

BEEMSTER XO

Revered for its rich flavors of butterscotch, whiskey, and pecan, Beemster XO has a deep ocher interior and a firm, crumbly texture. True to the characteristics of Beemster’s unique milk, this cheese retains a creamy mouthfeel, even though it's aged for more than 2 years. It’s also studded with crunchy, mouthwatering crystals that surprise the palate. Whether for a special occasion or your own special treat, Beemster XO is a coveted favorite.

A close up of a sign

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BELLAVITANO CHIPOTLE

Daydreams of sun-drenched beaches may have inspired this smoky, spicy, garlic and onion rub, but this sweet and creamy BellaVitano is an unmistakable Wisconsin original.

A picture containing table, wooden, sitting, cake

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BELLAVITANO MERLOT

By wedding this rich, creamy cheese to the berry and plum notes of Merlot, Sartori created a marriage of flavors destined to make your taste buds say, “I do.” On that note, if you invite a few friends from our pairing guide — say, toasted walnuts, thin slices of prosciutto and semisweet chocolates for dessert — the honeymoon never has to end.

A close up of food

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BEL PAESE

Bel Paese, meaning ‘beautiful country’ in Italian, is a semi-soft cheese from the Lombardy region. It was formulated by Egidio Galbani in 1906 who wanted to invent a product that would compete with French Alpine cheeses. The name is derived from a book by Abbot Antonio Stoppani "Il Bel Paese", published in 1873.

The cheese has a milky aroma infused with a mild buttery flavour. The taste can be compared with Mozzarella and St. Paulin. The pale yellow cheese may occasionally be riddled with “eyes”. The cheese is hard to spread but soft enough to slice. It is wrapped in a waxed, foil or plastic rind.

Bel Paese takes 6 to 8 weeks to mature and comes in several different sizes from small buttons to large 5lb wheels. An original Bel Paese can be identified by a map of Italy and a picture of Antonio Stoppani on the label of the cheese. The American version has a map of United States on the label.

The Italian cheese goes well with fruits like apples, pears and figs. As it has good melting capacity, it is often used in casseroles, hot Panini, focaccio or on a pizza. It can be eaten with fruity wines, such as dry red or white.

A close up of food on a table

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BILLY BLUE

Made from the fresh milk of pasture grazed Wisconsin goats, it’s aged four months. You’ll love its distinctive bleu flavor and delightful creamy texture.

A piece of wood

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CHEDDAR W/ PORTER

Marion Cahill made Irish Plain Porter Cheese from pasteurised cow's milk and Guinness-brewer Porter since 1759. It is blended to create a visually dramatic mosaic pattern which is the most attractive part of the cheese other than its flavour. Irish Porter is a vegetarian cheese as the curds and whey are separated with vegetable rennet.

The flavours of this brown waxed gourmet cheese are full, rich, tangy and chocolaty with a pungent finish. It goes perfect as the hors D’Oeuvre when sliced and served with salad. This cheese can also be served grilled. Pair Irish Porter with a chilled pint of Guinness stout or Irish porter.

A close up of furniture

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COMTE

Comté is a French cheese produced in the Jura Massif region of Eastern France. The unpasteurised cow's milk used is mainly from Montbeliarde Cattle or French Simmental (or crossbreeds of the two). This hard mountain cheese is matured to perfection in the silence and darkness of special caves where the cheese gets its unique taste, texture and colour. There are several maturing cellars in the region where Comté is ripened for a minimum of 4 months to 18 or 24 months. A few times, Comté gets its name from the cellar where it has ripened such as Comté Fort Saint-Antoine.

Comté was one of the first few kinds of cheese to receive an AOC (Appellation d'origine controlee) status in 1958. It is one of the most popular AOC cheeses in France with around 40,000 tonnes of annual production.

Considered one of the finest cheeses in the world, a wedge of Comte reveals a pale yellow interior and a texture that can vary from silky, flabby to crystalline.

There are practically 83 flavours, which can be savoured while tasting Comté. But the main aromatic flavours that delicately linger on the palate are a balance of brown-butter and roasted-nut aromas and a sweet finish.

Its ability to melt easily means Comté goes well with many recipes right from fondues to Croque Monsieur. The cheese pairs well with Rhone reds, a Palo Cortado or off-dry Amontillado sherry from Spain.

A picture containing table, sitting, piece, plate

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COTSWOLD

Cotswold is a variation of Double Gloucester, which has been supplemented with chopped onions and chives for added flavour. A whole milk cheese that can be either pasteurised or unpasteurised; Cotswold originates in Gloucestershire County of England. The colour varies from golden yellow to orange and is a firm cheese similar to cheddar but not as hard. Shop owners usually sell pieces cut away from the hard and grey rind.

The taste of Cotswold is creamy, buttery, sweet and mild yet full-flavoured like cheddar. The savoury taste of chives and onions gives it that extra zing. This variation of Double Gloucester pairs well with beer, Zinfandel or Shiraz and is popular as a pub cheese in England.

A picture containing food

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FIVE TERRITORIES

Five Territories is a cheese produced by Ilchester Cheese Company. The cheese is made by combining five English kinds of cheese namely, Cheddar, Cheshire, Derby, Double Gloucester and Red Leicester. The alternating layers of yellow, orange and white makes this cheese visually stunning on a cheese platter. Since all five kinds of cheese are either Cheddar or close to Cheddar, the resulting cheese is mild and buttery in taste, smooth in texture with hints of salt. Five Territories can be used as toppings for burgers, salads. It goes well with dark beers, fruity wines.

A picture containing food, table

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FOURMAGE

Cow’s milk, sheep’s milk, goat’s milk, buffalo milk—they’ve all come together in this complex, deeply satisfying Gouda-style wheel. Not many cheeses can claim to be the product of the four main milks. What would such a combo taste like? Brown butter and honey, it turns out, with a rich hit of umami that brings out notes of a balanced, syrupy balsamic glaze. Novelty this is not. Fourmage is a true powerhouse cheese, capable of wowing connoisseurs and casual cheesers alike.

Food on a wooden cutting board

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HEUBLUMEN

Stadelmann trained as a cheesemaker in the western area of Switzerland by making Gruyere. Then in 2000, he took over the running and operation of the family dairy from his father. By nature, Thomas has a passion for creating new and original cheeses, many of which have won multiple awards.

Named Heublumen after the German word for “hayflower” in which the cheese is coated, this cheese is a riff on some of the more traditional Swiss Alpine style cheeses found in the region.

A picture containing food

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LAMB CHOPPER

Lamb Chopper® is Cypress Grove’s only sheep milk cheese, but that’s not its only claim to fame. Lamb Chopper has a buttery color, smooth texture, and is mild on the palate, but don’t equate “mild” with “lack of complexity” — this is a nutty, subtly sweet cheese that’s semi-firm and meltable, thanks to the higher fat in sheep milk. Aged three months, Lamb Chopper® is a real crowd pleaser and a favorite with kids — some might even call it the “type O” cheese.

A picture containing food, cheese

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MANCHEGO

The Manchego cheese is produced in the La Mancha region of Spain, which is also home to Don Quixote. It is made from pasteurised sheep's milk. It is one of the popular cheeses from Spain and comes under the PDO (DOP) guidelines.

The traditional use of grass moulds leaves a distinctive, characteristic zigzag pattern on the Manchego cheese. Authentic Manchego is only made from the Manchego sheep's milk. Manchego cheese is made from both pasteurised and unpasteurised milk. The farmhouse version is produced from unpasteurised milk while the industrial version is produced from pasteurised milk. The Corcuera Family was the first in all of Castilla La Mancha to make and commercialize Manchego Cheese. They produce the cheese in Toledo province.

The rind is inedible with a distinctive, traditional herringbone basket weave pattern, pressed on it. A typical ear wheat pattern is pressed onto the top and bottom wheels of the cheese. Manchego.

A plate of food on a table

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MIDNIGHT MOON

The goat milk sister to Lamb Chopper, Midnight Moon is the happy result of a partnership between a Dutch cheesemaker and an American cheese icon, Mary Keehn. Under Mary's direction, this Gouda is produced in Holland with goat milk from a local dairy and imported to the United States by Mary's company, Cypress Grove. The cheese is aged in Holland for at least 12 months before being shipped to the States.

Dense and chewy, Midnight Moon develops a lovely brown butter flavor with intense caramel undertones as it ages.

A picture containing food, brick

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PECORINO ROMANO

Pecorino is a term used to define Italian cheeses made from 100% sheep’s milk. Of the four Pecorino cheeses that have received Protected Designation of Origin (PDO) status under European Union law, Pecorino Romano is one of the most ancient types of cheese as well as the most famous outside of Italy. As per legislation, production of Pecorino Romano is allowed only on the islands of Sardinia, Lazio and in the Tuscan Province of Grosseto. All these varieties differ from each other, depending on how much they have aged.

As the name suggests, the history of Pecorino Romano dates back to the Roman times when it was a part of the staple diet of soldiers at war. Roman authors, including Varro, Pliny the Elder, Hippocrates and Columella have mentioned about the cheese & its production technique, in their works. Even today, the cheese is made using only traditional methods in the unique areas of origin. Dry-salted by hand, the wheels get a salting numerous times, to deliver a fabulous taste. Its lengthy aging time from eight to 12 months results in a dry and granular texture and a strong taste. When young, the cheese has a soft and rubbery texture with sweet and aromatic flavour. The flavour becomes sharper and smokier when aged for eight months or longer.

Pecorino Romano is one of most widely used, sharper alternatives to Parmesan cheeses. Because of the hard texture and sharp & salty flavour, Pecorino Romano is an excellent grating cheese over pasta dishes, breads and baking casseroles. Although, the use of the cheese is limited because of its extreme saltiness. Pair it with a glass of big, bold Italian red wine or a light beer.

A picture containing table, sitting, piece, room

Description automatically generated

PIAVE

Piave is a pasteurized cow's milk cheese named after a river by the same name. It is DOP protected and the only authentic Piave is produced in the Dolomites area of Belluno province of Veneto. Also called, Parmesan's Cousin due to apparent similarities in flavour, Piave is a hard, cooked curd cheese sold at five different maturation periods. As a thumb's rule, Piave is dense in texture without any open holes.

The colour of the pate is white in Fresco, and it turns straw-coloured as the cheese matures. A sweet taste intensifies with the ageing. The rind is soft and clear when fresh and becomes hard and brownish colour with ageing.

A picture containing indoor, sitting, table, white

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PLEASANT RIDGE RESERVE

Pleasant Ridge Reserve is an aged, alpine-style cheese. Like the coveted, alpage versions of Beaufort and Gruyere, Pleasant Ridge is made only in the summer months, while our cows are grazing fresh pasture.

The sweetness born from the grass-fed milk combines with the savory flavors developed by the cheese’s natural, washed rind. The resulting complexity – rich and salty, with a long, fruity finish – has made Pleasant Ridge one of the most distinctive and celebrated cheeses in the country.

In fact, Pleasant Ridge is the most-awarded cheese in American history, having won Best of Show in the American Cheese Society’s annual competition three times (2001, 2005 and 2010), and having also won the US Cheese Championships in 2003. It is the only cheese to have won ACS Best of Show three times, and the only cheese to have ever won both of the major, national cheese competitions.

A picture containing food, sitting, table

Description automatically generated

PORT SALUT

Port Salut cheese, also called as Port du Salut, comes from Brittany in the Loire Valley, France. It is named after the abbey of Notre Dame du Port du Salut in Entrammes.

Made from pasteurised cow's milk, the cheese was produced by Trappist monks way back in during the 19th century. This semi-soft cheese is produced in form of disks weighing approximately 2 kg (5 lb). Though the cheese is produced in big factories now, the handmade version is still produced by various monasteries throughout the French countryside and enjoys a great demand!

Great snacking companions of this cheese are fruits, steamed asparagus or broccoli, baby greens salad drizzled with Balsamic vinegar and olive oil. It also a great addition to any cheese board!

A picture containing food, cheese, table, cake

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PRIMA DONNA

Prima Donna combines the traditional way of Dutch cheese making with the intricate flavours of Parmesan. The cheese is eaten only when it reaches the pinnacle of maturity and flavour. Throughout the aging periods, Prima Donna is identified into four varieties - fino, mature and forte, each with a unique Italian flavour. The fourth is leggero, which contains only 17.5% fat content, making it ideal for diet conscious cheese lovers.

Prima Donna is characterized by "little white dots" or crystals that can be seen more prominently in the extra aged varieties maturo and forte. The cheese brings out its innate sensation with red wines such as a Cabernet Sauvignon, Pinot Noir, Syrah or Zinfandel.

A wooden cutting board

Description automatically generated

PROVOLONE PICCANTE

Provolone is an Italian cheese made from cow’s milk whose origins lie in Southern Italy. Today, the major production of Provolone takes place in Po valley region, particularly Lombardy and Veneto. Both Provolone Valpadana and Provolone del Monaco are granted DOP designation by the European Union to ensure that cheese is produced under strict supervision using specific methods to guarantee supreme quality.

Provolone cheese is also classified into two forms: Provolone Dolce, which is aged for 2-3 months, has a pale yellow to white colour and sweet taste. The other, Provolone Piccante is aged for more than four months and has a sharper taste. In South America, a similar cheese by the name of Provoleta is eaten with grilled meat. In America, Provolone produced is similar to the Dolce variety. The flavours of Provolone largely vary depending where it’s made. Mostly, it’s semi-hard in texture and made from cow’s milk.

A picture containing food

Description automatically generated

P’TIT BASQUE

P'tit Basque is a 100% pure sheep's milk cheese produced in France's Basque region in the Pyrenees Mountains, the region that spans the border between France and Spain. Traditionally, it was handmade by shepherds from left over curds set aside from milking their ewes. And even today P'tit Basque is made using the same methods applied by the local shepherds.

The semi-hard cheese is aged for a minimum of 70 days, during which it develops a basket-weave pattern similar to Spain's famous Manchego cheese but with milder and delicate favour. It has a distinctive aroma of sheep's milk, and a smooth, sweet flavour with a nutty finish.

P'tit Basque can be enjoyed as a snack with fruits, with grilled vegetables, fruits, berries and cured meats, and even in salads.

A picture containing table, sitting, food, white

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RED DRAGON

A Welsh Cheddar cheese made with Welsh brown ale and wholegrain mustard seeds, when coated with bright red wax is known as Red Dragon. It takes its name from the dragon symbol on the Welsh flag.

The moist yet firm Red Dragon is aged for 3 months and made from pasteurised cow's milk and vegetable rennet. The mustard seeds not only give it a unique texture but also an amazing buttery and spicy flavour. Along with the subtle sharpness of mustard seeds, the flavour of Red Dragon is also reminiscent of the mild, sharp taste of the Welsh ale and traditional cheddar. Some say, the taste of the cheese is very similar to sharp cheddar.

Serve Red Dragon with dark ale or try a strong red wine. It is an excellent table cheese that melts well on a sandwich.

A picture containing table, food, slice, board

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SEVEN SISTERS

The Farm at Doe Run, located in Coatesville, Pennsylvania, is based on the philosophy of sustainable organic farming. The farm's culinary garden team strives to produce the highest quality fruits and vegetables, while the creamery creates some of the most sought-after cheeses in Chester County. In order to reflect the bounty of the seasons while being stewards of the land, the farm practices rotational grazing of herds of Jersey cows, East Friesian sheep, and Saanen and Nubian dairy goats.

Seven Sisters is an original cheese produced using Jersey cow's milk, which is of extremely high quality due to the wide diversity of plant species on the farm's pastures. A cross between an Alpine cheese and a gouda.

A close up of food

Description automatically generated

SMOKEY BLUE

Playfully inspired by Smokey Bear, this American original is cold-smoked for many hours over Oregon hazelnut shells. This process infuses the cheese with unique aromas of barrel-aged vanilla, bread pudding, and candied bacon. You’ll taste spicy-sweet flavors of honey, apple, and nectarine, plus a mild “blue” finish.

A piece of food

Description automatically generated

SOTTOCENERE

Sottocenere al Tartufo is a truffle-infused Italian cheese made with pasteurized cow's milk in the northern region of Veneto. Its name meaning "under ash", is derived from the layer of ash that covers the cheese as it ages.

It is a pale yellow, semi-soft cheese. Black truffles are added in the paste which is then aged in ashes. A green leaf and spices like nutmeg, coriander, cinnamon, liquorice, cloves, and fennel on the rind retain the aroma of the cheese.

This exotic cheese is best appreciated on its own yet if you wish, pair it with a glass of sparkling wine or Italian Barbera.

A piece of cake on a table

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SRIRACHA GOUDA

If you like spicy cheese, Sriracha Gouda may be your new best friend. It’s made with Sriracha chili sauce and rubbed with crushed red peppers to make its unique rind and bold flavor. You’ll get a creamy texture like a traditional Dutch-style Gouda, but with a kick of heat.

And we know what you’re thinking. What do I eat with this spicy little devil? Pair it with cool and sweet flavors to balance the heat.

A picture containing food, fruit

Description automatically generated

ST MALACHI

The Farm at Doe Run, located in Coatesville, Pennsylvania, is based on the philosophy of sustainable organic farming. The farm's culinary garden team strives to produce the highest quality fruits and vegetables, while the creamery creates some of the most sought-after cheeses in Chester County. In order to reflect the bounty of the seasons while being stewards of the land, the farm practices rotational grazing of herds of Jersey cows, East Friesian sheep, and Saanen and Nubian dairy goats.

St. Malachi is an Apine-style cow's milk cheese with a firm washed rind. For production, the curd is heated and washed with water, re-heated and then brine added during the make process. This results in a low salt, low lactose cheese that is designed to be consumed when it is relatively young - aged about three months.

A piece of cake

Description automatically generated

TALEGGIO

Taleggio is a smear-ripened Italian cheese named after the caves of Val Taleggio. It’s one of the oldest soft cheeses produced in every autumn and winter. During cheese making, the acidic milk is brought to the lab and kept on the wood shelves in the chambers as well in caves according to tradition. In order to prevent it from mould infestation, the cheese is washed with seawater once a week. The maturation takes 6 - 10 weeks forming a thin crust.

These days the cheese is made from both pasteurised and unpasteurised milk in factories. These factory-made cheeses have brighter and moderate flavour.

This cheese has been granted a PDO designation and contains 48% fat. The cheese has a strong smell, but its taste is relatively mild with an unusual fruity tang. Taleggio can be served grated on salads. Since it melts well, it can be used in risotto or on polenta.

A picture containing orange, table, sitting, bowl

Description automatically generated

THE ROBIN

Named after the Wisconsin state bird which returns each spring as a sign of the end of winter, this classic, handcrafted Wisconsin Original Colby will bring back memories from your childhood. Crafted as a classic bandage-wrapped and waxed midget wheel, The Robin has a firm, yet open and curdy body combined with a fresh buttery taste and a pleasantly salty finish. One taste and you will be hooked.

A picture containing cheese, food, brick

Description automatically generated

TIPPERARY EXTRA SHARP CHEDDAR

Since the Dairygold Co-operative Society came into existence in 1919, the cheddar cheeses of Mitchelstown (Baile Mhistéala in Irish) in County Tipperary, have been the most popular choice in Irish homes. As the trusted market leader of Irish cheese, Mitchelstown has always been eager to embrace innovation, and in 1932, it was the first dairy company ever to open a modern cheese plant. Central to the success of making full-flavored cheeses is, of course, having a regular supply of its most important raw material: the finest Irish milk. The land of Tipperary is renowned for its dairy produce due to the many green pastures, clear waters, and the mild climate it enjoys. As a result, Tipperary Cheddar, aged over twelve months, has a rich, creamy texture and a delicious, sharp taste.

A picture containing table, cake, food, piece

Description automatically generated

WILDFIRE BLUE

Car Valley’s newest blue cheese produced in thier Glacier Point facility, it is a delectable symphony of mild blue notes and Peperoncino peppers that bodes a smoothness that can only be described after trying it for yourself. As featured on many menus, it adds a silky fire atop burgers, pizza and steaks.

A picture containing table, food, indoor, sitting

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WOOKEY HOLE CAVE AGED CHEDDAR

This cheddar is carried by hand two hundred feet underground into the Wookey Hole Caves in the Mendip Hills where they are left to mature. The constant temperature and humidity of the Caves offers ideal conditions for storing and ageing cheddar and the porous nature of the cheese enables it to take on the distinctive earthy and nutty flavours from the atmosphere.