COUNTRY OF ORIGIN: ITALY

TYPE: PASTA FILATA MILK: COW

Originated in 1920s in Puglia. Hand-formed delicate pouches filled with stretchy Mozzarella curd amalgamated with cream. Sweet, fresh, milky aroma. Best at cool room temperature, plain or with olive oil, salt and pepper. Gaining in popularity, the most consistent and best are from domestic artisanal producers.

🍷 **Rosato di Salento**

C

CABOT CLOTHBOUND CHEDDAR

COUNTRY OF ORIGIN: VERMONT, USA

TYPE: FIRM/HARD MILK: COW

Twenty-five pound clothbound wheel from Cabot Creamery Cooperative, made from pasteurized milk, aged 12 months at Cellars of Jasper Hill. Sharp, creamy, with caramel notes.

🍷 **Dark Beer, Vintage Port**

CABRALES PDO

COUNTRY OF ORIGIN: SPAIN

TYPE: BLUE MILK: MIXED

Made from raw, mainly cow milk, but often blended with goat and ewe milk in the spring and summer since most farmers in the region keep mixed herds. Cave-aged with deep blue veining, thick texture and creamy, piquant flavor.

🍷 **Pedro Ximénez Lustau, Cider**

CACIOCAVALLO

COUNTRY OF ORIGIN: ITALY

TYPE: PASTA FILATA MILK: COW

Provolone-style cheese dating back to pre-Roman days. Supple and sweet when young. Close textured and golden yellow. Often smoked. When aged, it can be quite intense and very hard. Usually tied with a string and hung to age, giving it its characteristic topknot.

🍷 **Merlot, Nebbiolo**

CAERPHELLY

COUNTRY OF ORIGIN: WALES

TYPE: FIRM/HARD MILK: COW

English "crumbly." Only lightly pressed and very moist. Ready to eat as young as six to 10 days although can be aged up to four or five months. Fresh, clean, grassy taste and firm, elastic, school-eraser texture when broken.

🍷 **White Burgundy, Grüner Veltliner**

CAMBOZOLA

COUNTRY OF ORIGIN: GERMANY

TYPE: SOFT-RIPENED MILK: COW

Very mild and creamy blue. Subtle blue veins in brie-style cheese with a downy white rind. Rich overtones of fresh cream and piquant woody flavor.

🍷 **Sparkling Wine, Grüner Veltliner**

CHAMPIGNON

COUNTRY OF ORIGIN: GERMANY

TYPE: SOFT-RIPENED MILK: COW

Double crème, Brie-like cheese with hand-picked mushrooms throughout. Mild and woody, very creamy and rich flavor.

🍷 **Champagne, Tokaji**

CAMEMBERT

COUNTRY OF ORIGIN: FRANCE

TYPE: SOFT-RIPENED MILK: COW

Made in many countries and available in cow-, goat- and sheep-milk versions. Similar to Brie but smaller and more fluid texture. Edible, thin, white rind sometimes has rusty-colored flecks. Delicate golden interior. Mild to pungent taste. When ripe, should feel plump and yield to gentle pressure.

🍷 **Cider, Beaujolais, Bordeaux, Chinon**

CANTAL PDO

COUNTRY OF ORIGIN: FRANCE

TYPE: FIRM/HARD MILK: COW

Made in Auvergne for 2,000 years. Pressed, uncooked, dense, pleasantly sour taste. Aluminum badge on the nearly 100-pound wheel identifies the maker. Best made in summer and aged six months. Look for thick, gray rind. Cantalet is a modern, smaller, barrel-shaped version.

🍷 **Costières de Nîmes, Côtes du Rhône**

CAPRINI

COUNTRY OF ORIGIN: ITALY

TYPE: FRESH MILK: GOAT

Traditionally a goat cheese but often made with cow milk. Name means "little goats." Cylinder shape. Should be very white, soft and taste like tart, fresh sweet cream.

🍷 **Prosecco, Ischia Bianco, Verdicchio**

CASHEL BLUE

COUNTRY OF ORIGIN: IRELAND

TYPE: SEMISOFT MILK: COW

Made from pasteurized milk. Firm and relatively moist with fresh, slightly sharp flavor when young. Less salty than other blues. With age, develops melt-in-the-mouth creaminess and round, sweet, mellow flavor. Can be matured up to six months.

🍷 **Pinot Noir, Gewürztraminer, Sauternes, Tokaji**

CASTELMAGNO PDO

COUNTRY OF ORIGIN: ITALY

TYPE: BLUE MILK: MIXED

Originated in 12th century Piedmont around the same time as Gorgonzola. Pressed, semi-hard skim-milk cylinder aged up to six months. Small production cheese from Cuneo, mainly cow milk but may contain sheep or goat milk and may be pierced. Some consumers prefer it with little or no mold development.

🍷 **Barbaresco, Barolo**

CHAOURCE PDO

COUNTRY OF ORIGIN: FRANCE

TYPE: SOFT-RIPENED MILK: COW

Named for small town of Chaource in the

Champagne area where it has been produced for over 600 years. Looks and tastes like a triple crème but with fat content of a double crème: 50 percent. Mushroomy aroma. Rich, fruity flavor and creamy texture. When aged, almost liquid with a nutty, salty flavor.

🍷 **Champagne, Pinot Noir**

CHESHIRE

COUNTRY OF ORIGIN: ENGLAND

TYPE: FIRM/HARD MILK: COW

English "crumbly." Bound in calico and then sometimes waxed. Crumbly yet moist texture. Savory taste with gentle bitter tang and slightly salty. Distinctive character results from salt marshes where cattle graze.

🍷 **Sauvignon Blanc, Cabernet Franc, Oregon Pinot Noir**

COMTÉ PDO

COUNTRY OF ORIGIN: FRANCE

TYPE: FIRM/HARD MILK: COW

Extraordinary French mountain cheese owes its special flavor to unique conditions of Jura Mountains. Feeding-pattern shifts throughout year explain subtle differences in color and flavor from one season to next. Type of Gruyère. Creamy, rich, piquant with a sweet, fruity flavor.

🍷 **Crémant, Arbois, Vin Jaune, White Rhône**

COOMBE FARM CHEDDAR PDO

COUNTRY OF ORIGIN: ENGLAND

TYPE: FIRM/HARD MILK: COW

One of three West Country Cheddars. Made from pasteurized milk from Coombe's own herd and herds from 18 nearby farms. Clean, rounded, nutty flavor with a lingering tangy finish.

🍷 **Kabinett, Sauvignon Blanc**

COULOMMIERS

COUNTRY OF ORIGIN: FRANCE

TYPE: SOFT-RIPENED MILK: COW

Similar to Brie. Uneven rind with brown mottling and straw-colored interior. Full, rich, buttery flavor.

🍷 **Crémant d'Alsace, Beaujolais**

CRESCENZA

COUNTRY OF ORIGIN: ITALY

TYPE: FRESH MILK: COW

A member of the Stracchino family, a generic name for a group of soft, square-shaped cheeses from Lombardy. Luscious and tangy, best eaten very fresh.

🍷 **Prosecco**

CRUCOLO

COUNTRY OF ORIGIN: ITALY

TYPE: SEMI-SOFT MILK: COW

Aged over 60 days in the cellars of Rifugio Crucolo. Pale, straw yellow interior irregularly pocked with tiny holes. Rich buttery taste with a unique tangy finish similar to Gruyère. Wheels may be up to 200 pounds.

🍷 **Teroldego Rotaliano**



D

DANISH BLUE PGI

COUNTRY OF ORIGIN: DENMARK

TYPE: BLUE MILK: COW

Easy introduction for new specialty-cheese consumers. Mild and creamy. White with distinctive blue veins and salty taste.

🍷 **Crémant d'Alsace, Danish Beer**

DELICE DE BOURGOGNE

COUNTRY OF ORIGIN: FRANCE

TYPE: SOFT-RIPENED MILK: COW

Decadent triple-crème from Lincet. Rich, full, smooth, melt-in-the-mouth texture. Yellowish-white rind with soft, chalk-like dust and strong aroma; can be quite pungent; interesting contrast with buttery-sweet texture and subtle taste.

🍷 **Champagne**

DOUBLE GLOUCESTER

COUNTRY OF ORIGIN: ENGLAND

TYPE: FIRM/HARD MILK: COW

Color ranges from pale cream to deep red-orange. Firm body and creamy texture, but not as firm as English Cheddar. Round, mellow flavor with orange tang upon finish.

🍷 **Condrieu, Syrah, British Ale**

DUBLINER

COUNTRY OF ORIGIN: IRELAND

TYPE: FIRM/HARD MILK: COW

Naturally balanced sweet taste — a cross between nutty Swiss and Parmesan. Matured for more than 12 months. Packaged in distinctive parchment-like film.

🍷 **Chenin Blanc, Côtes du Rhône**

DRY JACK

COUNTRY OF ORIGIN: CALIFORNIA, USA

TYPE: FIRM/HARD MILK: COW

Sweet and fruity with hints of wine. Rich brown rind and pale golden interior. Excellent grating cheese. Can be used in dishes calling for good Parmesan or as a table cheese with salami, dry ham, fruit or nuts.

🍷 **Savennières, Pinot Blanc**

E

EMMENTALER

COUNTRY OF ORIGIN: SWITZERLAND

TYPE: FIRM/HARD MILK: COW

Made in 200-pound wheels from raw milk. Natural, firm, dry, yellowish-brown rind. Ivory to light yellow interior with firm texture and cherry-sized eyes. Nutty taste that can range from mild to pronounced.

🍷 **Gewürztraminer, Sangiovese**

ÉPOISSES PDO

COUNTRY OF ORIGIN: FRANCE

TYPE: WASHED RIND MILK: COW

Washed with brine and then Marc de Bourgogne. Orange coloration develops naturally from growth of *Brevibacterium linens*, not a dye. When ripe, elegant, flavorful, buttery paste can be eaten with a spoon.

🍷 **Sauternes, Marc de Bourgogne**



EXPLORATEUR

COUNTRY OF ORIGIN: FRANCE

TYPE: SOFT-RIPENED MILK: COW

Bloomy rind, triple crème. Very creamy, slightly grainy and salty. Should have pleasant aroma and slightly earthy taste reminiscent of mushrooms.

🍷 **Sparkling Wine, Chardonnay, Pinot Noir**

F

FISCALINI CHEDDAR

COUNTRY OF ORIGIN: CALIFORNIA, USA

TYPE: FIRM/HARD MILK: COW

Raw-milk, English-style, bandage-wrapped Cheddar. Very balanced with notes of butter, grass and savory flavors.

🍷 **American Craft Ale, Gamay, Pinot Noir**

FLEUR DU MAQUIS HERBES

COUNTRY OF ORIGIN: FRANCE

TYPE: SEMISOFT MILK: SHEEP

Furry mantle of rosemary needles and gray mold topped with red chili peppers and juniper berries. Delicious at a broad range of ages. When young, white with fresh sheep-milk flavor. As it ages, center softens, rosemary browns and cheese acquires edible, fuzzy gray mold.

🍷 **Sauvignon Blanc, Sancerre**

FOL EPI

COUNTRY OF ORIGIN: FRANCE

TYPE: FIRM/HARD MILK: COW

Beautiful, smooth cheese enrobed in a golden brown rind made from a wheat base. Unique loaf shape, smooth and creamy paste with a sweet, nutty taste.

🍷 **Chardonnay, Merlot, Pinot Noir**

FONTINA VALLE D'AOSTA PDO

COUNTRY OF ORIGIN: ITALY

TYPE: SEMISOFT MILK: COW

Light brown, cocoa-colored crust with warm ivory interior. Softens at room temperature but never runny. Warm, butternut flavor of great Gruyère but with tang. Best eaten young. Perfect for fondue.

🍷 **Ghemme, California Chardonnay**

FOUGERUS

COUNTRY OF ORIGIN: FRANCE

TYPE: SOFT-RIPENED MILK: COW

Bloomy-rind cheese from Tourman. Similar to Coulommiers and Brie. The name comes from *fougère*, meaning fern, after the single fern frond adorning the top of each wheel. Below the frond is a fluffy, white rind concealing a soft, creamy paste.

🍷 **Chardonnay**

G

GABIETOU

COUNTRY OF ORIGIN: FRANCE

TYPE: SEMISOFT MILK: MIXED

Large, washed wheel made from raw ewe and cow milk, a traditional Pyrénées blend. Milky and hazelnut aromas. Rich, balanced taste, unctuous paste, edible rind.

🍷 **Madiran, Pinot Noir**

GAMONEDO PGI

COUNTRY OF ORIGIN: SPAIN

TYPE: SEMISOFT MILK: MIXED

Mild, smoky cheese produced in high meadows. Matured in natural caves for a minimum of two months. Natural rind with a gray mold. Buttery and spicy at the same time.

🍷 **Albariño, Oloroso Sherry**

GAPERON

COUNTRY OF ORIGIN: FRANCE

TYPE: SOFT-RIPENED MILK: COW

Bloomy-rind, soft, pressed-curd cheese with bits of garlic and cracked peppercorns throughout. Firm when young and runny with almost overwhelming garlic and peppercorn essence when ripened.

🍷 **Vodka, Tokaji**

GARROTXA

COUNTRY OF ORIGIN: SPAIN

TYPE: FIRM/HARD MILK: GOAT

Small Pyrénées cooperative revived this regional cheese developed long ago. Mild, buttery, clean taste. Gray blue rind, white paste. Aged a minimum of three weeks.

🍷 **Albariño, Blanc de Blanc Champagne**

GJETOST

COUNTRY OF ORIGIN: NORWAY

TYPE: FIRM/HARD MILK: GOAT

Made from whey, milk and cream. Dense and rindless. Caramelization during manufacturing creates characteristic color and sweetness. Sliced thin and served with waffles in Norway.

🍷 **Coffee, Madeira**

GORGONZOLA PDO

COUNTRY OF ORIGIN: ITALY

TYPE: BLUE MILK: COW

Sharp, spicy, blue with wonderful, texture. Thick, coarse, reddish-gray rind with powdery patches. Pale cream with greenish-blue veined paste. Dolce version very creamy, more perishable and less piquant; only rarely seen in the U.S. (Domestic is similar to the sweet milk dolce latte Gorgonzolas of Italy.)

🍷 **Barbaresco, Passito, Marsala Vergine**

GOUDA

COUNTRY OF ORIGIN: HOLLAND

TYPE: FIRM/HARD MILK: COW

Traditionally, red or black wax coating surrounds deep yellow rind and golden interior. However, Gouda is undergoing a revolution with outstanding aged cheeses that are complex, nutty with notes of caramel.

🍷 **Beaujolais, Pinot Noir, Coffee, Craft Beer and Ale**

GRANA PADANO PDO

COUNTRY OF ORIGIN: ITALY

TYPE: GRANA MILK: COW

Hard, cooked, pressed cheese made from part skim milk in the Paduan Plain around the Po River. Large wheels with thin, shiny gold rind. Rich yellow paste with granular texture. As it ages, paste becomes harder and perfect for grating or as a table cheese. Excellent, mellow

and intense flavor.

🍷 **Barbaresco, Barbera d'Alba, Passito**

GRUYÈRE PDO

COUNTRY OF ORIGIN: SWITZERLAND

TYPE: FIRM/HARD MILK: COW

Semi-firm, moderate fat. Superior melting and table cheese. Classic French onion soup cheese. Nutty flavor with sweet, fruity undertones. Evenly spaced, medium-sized holes or eyes. Domestic Gruyère is also available.

🍷 **Gewürztraminer**

GRUYÈRE DE SAVOIE

COUNTRY OF ORIGIN: FRANCE

TYPE: SEMISOFT MILK: COW

Milder, sweeter and softer in texture than Swiss Gruyère. Soft butter-colored paste. Made from raw milk.

🍷 **Gewürztraminer**

H

HOCH YBRIG

COUNTRY OF ORIGIN: SWITZERLAND

TYPE: FIRM/HARD MILK: COW

Named for a mountain near Zurich. Prized, modern raw-milk Alpine cheese inspired by fine Swiss Gruyère but in much smaller wheels. Light red, wine-washed rind, pale to yellowish paste. Dense, smooth texture, concentrated, lingering flavor.

🍷 **Arnei, Grüner Veltliner, Tokaji**

HUMBOLDT FOG

COUNTRY OF ORIGIN: CALIFORNIA, USA

TYPE: SOFT MILK: GOAT

From Cypress Grove. Beautiful 5-pound wheel of tangy, lemony fresh cheese characterized by thin layer of vegetable ash that runs through its center. Cheese sprinkled with vegetable ash and left to develop a soft, bloomy white rind.

🍷 **Sparkling Wine, Sauvignon Blanc, Pinot Noir**

I

IBORES PDO

COUNTRY OF ORIGIN: SPAIN

TYPE: SEMISOFT MILK: GOAT

Made with unpasteurized milk from Serrana, Verata and Retinta goats. Medium aged, it is direct, creamy and very buttery on the tongue. Rind rubbed with olive oil or smoked paprika.

🍷 **White Rueda, Albariño**

IDIAZÁBAL PDO

COUNTRY OF ORIGIN: SPAIN

TYPE: FIRM/HARD MILK: SHEEP

Smoked and made from whole, unpasteurized milk from Lacha and Carranzana sheep. Pronounced, piquant, buttery taste, slightly acidic; excellent balance between smoke and sheep.

🍷 **Txacoli, Verdejo (Rueda), Albariño**



J

JARLSBERG

COUNTRY OF ORIGIN: NORWAY

TYPE: SEMISOFT MILK: COW

Part skim-milk cheese often substituted for Emmentaler. Pronounced nutty, buttery, mild, slightly sweet flavor. Yellow rind and pale golden interior with well-spaced eyes. Popular for upscale sandwiches.

🍷 **Alsace Sylvaner, Gewürztraminer**

K

KASSERI PDO

COUNTRY OF ORIGIN: GREECE

TYPE: PASTA FILATA MILK: MIXED

Made from ewe milk or mixtures of ewe and goat milk. Mild and buttery but full-flavored and salty. White or slightly off-white with smooth, dry consistency. Domestic Kasseri usually 80 to 100 percent cow's milk.

🍷 **Pinot Grigio**

KEEN'S FARMHOUSE CHEDDAR

COUNTRY OF ORIGIN: ENGLAND

TYPE: FIRM/HARD MILK: COW

Clothbound raw-milk Cheddar made by the Keen family in Somerset. Aged for minimum of 12 months. Rich, nutty, earthy and tangy.

🍷 **Cabernet Sauvignon, Bordeaux**

L

LANGRES PDO

COUNTRY OF ORIGIN: FRANCE

TYPE: WASHED RIND MILK: COW

Small, soft cylinder with hollow on top. Aged only three weeks but has strong aroma, tangy flavor, and melts in the mouth. Named for city in its home region of Champagne.

🍷 **Champagne, Burgundy**

LAGUIOLE PDO

COUNTRY OF ORIGIN: FRANCE,

TYPE: FIRM/HARD MILK: COW

Made in the Aubrac Mountains since the 4th century. Similar to Cantal. Pressed, uncooked cylinder. Natural dry, light orange and white rind that darkens with age. Firm, tight texture. Tangy, sharp flavor. Hints of mountain grasses and thyme.

🍷 **Côtes du Frontonnais**

LA SERENA PDO

COUNTRY OF ORIGIN: SPAIN

TYPE: SEMISOFT MILK: SHEEP

Rich and creamy, it combines a fruity sharpness with an earthy, pungent flavor. As it ages, the rind becomes leathery and the interior ripens to a soft, smooth spreadable paste.

🍷 **Albariño, Tempranillo**

LE ROULE

COUNTRY OF ORIGIN: FRANCE

TYPE: FRESH MILK: COW

Soft, moist, with a very light texture and clean, milky taste. Distinctive cake-roll shape with layers herbs or other flavors. Colors contrast-

ing with white cheese are very distinctive.

🍷 **Chablis, Pinot Noir**

L'ÉTIVAZ

COUNTRY OF ORIGIN: SWITZERLAND

TYPE: FIRM/HARD MILK: COW

Prized traditional raw-milk Alpine cheese, similar to a fine Swiss Gruyère. Aged six to 12 months in mountain caves. Light brown natural rind. Dense, exceptionally buttery, spice and sweetness, delicate smokiness.

🍷 **Gewürztraminer, Grüner Veltliner**

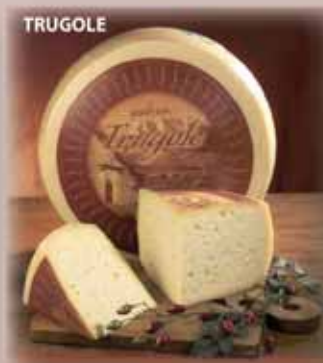
LEYDEN PDO

COUNTRY OF ORIGIN: HOLLAND

TYPE: FIRM/HARD MILK: COW

Flavored with caraway and/or cumin. Natural inedible rind. Light yellow interior when young, creamy brown-orange interior when aged. Spicy. Large 16-pound wheels about six inches thick. Aged versions are very special.

🍷 **Heineken Beer**

ITALIAN CHEESES SELECTION

AGRIFORM

Agriform is the leading producer of Veneto Specialty Cheeses. This line goes from an extra aged Grana Padano dop to unusual and unique products like Trugole and Piave Oro del Tempo.

The finest producers of Asiago dop, Montasio dop and Monte Veronese dop complete this outstanding line available in the USA exclusively through Atalanta Corporation.



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M

MANCHESTER

COUNTRY OF ORIGIN: VERMONT, USA

TYPE: WASHED RIND MILK: GOAT

From Consider Bardwell Farm. Aged, semi-soft cheese. Nutty and robust with firm texture. Due to the rotational grazing and aging methods, flavor will vary from wheel to wheel.

🍷 **Port, Stout Beer, Dessert Wines**

MAHÓN PDO

COUNTRY OF ORIGIN: SPAIN

TYPE: FIRM/HARD MILK: COW

Name given to all Spanish cheeses made on Menorca Island. Square with rounded edges. Tangy, salty and sour with light colored interior. Consistency of hard grana. Smooth, closed rind is oily and yellow or slightly orange due to treatment with paprika.

🍷 **Red Bordeaux, Ribera del Duero, Oloroso Sherry, Tawny Port**

MANCHEGO PDO

COUNTRY OF ORIGIN: SPAIN

TYPE: FIRM/HARD MILK: SHEEP

Closed, clean, engraved rind is yellow to brownish-beige. Firm, compact interior is closed with few small air pockets unevenly spread. Ivory to pale yellow color. Well-developed but not too strong taste. Buttery and slightly piquant.

🍷 **Sherry, Navarra, California Zinfandel**

MANOURI PDO

COUNTRY OF ORIGIN: GREECE

TYPE: SEMISOFT MILK: MIXED

Soft, whey cheese enriched with milk or cream for melt-in-the-mouth flavor. Lemony finish. Excellent for dessert with fruit, nuts, honey. Very mild and creamy. Melts well.

🍷 **Sauvignon Blanc, Pinot Gris**

MASCARPONE

COUNTRY OF ORIGIN: ITALY

TYPE: FRESH MILK: COW

Very high butterfat content. Very rich and creamy with a velvety texture. Taste should be mild and almost sweet, never bitter, lumpy or salty. Flavored varieties gaining in popularity.

🍷 **Recioto di Soave, Passito di Pantelleria**

MIMOLETTE

COUNTRY OF ORIGIN: FRANCE

TYPE: FIRM/HARD MILK: COW

Looks like a cantaloupe inside and out. Rough rind with bright orange interior and exterior. Firm texture, small holes and cracks, mild flavor.

🍷 **Saint-Véran**

MIZITHRA

COUNTRY OF ORIGIN: GREECE

TYPE: FIRM/HARD MILK: SHEEP

Hard, white whey cheese. Mild, salty and shaped like ostrich egg. When young, smooth

and nutty. Aged version most often found in the U.S. is firm, pungent and excellent for grating.

🍷 **Greek White Wine**

MONTASIO PDO

COUNTRY OF ORIGIN: ITALY

TYPE: FIRM/HARD MILK: COW

Beautifully proportioned wheels named for the Montasio mountain range, enjoyed at several ages. Extra-aged version prized for deep, intense, tangy butterscotch flavor. Grayish-brown rind with cream-colored interior.

🍷 **Cabernet Sauvignon, Merlot**

MONTGOMERY'S CHEDDAR

COUNTRY OF ORIGIN: ENGLAND

TYPE: FIRM/HARD MILK: COW

Made by Jamie Montgomery at Manor Farm in Somerset. Unpasteurized cow milk, traditional rennet. Full, long-flavored cheese with deep, fruity, meaty, toasted, caramelized notes.

🍷 **White or Red Châteauneuf-du-Pape, Port**

MORBIER PDO

COUNTRY OF ORIGIN: FRANCE

TYPE: SEMISOFT MILK: COW

Characterized by thin layer of ash in middle. Complex with pungent, pleasing and earthy aroma with overtones of fruit and nuts. Mild flavor. Made from unpasteurized milk.

🍷 **Gamay, Riesling, Sancerre**



MOZZARELLA DI BUFALA CAMPANA PDO

COUNTRY OF ORIGIN: ITALY

TYPE: FRESH MILK: BUFFALO

The original Mozzarella, always pre-packaged at the source. Filaments are pulled like taffy, shaped into a moist round, oval or braid, small nuggets, cherry-sized balls or pearls. Sweet and milky taste with a distinct tang.

🍷 **Fiano di Avellino**

MURCIA AL VINO PDO

COUNTRY OF ORIGIN: SPAIN

TYPE: WASHED RIND MILK: GOAT

Pressed paste, washed, uncooked curd. Intense white color and creamy, elastic texture. During ripening, bathed in red wine for variable lengths of time, giving rind its characteristic color and strong floral bouquet.

🍷 **Jumilla**

N

NISA PDO

COUNTRY OF ORIGIN: PORTUGAL

TYPE: FIRM/HARD MILK: SHEEP

Supple, yellowish paste, small eyes. Robust, earthy, pleasantly acidic. From Alentejo, where Merino sheep graze under cover of oak groves.

🍷 **Vinho Verde, Ribatejo, Douro**

O

OLD KENTUCKY TOME

COUNTRY OF ORIGIN: TENNESSEE, USA

TYPE: SOFT-RIPENED MILK: GOAT

From Capriole Farmstead Goat Cheeses. Soft and creamy, refreshing cheese with a firm paste and mushroom overtones.

🍷 **Chardonnay, Chenin Blanc, Pale Lager**

OSSAU IRATY PDO

COUNTRY OF ORIGIN: FRANCE

TYPE: FIRM/HARD MILK: SHEEP

A classic Basque cheese. Natural orange to gray rind. Interior is firm, creamy, smooth and white. Flavor is complex, nutty and earthy. New to U.S. market is Ossau Iraty with Espelette pepper. One of the best pepper cheeses.

🍷 **Cabernet Franc, Jurançon, Pilsner or Lager Beer**

P

PARMIGIANO REGGIANO PDO

COUNTRY OF ORIGIN: ITALY

TYPE: GRANA MILK: COW

Full, fruity with slightly salty tang. Seasons influence flavor. Spring-made has soft yellow rind, delicate flavor, herbal scent. Summer-made is drier, more pungent, perfect for grating. Fall-made has higher casein content suitable for longer aging. Winter-made may carry aromatic notes of exotic fruit and pineapple.

🍷 **Prosecco, Lambrusco, Light- or Medium-bodied Red Wine**



PARRANO

COUNTRY OF ORIGIN: HOLLAND

TYPE: SEMI-FIRM MILK: COW

Aged for five months, developing nutty Parmesan flavor while maintaining the firm, smooth texture of young Gouda. Buttery and nutty. Perfect as a snack, sandwich or melting cheese. Excellent grating cheese.

🍷 **Light, Fruity Wheat Beer, Pilsner, Chianti, Pinot Noir**

PECORINO ROMANO PDO

COUNTRY OF ORIGIN: ITALY

TYPE: FIRM/HARD MILK: SHEEP

Sharp-flavored grating cheese. Pronounced, salty, nutty flavor. Can be substituted for Parmesan when more pronounced flavor is desired. Large cylinders. Very hard rind and yellow-white interior.

🍷 **Teroldego Rotaliano**

PECORINO SARDO PDO

COUNTRY OF ORIGIN: ITALY

TYPE: FIRM/HARD MILK: SHEEP

Also called Sardo. Made on island of Sardinia from fresh, whole sheep milk. Milder than Pecorino Romano. Two versions: sweet, which is soft; ripened, which is hard. Served as a table cheese or added to sauces, pastas and salads.

🍷 **Brunello**

PECORINO SICILIANO PDO

COUNTRY OF ORIGIN: ITALY

TYPE: FIRM/HARD MILK: SHEEP

Oldest cheese in Sicily, written about by ancient Greeks. Cylindrical, uncooked hard cheese made from sheep milk and ripened for four months. Pungent, pleasant aroma and sharp taste. Used as table cheese or for grating.

🍷 **Nero d'Avola, Syrah, Moscato di Pantelleria**

PECORINO TOSCANO PDO

COUNTRY OF ORIGIN: ITALY

TYPE: FIRM/HARD MILK: SHEEP

Natural rind. Ivory interior that darkens and gets oilier with age. Flavor ranges from mild to piquant but always with nutty, olive flavor.

🍷 **Chianti Classico**

PERAIL

COUNTRY OF ORIGIN: FRANCE

TYPE: SOFT-RIPENED MILK: SHEEP

Made in Midi-Pyrénées area. Small disk with a very thin crust with a pale ivory interior. Very rich, sweet and nutty with caramel overtones. The texture is luxurious, almost like ice cream.

🍷 **Saint Chinian**

PIAVE

COUNTRY OF ORIGIN: ITALY

TYPE: FIRM/HARD MILK: COW

Named after Piave River in northern Veneto. Intense, full-bodied flavor similar to Parmigiano Reggiano, but absolutely unique. Excellent table cheese that is rapidly gaining a strong following.

🍷 **Raboso, Primitivo, Prosecco**

PIERRE ROBERT

COUNTRY OF ORIGIN: FRANCE

TYPE: SOFT-RIPENED MILK: COW

From Robert Rouzaire. Triple-crème similar to Brillat-Savarin but aged longer to develop even richer texture. Made from whole pasteurized milk enriched with crème fraîche; 75 percent fat. Buttery, smooth with snowy white rind and characteristic tang; decadent and rich.

🍷 **Bordeaux, Champagne**

PLEASANT RIDGE RESERVE

COUNTRY OF ORIGIN: WISCONSIN, USA

TYPE: FIRM/HARD MILK: COW

From Uplands Cheese. Fruity, nutty and complex with a long, sweet finish. With age, toasted nuttiness and butterscotch flavors emerge. Rivals famous mountain cheeses of France, such as Beaufort.

🍷 **Chardonnay**



PORT-SALUT

COUNTRY OF ORIGIN: FRANCE

TYPE: WASHED RIND MILK: COW

Monastery-style cheese, originally made by Trappist monks at Port du Salut Abbey. Mild, creamy, butter-like. In 1950, name was sold to Bel, a large factory producer in Lorraine.

🍷 **Chinon, Bourgueil**

PROVOLONE VAL PADANA PDO

COUNTRY OF ORIGIN: ITALY

TYPE: PASTA FILATA MILK: COW

Semi-hard; smooth rind. Shaped like a salami, melon, cone or pear; may have topknot. Taste varies from sweet to sharp depending on rind used. When young, very mild, supple and white with a spicy overtone. With age, aromatic and yellow with small fissures or cracks; flavor is more pronounced and spicy with a salty bite. After 18 months, very assertive.

🍷 **Australian Syrah, Chianti**

Q

QUESUCOS DE LIÉBANA PDO

COUNTRY OF ORIGIN: SPAIN

TYPE: FRESH MILK: MIXED

Small cheeses made from cow, sheep, goat or a mixture of milk in conical or cylindrical shapes. Aged minimum of two weeks. Regular variety is smooth with a sharp, buttery taste.

Smoked is more developed.

🍷 **Albariño, Verdejo**

R

RACLETTE

COUNTRY OF ORIGIN: SWITZERLAND

TYPE: FIRM/HARD MILK: COW

Firm, uncooked, pressed cheese, nutty flavor, silky texture. Traditionally heated in front of fire or with special machine and then scraped onto bread or fingerling potatoes.

🍷 **Vin de Savoie**

RED LEICESTER

COUNTRY OF ORIGIN: ENGLAND

TYPE: FIRM/HARD MILK: COW

Cloth-bound. Firm, flaky, buttery texture and slightly sharp butterscotch richness, rather nutty and medium-strong flavor. Marvelous, deep orange color.

🍷 **Pinot Noir, Oaky Chardonnay**

RICOTTA SALATA

COUNTRY OF ORIGIN: ITALY

TYPE: FIRM/HARD MILK: SHEEP

Rindless, firm but tender whey cheese, dry-salted and matured. Pure white interior and nutty, milky flavor. Very dense. Domestic versions sometimes made with cow milk.

🍷 **Nero d'Avola**

ROBIOLA BOSINA

COUNTRY OF ORIGIN: ITALY

TYPE: SOFT MILK: MIXED

Little square of mixed cow- and sheep-milk cheese; delicate; ripens to delicious runny, mild, sweet interior. Rind strong enough to hold it together; a taste treat by itself.

🍷 **Merlot**

ROBIOLA CASTAGNA

COUNTRY OF ORIGIN: ITALY

TYPE: SOFT MILK: MIXED

Mixed milk cheese primarily from goat milk. Small, round disk of fresh cheese wrapped in chestnut leaves, giving it an earthy flavor with pure white interior. When young, chalky texture; creamier texture as it ages.

🍷 **Sauvignon Blanc**

ROBIOLA DI ROCCAVERANO PDO

COUNTRY OF ORIGIN: ITALY

TYPE: FRESH MILK: MIXED

From Asti and Alessandria. White cylinder, neither ripened nor aged. Skin develops over fine paste. Prized for delicate aroma and lightly sour, savory taste. Up to 85 percent cow milk, at least 15 percent goat or sheep milk.

🍷 **Asti Spumante**



ROGUE RIVER BLUE

COUNTRY OF ORIGIN: OREGON, USA

TYPE: BLUE MILK: COW

From Rogue Creamery. Very rich. Aged for one year before being covered in Syrah grape leaves macerated in Clear Creek Pear Brandy, imparting a lovely roundness and the flavors of the Rogue River Valley.

🍷 Cabernet Sauvignon, Gewürztraminer

RONCAL PDO

COUNTRY OF ORIGIN: SPAIN

TYPE: FIRM/HARD MILK: SHEEP

One of Spain's oldest cheeses. Made from unpasteurized sheep milk and aged a minimum of four months. Cylindrical with dark gray or straw-colored rind. Well-developed, structured, buttery flavor with aroma of straw, dried fruit and mushrooms.

🍷 Sauvignon Blanc, Navarra, Rioja

ROQUEFORT PDO

COUNTRY OF ORIGIN: FRANCE

TYPE: BLUE MILK: SHEEP

Most famous French blue and significant in any cheese lineup. Soft, but crumbly and moist. Abundant blue-green veining. Full-bodied, butterscotch-sweet yet spicy with distinctive aroma. Powerful and highly prized raw-milk cheese.

🍷 Vintage Maury, Sauterne, Barsac

S

SAINT ANDRÉ

COUNTRY OF ORIGIN: FRANCE

TYPE: SOFT-RIPENED MILK: COW

Bloomy rind triple crème. Wonderful dessert cheese, very soft at room temperature, mild yet extremely rich with cream sweetness. Pleasant aroma. Perfect with fresh fruit. Crowd-pleaser.

🍷 Sparkling Wine

SAINT MARCELLIN

COUNTRY OF ORIGIN: FRANCE

TYPE: SOFT-RIPENED MILK: COW

Soft and creamy. Originally a goat-milk cheese. Rindless with a dusting of ambient white mold that makes it wrinkle on top. Rustic, nutty aroma; light, yeasty acidity and yeasty flavors. Sold in crock. Should be eaten at room temperature or slightly warm.

🍷 Grüner Veltliner, Riesling

SAN SIMÓN PGI

COUNTRY OF ORIGIN: SPAIN

TYPE: FIRM/HARD MILK: COW

Soft to very firm depending on age. Polished, walnut-colored rind and golden interior. Creamy, delicately smoked flavor ranges from milky to piquant depending on age. Dunce-cap shape.

🍷 Albariño, Mencia (Bierzo), Sherry

SÃO JORGE PDO

COUNTRY OF ORIGIN: PORTUGAL

TYPE: FIRM/HARD MILK: COW

Unpasteurized whole-milk cheese. Edible rind. Firm, yellow paste with small, irregular eyes. Tangy, peppery taste. Used as an ingredient or eaten with bread.

🍷 Vinho Verde, Ribatejo

SBRINZ

COUNTRY OF ORIGIN: SWITZERLAND

TYPE: FIRM/HARD MILK: COW

Aroma like a bouquet of flowers, which is more pronounced as cheese ages. Firm, dry, light to golden brown, smooth rind. Ivory to light yellow interior. Salty, sour-sweet, pure clean taste and nuances of roasted chicory.

🍷 Pinot Blanc

SCAMORZA

COUNTRY OF ORIGIN: ITALY

TYPE: PASTA FILATA MILK: COW

Young, mild, ivory-colored cheese similar to Mozzarella but drier, chewier and pear-shaped with a topknot. Made from buffalo milk in Campania and sheep milk in Puglia. Scamorza Affumicata is the smoked version.

🍷 Fiano di Avellino, Greco di Tufo



SELLES SUR CHER PDO

COUNTRY OF ORIGIN: FRANCE

TYPE: SOFT-RIPENED MILK: GOAT

Best spring through fall. Vegetable-ash covering protects paste from drying while ripening. At its peak when bloom on top of ash develops blue mold. White interior, hazelnut flavor.

🍷 **Sancerre, Albariño**

SERRA DA ESTRELA PDO

COUNTRY OF ORIGIN: PORTUGAL

TYPE: SEMISOFT MILK: SHEEP

Handmade, aged wheel that inspired Azeitão. Similar to Spain's La Serena. Beige, pinkish rind, cream-colored paste with smooth, buttery consistency. Raw milk coagulated with cardoon. Rich, sweet flavor.

🍷 **Pinot Noir**

SHROPSHIRE BLUE

COUNTRY OF ORIGIN: ENGLAND

TYPE: BLUE MILK: COW

Cylinder with rough brown rind, bright orange crumbly interior and generous beautiful blue veining. Piquant, rustic flavor. Exceptional blue.

🍷 **Port, Dessert Wine**

SINGLE GLOUCESTER PDO

COUNTRY OF ORIGIN: ENGLAND

TYPE: FIRM/HARD MILK: COW

Made from skim milk. Firm-bodied but moist with more of an open texture than Double Gloucester. Delicate creamy taste with pleasant, slightly sharp freshness on finish.

🍷 **Young Côtes du Rhône, Porter, Brown Ale**

STILTON PDO

COUNTRY OF ORIGIN: ENGLAND

TYPE: BLUE MILK: COW

Good Stilton rind exudes wonderful aromas of cellars, stonewalls and molds. Perfect Stilton is rich and creamy, not dry and crumbly, with a clean, lasting, tangy finish. Should not be sold too young, when it can be bitter and dry.

🍷 **Tawny Port, Sauterne**

T

TALEGGIO PDO

COUNTRY OF ORIGIN: ITALY

TYPE: WASHED RIND MILK: COW

Rosy-brown rind with soft thin crust. Often covered with irregular spots of grayish mold. Aromatic fragrance can be pungent in mature cheeses. Sweet and delicate, yet slightly sour or tangy taste.

🍷 **Riesling, Gewürztraminer, Pinot Noir**

TARENDAISE

COUNTRY OF ORIGIN: VERMONT, USA

TYPE: HARD/FIRM MILK: COW

Washed rind similar to Beaufort and Abondance. Smooth and subtle, firm even texture. Complex without being overpowering, nuances of nuts and caramel with herbaceous finish. Thistle Hill and Spring Brook Farm make the cheese with subtle differences between them.

🍷 **Apple Ice Wine, Craft Ale, Pinot Noir**

TELEME

COUNTRY OF ORIGIN: CALIFORNIA, USA

TYPE: SOFT-RIPENED MILK: COW

Smooth, creamy and similar in taste to Monterey Jack. Texture and interior of good Brie. Slightly tangy. Flavor deepens with age; texture becomes runnier and very spreadable. Large pieces may have a rice flour crust.

🍷 **Riesling, Gewürztraminer, Pinot Noir**

TÊTE-DE-MOINE

COUNTRY OF ORIGIN: SWITZERLAND

TYPE: FIRM/HARD MILK: COW

Created at the Monastery of Bellelay, this is the strongest Swiss cheese. Sophisticated, complex raw-milk cheese. Sweet, tangy, woody, flowery and herbal. Straw-colored interior darkens with age. Typically shaved into rosettes, not cut with knife.

🍷 **Beaujolais (Gamay), California Pinot Noir, Viognier**

TETILLA PDO

COUNTRY OF ORIGIN: SPAIN

TYPE: SEMISOFT MILK: COW

Tetilla translates to "nipple." Traditionally flattened, pear-shaped cone with small nipple on top. Easily recognized by shape and smooth, fine, straw-colored rind. Soft and creamy with mild flavor.

🍷 **Godello/Valdeorras, Sherry**

U

UBRIACO AL RECIOTO DI GAMBELLARA

COUNTRY OF ORIGIN: ITALY

TYPE: FIRM/HARD MILK: COW

Underneath a layer of sweet wine and aromatic grape must is Stravecchio Monte Veronese d'Allevio PDO. Cheese has trace of piquant acidity; influence of sweet wine gives intense yet delicate taste with hints of apricot and hazelnut and touch of caramel and cherries.

🍷 **Prosecco**

UBRIACO AL TORCOLATO DI BREGANZE

COUNTRY OF ORIGIN: ITALY

TYPE: FIRM/HARD MILK: COW

Asiago d'Allevio PDO soaked in golden Italian dessert wine. Allowed to dry on mats to achieve concentrated, heady flavor with characteristics of sweet wine. Delicate taste with full, warm, slightly alcoholic glow.

🍷 **Breganze**

V

VACHERIN FRIBOURGEOIS

COUNTRY OF ORIGIN: SWITZERLAND

TYPE: SEMISOFT MILK: COW

Classic fondue cheese; also delicious as a table cheese. Reddish brown rind and light golden interior. When young, mild and fresh. Becomes flavorful with age.

🍷 **Grüner Veltliner**

VACHERIN MONT D'OR

COUNTRY OF ORIGIN: SWITZERLAND

TYPE: SEMISOFT MILK: COW

Creamy, mild and delicate. Tied with fir bark and packed in fir wood box that imparts hint of tannin to cheese. Bloomy, soft, raised rind, amber to reddish-brown in color. Ivory-colored interior.

🍷 **Beaujolais Nouveau, Champagne**

VALDEÓN PGI

COUNTRY OF ORIGIN: SPAIN

TYPE: BLUE MILK: MIXED

Like Cabrales, cave-aged and may blend cow, goat and/or sheep milk. Unlike Cabrales, milk is pasteurized and wheel wrapped in huge sycamore leaves. Dramatic, deep blue veining; wows palate with buttery balance of three milks — cow dominates. Spicy, piquant with sweet undertone and persistent finish.

🍷 **Pedro Ximénez**

VALEŇÇAY PDO

COUNTRY OF ORIGIN: FRANCE

TYPE: SEMISOFT MILK: GOAT

Natural light-brown rind. Small pyramids about three inches high. Ashed versions available. Texture ranges from soft to firm depending on age. White interior. Flavor also varies with age. Highly prized aged versions too strong for most palates.

🍷 **Sancerre**

W

WENSLEYDALE

COUNTRY OF ORIGIN: ENGLAND

TYPE: FIRM/HARD MILK: COW

Dry, smooth, semi-hard. Shares traits with young Cheddar, White Stilton and Caerphilly. Crumbles into chunks while maintaining creamy mouthfeel. Popular for bright zing and honeyed aroma that goes well with fresh fruit. Available with cranberries, blueberries, apricots.

🍷 **Beaujolais (Gamay), Viognier**

WEST COUNTRY FARMHOUSE CHEDDAR PDO

COUNTRY OF ORIGIN: ENGLAND

TYPE: FIRM/HARD MILK: COW

Southwest England considered the birthplace of Cheddar. Firm, dense, almost chewy cheese. Tangy, wonderfully complex aromas and taste with nutty rich hints of fresh hay. Farm-made from pasteurized or raw milk. Farm-matured, aged a minimum of nine months. Traditional and block.

🍷 **Sparkling Wine, Port, Beer, Cider**

Z

ZAMORANO PDO

COUNTRY OF ORIGIN: SPAIN

TYPE: FIRM/HARD MILK: SHEEP

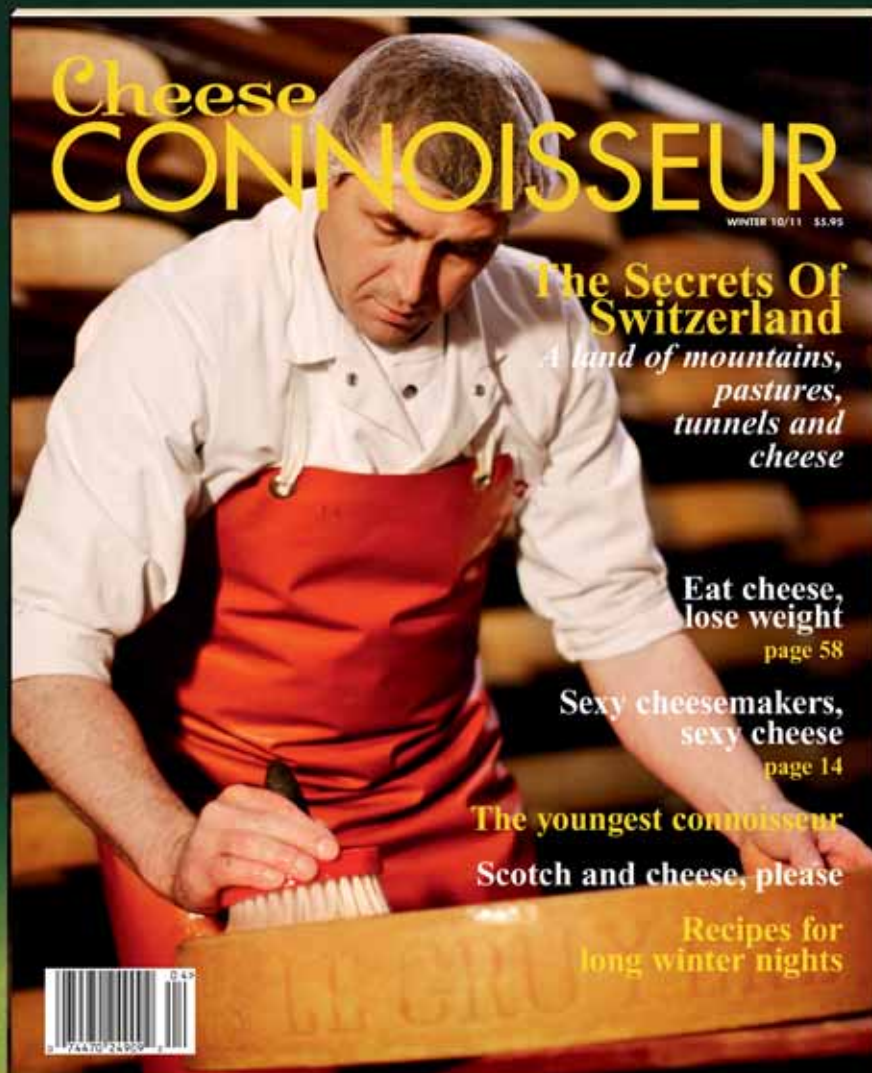
Dark gray, oily rind. Closed, compact interior has tiny crystal-like dots spread evenly throughout. Intense, although not too strong, slightly piquant and buttery taste.

🍷 **Albariño**

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