



## **Bosina**

### **Italy**

Located in the heart of northern Italy, Caseificio Alta Langa produces a wide range of luscious mixed milk cheeses including La Tur, Castlebelbo, Toma della Rocca, and Bosina. Made with a combination of cow, sheep, and goats milk, this luscious and delicate “robiola styled” cheese is aged only two weeks before it is packaged. The cheese maker promotes producing cheeses using old recipes reexamined by modern day techniques to produce a high quality and consistent products. Bosina is the perfect example of that quality and consistency.

**Wine Pairing:** De Stefani Fior de Rose, Veneto, Italy



## **Seahive**

### **Utah**

Beehive Cheese Co. was founded in 2005 by brothers-in-law, Tim Welsh and Pat Ford. Leaving their former lives in real-estate and software engineering, respectively, they embarked on reviving a small dairy in their local community of Uintah, Utah. Since 2005 Beehive Cheese Co. has developed a line of artisanal cheeses that have taken home first place ribbons in their respective categories at the American Cheese Society conference. Seahive is one of their cheddars that has been hand-rubbed on local honey and sea salt as it ages. The flavors of sweet and salty combined with a cheddary bite make for amazing taste experience.

**Wine Pairing:** 2010 Pierce Ranch Vineyards Verdelho, Alta Mesa, Lodi, California



## **Beemster XO**

### **Netherlands**

This beautifully aged gouda is brought to us no younger than 26 months old. At this age the cheese has developed rich flavors of whisky, caramel, and roasted nuts. Beemster XO is produced in the Netherlands in a land famous for its windmills and dykes. In the early 1600’s Dutch engineers used their system of windmills and dykes to drain marshland and convert it into pasture land. This converted land has a distinctly blue-slate colored soil that is highly mineral rich. It is the quality of this soil that the cheese makers claim give their pastures their unique qualities which give the milk their cows produce its amazing character.

**Wine Pairing:** 2009 Bouza Tannat, Las Violetas, Canelones, Montevideo, Uruguay



## **Piave**

### **Italy**

Named for the River Piave that starts its life in the Italian Alps and finishes its course emptying into the Adriatic Sea near the city of Venice, Piave has its home. A firm, aged, Italian cow’s milk cheese made with pasteurized milk from the morning and evenings milk with a little bit of the cream being skimmed from one of the milkings, Piave has flavors of roasted nuts and caramel and could easily be likened to a young Parmigiano Reggiano. An excellent table cheese and a friend to almost all red wines, once you have had Piave it will become a regular on your cheese plate.

**Wine Pairing:** 2009 Hatcher Cinsault, Sierra Foothills, California