



Winter Wedge

Tasting Notes

2020

By George Farm & Creamery
www.bygeorgefarm.com
French Picnic Fromage Blanc

Fresh, soft cheese with herbs de provence

Milk Type: 

Pasteurized: Yes

Tasting Notes:

Herbs de provence blend in our fresh, soft, creamy cheese

Pairs Well With:

Crusty bread, poultry or a Rosé

Where to Purchase:

Southern Oregon Farmers' markets, PDX area Farmers' markets, Southern Oregon grocers, vineyards, restaurants

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

Driftwest Water Kefir
www.driftwestkefir.com
Blueberry Yuzu Water Kefir

Live, cultured water kefir flavored with blueberry and yuzu juice

Tasting Notes:

A light, refreshing, and less-sweet take on blueberry lemonade using yuzu citrus in place of lemon. Yuzu offers a more complex, floral citrus note than traditional lemon.

Pairs Well With:

Almost anything!

Where to Purchase:

New Seasons Markets, Zupan's and Market of Choice.

Portland Creamery
www.portlandcreamery.com
Cranberry Orange Chèvre

Our basic Oregon Chèvre seasoned with dried cranberries and orange zest

Milk Type: 

Pasteurized: Yes

Tasting Notes:

A nice mix of the tartness of the cranberries paired with the sweetness of the zest.

Pairs Well With:

Works well on any sort of bread as well as on crackers.

Where to Purchase:

New Seasons Markets, Zupan's and Market of Choice.

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Effie's Homemade

www.effieshomemade.com

Effie's Homemade Cocoa Biscuits

When only chocolate will do, reach for these crisp and lightly sweet Cocoa Biscuits. We've turned up the flavor, combining malted cocoa, crisp layers of oats and toasted coconut. Top with a dollop of mascarpone and fresh berries or a bright marmalade. Makes a great crumbled topping for ice cream, too.

Pairs Well With:

Creamy blue cheese, fresh goat cheese, mascarpone, dried fruit, port

Where to Purchase:

Whole Foods, PCC, Fred Myer, QFC, Market of Choice

Willamette Valley Cheese Company

www.wvcheeseco.com

French Prairie Brie

Soft-ripened Brie

Milk Type: 

Pasteurized: Yes

Tasting Notes:

Made fresh from our organic milk. Soft, creamy, buttery flavor with a subtle bloomy rind. This particular batch has a higher moisture content, which hastens ripening. We hope you enjoy its softer, even liquid texture at this stage.

Pairs Well With:

A fig jam or honey, and fruits like apples, grapes or pears. Anything with acid to help bring out its soft texture.

Where to Purchase:

Basics Market and other fine local grocers

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.

Nestucca Bay Creamery

www.nestuccabaycreamery.com

Aged Oretown Cheddar

Aged Cheddar

Milk Type: 

Pasteurized: Yes

Tasting Notes:

Old, bold and grassy with enough sharpness to keep it interesting.

Where to Purchase:

Local Farmers Markets, New Seasons Market, Zupan's and our Cheese Shop in Cloverdale

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Tillamook

www.tillamook.com

Maker's Reserve White, Extra Sharp, Cheddar

Milk Type:  **Pasteurized:** No*

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

2017: 3 year old Cheddar

Tasting Notes: With sweet top notes, and bitter, citrusy undertones (think grapefruit), there are also unmistakable hints of umami and nuts. Crumbly and dry, with a generous smattering of crystals for crunch, the finish is creamy and velvety smooth.

Pairs Well With: Rosé, Syrah **Where to Purchase:** Market of Choice, Safeway

2015: 5 year old Cheddar

Tasting Notes: Fresh, citrusy flavors meet a short-bodied, smooth texture in 2017 Makers Reserve Extra Sharp Cheddar. With strong notes of stone fruits and a sweet nose offset by salty nuttiness, this creamy cheese is as bright as summer.

Pairs Well With: Hefeweizen

Where to Purchase: Market of Choice, QFC, Thriftway, First Alternative Natural Food Co-op

2010: 10 year old Cheddar

Tasting Notes: This 10 year old cheddar is full of the sweetness of strawberries, notes of squash and mushrooms. Abundant crystals and and caramel notes while still retaining a buttery and creamy mouthfeel.

Pairs Well With: Prosecco and strawberries **Where to Purchase:** Market of Choice

Whole Foods Market

www.wholefoodsmarket.com

Whole Foods Market Organic
Chocolate Truffles

Holiday favorite! Made according to an old family recipe by one of France's leading chocolatiers.

Tasting Notes:

Deliciously dark truffles are made with organic cocoa.

Pairs Well With:

They're an elegant afternoon treat and the perfect "coffee and dessert" finish to an evening meal.

Where to Purchase:

Whole Foods Market locations

TMK Creamery

www.tmkcreamery.com

Garlic Dill Cheddar Cheese Curds

Fresh cheddar curds

Milk Type: 

Pasteurized: Yes

Tasting Notes:

Farm Fresh Cheddar Cheese Curds blended with garlic & dill seasoning; a great appetizer or snack.

Pairs Well With:

Anything

Where to Purchase:

TMK Creamery retail store in Canby



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Don Froylan Creamery

www.donfroylancreamery.com

Queso Botanero

Asadero cheese similar to Monterey Jack with fresh jalapeños and cilantro. Lovely creamy melting consistency Nachos please!

Milk Type: 

Pasteurized: Yes

Tasting Notes:

Fresh and bright cheese, mildly spicy, smooth melting. Great for nachos, melted into tomato soup, or just your favorite cracker will do.

Pairs Well With:

Crisp bubbly cider or IPA and of course a local Riesling

Where to Purchase:

New Seasons, Market of Choice, Sheridan Fruit Co, Zupans, most local Mexican markets.

Walla Walla Cheese Co.

www.wallawallacheesecompany.com

Pepper Jeff

Monterey Jack Style Cheese with red flaked pepper and jalapeño

Milk Type: 

Pasteurized: Yes

Tasting Notes:

Semi-soft, buttery, and spicy, Pepper Jeff melts exceptionally well.

Pairs Well With:

Melons, grapes, pickled vegetables, and olives. Try with a sweet wine like Moscato. Also great on cheeseburgers and in Tex-Mex dishes.

Where to Purchase:

Lady-Lane Farm (Mulino), Walla Walla Cheese Company (Milton-Freewater), and on our website.

Rogue Creamery

www.roguecreamery.com

Organic Brutal Blue Cheese

Blue Cheese

Milk Type: 

Pasteurized: No

Tasting Notes:

Brutal Blue is a unique raw milk blue cheese made for special occasions and only in small quantities. It is robust and full-flavored - the "bluest" of all Rogue Creamery's blue cheeses! This cheese is rarely available outside of Rogue Creamery's Cheese Shop and Tasting Room in Southern Oregon.

Pairs Well With:

Late harvest dessert wines, fortified wines, dark stout beers.

Where to Purchase:

This particular cheese is only available in small quantities at Rogue Creamery's Cheese Shop in Southern Oregon.

Mt. Hope Farms

<https://mthopfarmsoregon.com>

Raspberry Marionberry Fruit Spread

Made with the famed Willamette Valley Marionberry (a variety of blackberry) and fresh, juicy red raspberries, this sweet tart spread is perfect for morning toast, over brie, or dolloped into oatmeal. It's a Good Food Award Winner and is made with organically grown berries, small amounts of organic sugar, organic lemon juice, and pectin. We keep all of the seeds in this spread to help you appreciate the taste of fresh berries. Simple ingredients, big flavor!

Tasting Notes: Sweet-tart fruit spread bursting with the fruit forward flavors of raspberries and marionberries from the Willamette Valley.

Pairs Well With: Blue Cheeses, Aged Cheddar, Goat Cheeses, and Fromage Blanc

Where to Purchase: Our farm website, New Seasons Market, Market of Choice, Whole Foods, Provisions Market Hall