



# Winter Wedge

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## Tasting Notes

2021

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

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A sweet & savory cows milk cheese spread.

**Milk Type:** 

**Pasteurized:** Yes

**Tasting Notes:**

Sweet and savory.

**Pairs Well With:**

Cornbread or fruit.

**Where to Purchase:**

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

**Portland Creamery**  
portlandcreamery.com  
**Oregon Fresh Chevre**

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Fresh goat cheese.

**Milk Type:** 

**Pasteurized:** Yes

**Tasting Notes:**

Bright with a fresh tangy profile. Rich and creamy.

**Pairs Well With:**

Kelly's Jelly, Effie's Oatcakes, floral and aromatic white wines, Saisons and German bock beers.

**Where to Purchase:**

On our website, New Seasons, Whole Foods, Market of Choice, Green Zebra, and People's Co-op.

**Don Froylan Creamery**  
donfroylancreamery.com  
**Don Froylan Queso Oaxaca**

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A ball of hand stretched mozzarella string cheese.

**Milk Type:** 

**Pasteurized:** Yes

**Tasting Notes:**

Bright, stringy creamy texture. Perfect for melting or in a quesadilla. Fun to just string up for a snack.

**Pairs Well With:**

Bubbly Moscato or a local IPA.

**Where to Purchase:**

Market of Choice, New Seasons, Zupan's Market, Whole Foods or most local Hispanic stores.

**La Mariposa**  
Facebook: La Mariposa Cheese  
**Chubut with Herbs**

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Chubut, style of cheese from Argentina, aged around 2 months with parsley, garlic and onion.

**Milk Type:** 

**Pasteurized:** Yes

**Tasting Notes:**

Mild and buttery.

**Pairs Well With:**

Light beers.

**Where to Purchase:**

Corvallis, Albany, and Eugene farmers market.



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## Tasting Notes

2021

**Tillamook**  
tillamook.com  
**English-Style Sweet Cheddar**

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Slightly sweet white cheddar aged up to 18 months with a smooth, velvety finish.

**Milk Type:** 

**Pasteurized:** No\*

[www.tillamook.com/faq/cheese/is-the-milk-used-to-make-your-cheese-pasteurized](http://www.tillamook.com/faq/cheese/is-the-milk-used-to-make-your-cheese-pasteurized)

**Tasting Notes:**

Creamy, smooth cheddar with sweet, buttery notes and a slightly grassy finish. This cheese won a gold medal at the International Cheese Awards, 2021

**Pairs Well With:**

Stout, Pinot Noir, figs, cured meats, pecans, water crackers.

**Where to Purchase:**

Safeway, Whole Foods, and Market of Choice.

**Willamette Valley Cheese Company**  
wvcheeseco.com  
**Aged White Cheddar**

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White Cheddar Cheese, aged 12+ months.

**Milk Type:** 

**Pasteurized:** Yes

**Tasting Notes:**

Rich rounded flavor with a distinctive sharp and creamy taste.

**Pairs Well With:**

Excellent for snacking and cooking - use with your favorite mac and cheese or potatoes au gratin recipe.

**Where to Purchase:**

Basics Market, Market of Choice, and New Seasons.

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

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Mixed milk Cheddar.

**Milk Type:**  + 

**Pasteurized:** Yes

**Tasting Notes:**

Beautifully balanced, dense and creamy base from high butterfat cow milk and a slightly salty piquancy from the local sheep milk.

**Pairs Well With:**

Everything.

**Where to Purchase:**

Whole Foods, New Seasons, and Market of Choice.

**OREGON ARTISAN**  
**CHEESE AND**  
**FOOD TRAIL**

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This project was made possible in part  
by a grant from Travel Oregon.



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## Tasting Notes

2021

**Umapine Creamery**  
umapinecreamery.com  
**Mutschli**

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Alpine style cheese with a nutty taste, rich raw milk cheese.

**Milk Type:** 

**Pasteurized:** No

**Tasting Notes:**

Nutty, full milk, firm texture.

**Pairs Well With:**

Riesling, Belgian white beer.

**Where to Purchase:**

Zupan's Markets in Portland.

**Nestucca Bay Creamery**  
nestuccabaycreamery.com  
**Asiago**

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Firm, aged Asiago-style cheese with hints of caramel.

**Milk Type:** 

**Pasteurized:** Yes

**Tasting Notes:**

Reminiscent of a young Parmesan but nuttier and creamier. Great to eat alone, atop a cracker or grated on pasta, pizza or salad.

**Pairs Well With:**

Red wines: Beaujolais, Cabernet Sauvignon, Merlot, Pinot Noir, Syrah, and of course Chianti.  
White wines: Chardonnay, Riesling, or Sauvignon Blanc.

**Where to Purchase:**

Nestucca Bay Creamery Cheese Shop in Cloverdale, Food Roots FarmTable in Tillamook & various farmers markets in Tillamook County.

**Walla Walla Cheese Company**  
wallawallacheesecompany.com  
**Halloumi**

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A frying, grilling cheese made from Jersey cows milk.

**Milk Type:** 

**Pasteurized:** Yes

**Tasting Notes:**

Mild salty cheese. Crispy on outside and gooey on the inside.

**Pairs Well With:**

Lemon, mint, watermelon, and honey.

**Where to Purchase:**

Our store or available online.

SAVE THE DATE!



**Oregon Cheese Festival**  
March 12 & 13, 2022  
Central Point, OR

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[Oregoncheesefestival.com](http://Oregoncheesefestival.com)  
#ORCheeseFest

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## Tasting Notes

2021

**TMK Creamery**  
tmkcreamery.com  
**TMK Chipotle Ranch Cheddar Curds**

Fresh, smooth cheddar curd mixed with a mild chipotle. Spice.

**Milk Type:** 

**Pasteurized:** Yes

**Tasting Notes:**

Smooth, creamy cheddar with a mild chipotle kick.

**Pairs Well With:**

Anything.

**Where to Purchase:**

TMK Creamery.

**Oregon State University**  
Facebook: OSUbeaverclassic  
**Gochu Cheddar with Korean Red Chili Flakes**

Cheddar with Gochugaru Korean Red Chili Flakes.

**Milk Type:** 

**Pasteurized:** Yes

**Tasting Notes:**

Creamy cheddar with complex earthy notes.

**Pairs Well With:**

Rosé all day!

**Where to Purchase:**

Direct from the OSU website. Some Market of Choice locations carry OSU cheeses.

**Tillamook**  
tillamook.com  
**Hickory Smoked Extra Sharp White Cheddar**

Bold Cheddar balanced with notes of savory smokiness.

**Milk Type:** 

**Pasteurized:** No\*

[www.tillamook.com/faq/cheese/is-the-milk-used-to-make-your-cheese-pasteurized](http://www.tillamook.com/faq/cheese/is-the-milk-used-to-make-your-cheese-pasteurized)

**Tasting Notes:**

Tillamook's distinctive white cheddar is aged 15 months. Then it meets our cold smoker where it is bathed in 100% natural hickory smoke.

**Pairs Well With:**

Pale Ale, Riesling, grilled tropical fruit, grilled sausage, toasted walnuts, grilled baguette.

**Where to Purchase:**

Whole Foods and Safeway.

**Rogue Creamery**  
roguecreamery.com  
**Crater Lake Blue**

Cave-aged blue cheese.

**Milk Type:** 

**Pasteurized:** Yes

**Tasting Notes:**

The blue depths of the national treasure for which this cheese is named are reflected in its complex, vibrant, and silky character. Crater Lake is more full-flavored and robust in style than many of Rogue Creamery's other blue cheeses, with a soft, creamy texture and distinct fruitiness. A favorite of Rogue Valley locals!

**Pairs Well With:**

Dessert wine like Late Harvest Syrah or Port Wine; or a red wine such as Zinfandel, Syrah, and Petit Syrah.

**Where to Purchase:**

Crater Lake Blue is widely distributed throughout the state and is available at numerous grocery chains, cooperatives, and independent markets.



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## Tasting Notes

2021

**Kelly's Jelly**  
kellysjelly.com  
**Kelly's Marionberry Habanero Pepper Jelly**

Oregon's very own marionberry combined with the warm heat of the habanero

**Tasting Notes:**

Oregon's very own Marionberry (an indigenous blackberry) combined with the warm heat of the habanero. Wonderful for snacking, sharing and using in recipes. We LOVE it combined with an aged cheddar.

**Pairs Well With:**

Aged Cheddar, and Chevre.

**Where to Purchase:**

Made in Oregon, New Seasons, Zupan's Market, and Whole Foods.

**Portland Creamery**  
portlandcreamery.com  
**Goat Milk Caramel Sauce**

Caramel sauce made from sweetened goat's milk, similar to dulce de leche.

**Milk Type:** 

**Tasting Notes:**

First on the palate is a distinct sweetness paired with a balance of acidity which evolves into a salty lingering finish which leaves you wanting another bite. On top of this perfect balance of taste, the aroma is complex and pleasing, driven by lactones, which smell of cream and caramel, cinnamon, and vanilla.

**Pairs Well With:**

Fresh cheese like chevre or fromage blanc, apples/pears, s'mores, rocky road ice cream.

**Where to Purchase:**

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

**Effie's Homemade**  
effieshomemade.com  
**Effie's Homemade Original Oat and Corn Cakes**

The first bite of an Effie's biscuit is a moment of pure delight.

**Tasting Notes:**

Lightly sweet with a bright finish of salt, they're more refined than a cookie, more dynamic than a cracker.

**Pairs Well With:**

Oregon cheeses!

**Where to Purchase:**

Local retailers with a specialty food section.

**Driftwest Water Kefir**  
driftwestkefir.com  
**Cranberry Grape Raspberry Water Kefir**

Sparkling, probiotic water kefir made with hints of real cranberry, raspberry, and grape juices.

**Tasting Notes:**

Subtle concord grape melds with tangy notes of cranberry and finishes with a pop of Oregon raspberry. Bright, refreshing, and not-too-sweet.

**Pairs Well With:**

Cheese! And herbal or ginger cocktails, turkey sandwiches, dried fruit and nuts.

**Where to Purchase:**

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