



Le Rove des Garrigues

Lot-et-Garonne, Southwest France

Made from pasteurized goat's milk, this 2.5 ounce 'snowball' takes its name from the Rove breed of goats which have large, ram-like horns. It is a fresh chevre made by four cooperatives in the Lot region that have banded together to produce and brand several French cheeses, the first of which was founded in 1942. We found this combo to be one of the best marriages, bringing out the absolute best in one another (wine & cheese). There are distinctive flavors of rosemary and thyme in this white, soft cheese which come from the fresh local herbs in the pastures where the goats browse.

Wine Pairing: 2009 Ricardo Santos Semillon, Mendoza, Argentina



Le Chevrot

Poitou, Western France (south of Brittany)

This classic pasteurized goat's milk cylinder has a specific mold introduced to the milk that results in its wrinkled skin. But it isn't as strongly goaty as many of the classic French crottin made similarly. This cheese is carefully hand-ladled into molds and aged for 21-30 days. The flavor is excellent at all stages though changing in consistency as it ages, becoming more firm with each passing day. Each Chevrot weighs approximately 8 ounces and has a creamy, lightly tangy flavor with a silky mouth feel.

Wine Pairing: 2008 Clos Henri Bel Echo Sauvignon Blanc, Marlborough, New Zealand



St. George

Santa Rosa, California

Both Joe and Mary Matos' families originated from the island of Sao Jorge in the Azores. When they settled in Santa Rosa in the 1970s, they brought this cheese recipe with them and recreated it within the terroir of their local area from the milk of their own Holstein cows. Sylvia, their daughter, is now the cheese maker and their farm still operates just as it did 30 years ago. This unpasteurized cow's milk wheel weighs approximately 15 lbs and has a cheddar-like flavor, a natural rind and a paste with many tiny air holes ('eyes').

Wine Pairing: 2007 Domaine Maby Lirac Rouge, La Fermade, Rhone Valley, France



Flagship

Beecher's Handmade Cheese, Seattle, Washington

Beecher's Handmade Cheese is located adjacent to Pike Place and overlooks the majestic waterfront of Seattle. Flagship is their signature cheese, made from the pasteurized milk of two local dairies from mostly Jersey cows with a smattering of Holsteins that is delivered to the cheese vat within two hours of milking. This wine-friendly cheese is a cross between cheddar and Gruyere, with a full-flavored sharpness up front mellowed by a creamy finish.

Wine Pairing: 2006 Martino Old Vine Malbec, Mendoza, Argentina