



Bucherondin de Chevre

Poitou-Charentes, France

Made by Sevre et Belle, a 100 year old cooperative in the central western region of France, this pasteurized goat's milk cheese is delicate and tangy, a perfect compliment to this crisp, mineral-laden white wine. It is a larger format goat cheese made into a log shape weighing approximately 3.5 lbs. and named after the french term for lumberjack: "bucheron." Its bloomy white rind ripens the cheese from the outside in, so the center is more flaky and has a different consistency and color than the cheese closer to the edges.

Wine Pairing: 2009 Domaine de Labarthe Gaillac Blanc, France



Loma Alta

Nicasio, California

A new cheese to our local cheese scene, this Swiss-Italian style mountain cheese is made by Nicasio Valley Cheese Company in Marin County. Fredilino Lafranchi family, who left Switzerland in the early 1900s, purchased a 1000 acre ranch in Nicasio to fulfill his dream of being a dairy farmer, and his family continues the tradition to this day. Grandson Will Lafranchi recently went to study cheesemaking in Switzerland, brought back a master cheesemaker to mentor them all, and their cheese company was born. Loma Alta (or "Black Mountain") is made from pasteurized milk from their own dairy. It has a natural rind, weighs about 3 lbs, and has a richer, deeper mouthfeel that suits the rich fruit in this white blend.

Wine Pairing: 2009 Chateau La Roque Découverte Blanc, Pic Saint Loup, Coteaux du Languedoc, France



Duet

Newark, Missouri

Aged for approximately 3 months, this semi-firm gouda-style cheese is made by Heartland Creamery from the milk of their own animals, which makes it a "farmstead" cheese. It is called Duet because it is a blend of pasteurized cow and goat's milk, which gives both a buttery richness (cow's milk) and a depth of flavor (goat's milk). Heartland Creamery bottles its milk in glass and sells it in Missouri, Iowa, Illinois and Kansas. And its phone number--877-HUG-A-COW--says it all. The simplicity yet depth of flavor and smooth texture bring out the very best in this local Sangiovese blend.

Wine Pairing: 2008 Carlotta Cellars AD Red, California



Rimrocker

Bend, Oregon

Situated on 84 lush acres of pasture with breathtaking views of the Cascade Mountains, Tumalo Farms is a farmer's dream. As is the state-of-the-art milking and cheesemaking facility that took owner Flavio DeCasthilos years to research, build and perfect his cheeses. His first wheels were based on the goat milk produced on the property (which is the largest goat dairy in Oregon) and he has just introduced his first cow's milk cheese, Rimrocker, named after a nearby geologic area. This semi-firm cheese is made from the Jersey milk of a local cow dairy and its sweet, nutty flavor lifts and enhances the deep Syrah fruit in this California red.

Wine Pairing: 2006 Sand T Cellars Syrah, Brookside Vineyard, Napa, California