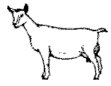


## **Cameo**

### **Sebastapol, California**

Cameo is a luscious and creamy goat's milk cheese made by Redwood Hill Creamery in Sebastapol, California. Seen only in small quantities, Cameo is aged for three weeks and decorated with fresh peppercorns and individual strands of rosemary in the winter. In the summer, the rosemary is replaced with tiny leaves of lemon verbena. Cheesemaker Jennifer Bice began raising goats on her parents farm in Sonoma county in the 1960's. Ever since she has evolved her love of these animals into becoming a world class cheesemaker and an example in sustainable farming practices.

**Wine Pairing:** 2010 Meyer-Fonné Pinot Blanc Vieilles Vignes, Alsace, France



## **Acapella**

### **Petaluma, California**

From Andante Dairy comes this lovely, little soft-ripened, goat cheese in the form of a truncated pyramid. Andante, a musical reference referring to a moderate speed of a strolling walk, best describes the pace at which cheesemaker, Soyoung Sacnlan wanted to lead her life. Starting her life as biochemist and dairy scientist, Soyoung changed paths and started making cheese. Since establishing her Andante Dairy in 1999 her cheeses have become highly sought-after by the bay area's top chefs and cheese shops. Made in small batches each goat cheese is designed to reach the fullest expression of the delicate goats milk.

**Wine Pairing:** 2011 Jim Barry The Lodge Hill Dry Riesling, Clare Valley, Australia



## **Mezzo Secco**

### **Sonoma, California**

The Vella Cheese Company has been producing handmade cheeses in Sonoma County, California since 1931. Originally produced from the 1920's through the 1940's when most people only had an ice box to keep their perishables cool, customers of the Vella Cheese Company requested a cheese that could withstand the hot summers but was not as hard as their aged Dry Jack. Mezzo Secco was the answer to that demand. However, at the end of World War II, mechanical refrigeration became cheaply available and Vella stopped making this cheese. Thankfully, in 1999, Mezzo Secco production was revived. Aged for a minimum of four to seven months and rubbed with olive oil and black pepper.

**Wine Pairing:** 2010 Antic Wine Co. Pinot Noir, Central Coast, California



## **San Joaquin Gold**

### **Modesto, California**

From the skilled hands of cheesemaker Mario Gonzalez comes this beautiful, raw cows' milk cheese, San Joaquin Gold. Made in Modesto, California San Joaquin Gold is made in 32 pound wheels and aged for a minimum of 16 months. When Fiscalini Farmstead started making this cheese their original goal was to produce an American Fontina. But, like when most traditional European recipes are attempted by American producers, the results are always uniquely their own. Instead of a Fontina, San Joaquin Gold turned into a hard, crystal filled cheese with flavors of roasted nuts and salty butter.

**Wine Pairing:** 2009 Domaine Maby Lirac, Rhone Valley, France