



L'Ottavio

Piedmont, Italy

From the experienced hands of the Fiando Dairy located in Demonte in the Piedmont comes this unusual, raw cows' milk cheese. These 3rd generation cheese makers took over four years of testing to find the perfect balance between the milk, dark beer, and three different types of barley malt. L'Ottavio is a semi-firm cow's milk cheese that uses thistle rennet as its coagulant of choice. This lends a delicate vegetal quality to the cheese. It is also has barley malt strewn throughout its paste as well as being rubbed with more barley malt as well as dark beer as it ages. This is a truly unique Italian cheese.

Wine Pairing: 2010 Ascevi Luwa Pinot Grigio, Collio, Friuli, Italy



Wagon Wheel

Petaluma, California

Wagon Wheel is the first firm cheese to come from the famous Cowgirl Creamery in Petaluma, CA. The Cowgirls are well known for their luscious triple creams but have finally taken the leap into the world of firm cheeses. Initially modeled after a young Asiago this pasteurized, organic cows' milk cheese has taken on a life of its own. After being aged for a minimum of two months and receiving weekly washings in a brine to promote a bacterial growth on the rind, Wagon wheel resembles more of a young Fontina than a young Asiago. With a milky sweetness, a lactic tang, and a touch of funk to round it all out Wagon Wheel will likely become a staple accompaniment to wine drinking as well as a staple in your kitchen.

Wine Pairing: 2010 Pierre Boniface – Les Rocailles Apremont, Savoie, France



Dry Jack Special Reserve

Sonoma, California

From the master cheese makers at Vella Cheese Company we bring you Dry Jack Special Reserve, a true California original. This cheese, often likened to Parmigiano Reggiano, is aged for a minimum of one year while being continuously rubbed with a mixture of cocoa and olive oil to aid in its moisture retention.

Founded in 1931 by Tom Vella in Sonoma, California, passed to his son Ig Vella in 1981, and continually making high quality California cheese for the past 81 years.

Wine Pairing: 2009 Broadside Printer's Alley Red, Paso Robles, California



Promontory Cheddar

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. Likened to an Irish Cheddar, Promontory is buttery, full-bodied, with lively citrus like notes.

Wine Pairing: 2010 Ca' de Calle Reserva, Mendoza, Argentina