



Humboldt Fog

Arcata, California

This luscious, soft-ripened goat's milk cheese is much loved in our little corner of the world, made by Cypress Grove Chevre in Humboldt county. It is consistently rich and creamy yet with a subtle tang and lightness that only goat's milk can bring. Edible vegetable ash lightly coats the outside and cuts through its bright white center, creating a line that is reminiscent of the fog layer that sometimes hangs over the region where it is produced.

Wine Pairing: 2008 Domaine Moreux Sancerre Chavignol, Loire Valley, France



Pecorino Fresco

Pienza, Italy

Aged for 3 weeks, this soft, pliable sheep's milk cheese is nutty, mild, and has a subtle yet distinct flavor. Paired with a light yet full bodied white wine, the richness of the cheese is a perfect complement. It is made by the Fratelli Putzulu and has a bright, summery blue daisy on its label. Try substituting this easily-melted cheese on your next pizza in place of mozzarella.

Wine Pairing: 2009 Raetia Pinot Bianco, Sud Tirol, Alto Adige, Italy



Silver Mountain

Visalia, California

Made by Bill Boersma of Bravo Farms Dairy, this local cow's milk cheese is not a cheddar. It is, rather, a cross between Manchego and Cantal, both of which are enormously popular cheeses in their own right in their own countries (Spain and France, respectively). The 9-month old, 5lb wheel is wrapped in cheesecloth and open-air aged, giving it full-flavor with the sharpness of cheddar.

Wine Pairing: 2003 Rockledge Primitivo, Saint Helena, Napa Valley, California



Marieke

Thorp, Wisconsin

Rolf and Marieke Penterman are first generation Wisconsin dairy farmers who arrived from the Netherlands in 2002. They make a variety of world class cow's milk goudas (13 in all), and this unadorned version is aged for 9 months on Dutch pine planks then hand painted with a breathable coating and turned twice a day. It is sweet, nutty and semi-firm, with a flavor that keeps on lingering even with this full-bodied Italian red.

Wine Pairing: 2008 Poderi Foglia Conca Rosso, Campania, Italy