

AROUND THE RIND



OUR HAND-PICKED CHEESE SELECTION

November 2022



Cheese Classic Kit

409920 | 13 lb.

The perfect variety for your cheese boards. 2.5 lbs of Grand Cru Reserve, Smoked Gouda, Buttermilk Blue, Fontina, and Red Spruce Cheddar.

Cheese Gorgonzola Wheel

423760 | 6 lb.

This Italian-style cheese is named after the town of Gorgonzola located in the Po Valley near Milan, Italy. It is noticeably creamier than traditional blue cheese. It features a pleasantly mellow but tangy flavor that is described as earthy.

Cheese Taleggio

410760 | 5 lb.

Taleggio is a semisoft, washed-rind, smear-ripened Italian cheese that is named after Val Taleggio. The cheese has a thin crust and a strong aroma, but its flavour is comparatively mild with an unusual fruity tang.

Beemster Goat

408340 | 6 lb.

Beemster Goat has a pale ivory interior and smooth, semi-firm texture deliver a refreshing, sweet, flavorful experience.

Manchego 6 Month

410480 | 2/6.6 lb.

Manchego is a semi-soft cheese, pale yellow in color, with a firm and supple texture, a pleasant grassy aroma and a fruity, nutty, tangy and sweet flavor. It has a fat content of up to 57 percent, which contributes to its rich flavor.

Cheese Havarti

424000 | 12/8.8oz

Semi-soft, Danish style cheese, it has a creamy texture and is buttery and sweet. Great for slicing and melting.

Cheese Humbolt Fog

428960 | 4/16 oz.

This goat's milk cheese is creamy, light, and slightly lemony. The cheese ripens from the outside to the inside resulting a fresh cheese center surrounded by a pungent runny shell.

Cheese St. Andre

400085 | 4.5 lb.

Triple creme chow's milk cheese. It has a high fat content (75%) and is enriched with cream to make it buttery and rich.

Gouda Wheel

423040 | 1/10 lb.

Gouda Mild wheel. Gouda Mild wheel. Classic Dutch cheese, all the goodness of nature is captured in a soft and creamy taste, with a balanced intensity.



AROUND THE RIND



OUR HAND-PICKED CHEESE SELECTION

November 2022 | pg 2

Maytag Bleu Cheese

411210 | 1/4.5 lb.

Maytag Blue cheese is ripened over 6 months during which it develops a dense, crumbly texture and semi-sharp flavor and slightly pungent odor.

Boschetto al Tartufo (Truffle)

402160 | 1.2 lb.

This mild and tender cheese is made from a careful blend of sheep's milk and cow's milk. Throughout are shavings of rare, white truffle that make the cheese an addictive delicacy.

Halloumi

431210 | 12/8.8 oz.

A semi-hard, unripen, brined cheese made from a mixture of goat's and sheep's milk, and sometimes also cow's milk. It has a high melting point and so can easily be fried or grilled. This property makes it a popular meat substitute.

Aged Cheddar 4 year

409140 | 5 lb.

This cheddar has been aged 4 years and has a firm and slightly dry texture. A sharp, clean tanginess without any mineral flavors is contrasted by undertones of nutty, creamy sweetness. We recommend serving at room temperature for best flavor.

Derby/Port Wine

407930 | 2/4.4 lb.

A smooth, creamy Derby cheese marbled with a delicate Port infusion. This cheese has a deep ruby red marbled effect where the Port wine has been allowed to naturally blend with the maturing cheese. It has a slightly sweet berry after taste.

Derby Sage

407880 | 9 lb.

Sage Derby is a variety of Derby cheese that is mild, mottled green and semi-hard, and has a sage flavor. The color is from sage and sometimes other coloring added to the curds, producing a marbling effect and a subtle herb flavor

Drunken Goat

410880 | 2/6.5 lb.

This semi soft goat cheese is soaked in the traditional style wine of the region, Doble Pasta, which is made from the Monastrell grape. The cheese is aged for 60 days, so that you can still enjoy some of the wine's flavors and the rind takes on an attractive violet hue. Drunken Goat® is mild and smooth, not goaty, with a touch of fruitiness .