



VirtuWedge

Tasting Notes

2020

By George Farm & Creamery
www.bygeorgefarm.com
Honey & Sea Salt Fromage Blanc

Our award winning flavor, sweet and creamy fromage blanc, with Sonoma sea salt and Pacific Northwest honey. The sweet, floral honey with sea salt creates a beautiful harmony with our pasture raised cows' milk cheese. The perfect balance of sweet and savory.

Milk Type: 

Pasteurized: Yes

Tasting Notes:

Floral and berry sweetness blended with savory sea salt and tangy cheese.

Pairs Well With:

Pear cider, try on cornbread, or try stuffed in jalapeño poppers for a sweet, spicy, and savory treat.

Where to Purchase:

Portland area and Southern Oregon Farmers' markets, vineyards, grocers, co-ops and specialty markets.

Don Froylan Creamery
www.donfroylancreamery.com
Queso Oaxaca

Hand stretched Mexican mozzarella

Milk Type: 

Pasteurized: Yes

Tasting Notes:

Fresh, bright, stringy and fun.

Pairs Well With:

With a nice hoppy IPA, Riesling and of course a homemade margarita. Traditional quesadilla cheese.

Where to Purchase:

New Seasons, Whole Foods, Market of Choice or any local Hispanic market.

Face Rock Creamery
www.facerockcreamery.com
Face2Face Mixed Milk Cheddar

Sheep and Cow Mixed Cheddar, aged for 12 months

Milk Type:  + 

Pasteurized: Yes

Tasting Notes:

Face2Face presents with a dense texture, and is studded with subtle tyrosine fissures. The beautifully balanced creamy cow base shares the spotlight with a slight salty piquancy of sheep.

Where to Purchase:

Online or in Bandon Oregon at the Face Rock Tasting Room.

La Mariposa
Facebook: La Mariposa Cheese
Chubut

Style of cheese from Argentina, mild and buttery.

Milk Type: 

Pasteurized: Yes

Tasting Notes:

Mild and buttery, nutty and earth, smooth texture. Eat at room temp.

Pairs Well With:

Quince marmalade, pears and apples

Where to Purchase:

New Seasons Markets, Market of Choice, Corvallis / Albany / Lake Oswego Farmers Markets



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Portland Creamery

www.portlandcreamery.com
Tomato Jam

A creamy goat cheese combination with rich, savory tomatoes and spices.

Milk Type: 

Pasteurized: Yes

Tasting Notes:

Slightly sweet and spicy.

Pairs Well With:

Any kind of burger.

Where to Purchase:

New Seasons Markets and Zupan's

Rogue Creamery

www.roguecreamery.com
Crater Lake Blue

The blue depths of the national treasure for which this cheese is named are reflected in its complex, vibrant, and silky character. With its robust flavors and creamy texture, Crater Lake Blue has been a favorite of Rogue Valley Locals for nearly 20 years.

Milk Type: 

Pasteurized: Yes

Tasting Notes:

Robust, complex, and silky, with fruity notes and pronounced "blue" flavor.

Pairs Well With:

This cheese's bold, savory notes complement full-bodied dessert wines, such as a Late Harvest Syrah or Ruby Port.

Where to Purchase:

Fred Meyer, New Seasons, Market of Choice, Zupan's

Tillamook

www.tillamook.com
2017 Maker's Reserve Extra Sharp Cheddar

Cultured, Heat-treated line. Fresh, creamy and bright as summer.

Milk Type:  **Pasteurized: No***

* www.tillamook.com/faq/cheese/is-the-milk-used-to-make-your-cheese-pasteurized

Tasting Notes:

Fresh, citrusy flavors meet a short-bodied, smooth texture with strong notes of stone fruits and a sweet nose offset by salty nuttiness.

Pairs Well With:

Orange, rosemary, honey, and almonds bring out the best in 2017. Try them in combination: citrus-marinated olives, pork loin with rosemary, or strawberries, honey and salty marcona almonds. Serve with a Hefeweizen or Oregon Pinot Noir

Where to Purchase:

Market of Choice, New Seasons, Safeway, Metropolitan Market, Zupan's, Whole Foods and most grocery stores

TMK Creamery

www.tmkcreamery.com
Garlic dill cheddar curds

An award winning cheese curd with the perfect blend of garlic and dill.

Milk Type: 

Pasteurized: Yes

Pairs Well With:

Everything. Enjoy these hot or cold. A perfect snack.

Where to Purchase:

TMK Creamery, Thriftway in Canby



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Walla Walla Cheese Company
www.wallawallacheesecompany.com
Halloumi

Greek style cheese that doesn't melt and is served fried.

Milk Type: 

Pasteurized: Yes

Tasting Notes:

Mild and salty, with a high melting point that makes it utterly delicious when fried.

Pairs Well With:

Lemon, mint, oregano, watermelon, honey, chiles, chorizo, cold beer.

Where to Purchase:

Walla Walla Cheese Company, Andy's Market, and other area grocery stores and CSAs.

Willamette Valley Cheese Company
www.wvcheeseco.com
Havarti (certified organic)

Our Organic Havarti is semi soft, yet full-bodied, intensely buttery, and just a touch of nuttiness. Can be sliced, grilled or melted because of its alluring taste and texture.

Milk Type: 

Pasteurized: Yes

Tasting Notes:

Semi soft, yet full-bodied, intensely buttery, and just a touch of nuttiness. Can be sliced, grilled or melted because of its alluring taste and texture.

Pairs Well With:

Serve it with shaved apple slices and a ripe, earthy red like Malbec.

Where to Purchase:

Market of Choice, New Seasons, Zupans and www.basicmarket.com.

Anthem Cider
www.anthemcider.com
Honeycrisp Cider

Semi-dry & hazy unfiltered cider with fresh tropical fruit aromas, a smooth sweet tart balance and prominent notes of banana. abv 6.0%

Tasting Notes: Inspired by Belgian White Ales, Honeycrisp Cider is NW grown Honeycrisp apples fresh pressed & fermented with Belgian Wit Ale Yeast; master blended with fresh pressed Newtown Pippin juice & finished with a bit of coriander.

Where to Purchase:
New Seasons, & bottle shops

RIFF
www.letsriff.com
RIFF Alter Ego

Sparkling all-natural energy drink brewed from upcycled coffee fruit

Tasting Notes: Blackberry

Where to Purchase: New Seasons, Market of Choice, Local Independents

Kelly's Jelly
www.kellysjelly.com
Kelly's Habanero Pepper Jelly

Made with a blend of fresh Habanero and Bell Peppers, our signature jelly has the perfect balance of sweetness and spice. A crowd pleaser as an appetizer with your favorite Oregon cheese or incorporated into any recipe. Winner of 2 Scovie Awards and a Good Food Award.

Tasting Notes:

Perfect balance of sweet and heat. Nice tang and fresh bright flavor, really captures the true habanero pepper flavor without burning your palette.

Pairs Well With:

Oregon Bleu, Cheddar and Goat Cheeses

Where to Purchase:

Online, New Seasons, Zupans, Market of Choice, Whole Foods