



# OREGON CHEESE for the HOLIDAYS

# Tasting Notes

# 2022

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

Sparkling cultured water kefir flavored with concord grape, raspberry, and cranberry juices.

### Tasting Notes:

Sweet concord grape melds with tangy notes of cranberry and finishes with a pop of Oregon raspberry.

### Pairs Well With:

Buttery, nutty, mild flavors, such as cheddar or gouda.

### Where to Purchase:

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

## Tillamook County Creamery Association tillamook.com Maker's Reserve 2017

Award-winning vintage white extra sharp cheddar.

**Milk Type:** 

**Pasteurized:** Heat-Shocked or Thermalized and Aged.

### Tasting Notes:

On the nose are hints of buttercups and wild flowers. Taste complex underlying notes of tart citrus and a playful peppery punch, followed by long, savory finish rich with hints of quince, spice, and sourdough.

### Pairs Well With:

Beer: Sour Beer; Wine: Oregon Pinot Noir; Spirit: Bloody Mary; Non Spirit: Sweet Tea; Sweet Bite: Dried Blueberries; Savory Bite: Salted Hazelnuts.

### Where to Purchase:

Whole Foods Market, QFC, Safeway, Market of Choice, and the Tillamook Creamery.

## Tillamook County Creamery Association tillamook.com Maker's Reserve 2019

Award-winning vintage white extra sharp cheddar.

**Milk Type:** 

**Pasteurized:** Heat-Shocked or Thermalized and Aged.

### Tasting Notes:

A nutty nose with brown butter and caramel aromas yields to dense, creamy textures and flavors of custard and sweet cream.

### Pairs Well With:

Beer: West Coast IPA; Wine: Pinot Noir; Spirit: Gin Gimlet; Non-Spirit: Ginger Beer; Sweet: Fresh Raspberries; Savory: Oysters.

### Where to Purchase:

Whole Foods Market, QFC, Safeway, Market of Choice, and the Tillamook Creamery.

## Face Rock Creamery facerockcreamery.com Pepper Alpine Cheddar

Aged cheddar infused with freshly ground black pepper.

**Milk Type:** 

**Pasteurized:** Yes

### Tasting Notes:

The mild sharpness and smooth, nutty creaminess of our 12 month aged cheddar provides a cooling contrast to the bold (more warm than spicy) ground pepper in this cheddar. The combination offers a beautiful blend of flavors that reminds us of cool winter nights in the Alpine forest. The soft texture of this mild cheddar makes it a true show-stopper when sliced on a cheese tray.

### Pairs Well With:

Savory pepper notes lend this cheddar to complementing stronger flavors like cured meats, marinated veggies and roasted garlic. It's also a fantastic addition to omelets, baked potatoes, and savory puff-pastry appetizers.

### Where to Purchase:

On the Face Rock website, or in their tasting rooms. This is an exclusive cheese not available in stores!



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### Nestucca Bay Creamery nestuccabaycreamery.com Aged Cheddar

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Aged Cheddar.

**Milk Type:** 

**Pasteurized:** Yes

#### **Tasting Notes:**

Cheddar from the milk of grass fed cows with the unique terroir of the North Oregon Coast.

#### **Pairs Well With:**

Red wine.

#### **Where to Purchase:**

The Nestucca Bay cheese shop in Cloverdale, Oregon.

### La Mariposa Facebook: La Mariposa Cheese Five Corners

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Swiss-style gruyere.

**Milk Type:** 

**Pasteurized:** No

#### **Tasting Notes:**

Full-bodied, fruity tones, earthy and nutty. Family recipe from Argentina based on a swiss-style gruyere. Aged 6 months and made from raw milk.

#### **Pairs Well With:**

Apples, hazelnuts. Champagne, Cava, Sauvignon Blanc, Riesling.

#### **Where to Purchase:**

Corvallis, Albany and Eugene farmers' markets.

### Willamette Valley Cheese wildrosefoods.com Organic French Prairie Brie

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Brie made with organic cow's milk.

**Milk Type:** 

**Pasteurized:** Yes

#### **Tasting Notes:**

Made fresh from organic milk. Soft, creamy, buttery flavor with a subtle bloomy rind.

#### **Pairs Well With:**

Kelly's Cherry Rhubarb jelly, fresh or dried stone fruits like apricots and plums.

#### **Where to Purchase:**

Basics Market, New Seasons Market, Market of Choice, Whole Foods Market.

### Kelly's Jelly kellysjelly.com Kelly's Cherry Rhubarb Fruit Spread

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Fruit spread made with local sour cherries and rhubarb.

#### **Tasting Notes:**

Made with local sour cherries and rhubarb, the cheese accompaniment is the perfect balance of sweet and tart.

#### **Pairs Well With:**

Brie, soft white cheese.

#### **Where to Purchase:**

New Seasons Market & Online.



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**The Cracker King**  
thecrackerking.com  
*Sea Salt Crackers (Certified Gluten Free)*

Crunchy, certified gluten free sea salt crackers.

**Tasting Notes:**  
Sea salt cracker, crunchy & gluten free certified.

**Pairs Well With:**  
Everything!

**Where to Purchase:**  
New Seasons Market, Market of Choice, Whole Foods Market, Green Zebra, Elephants Deli.

**Daniel's Artisan**  
danielsartisan.com  
18 Month Aged Reserve

Hard cows' milk cheese, a PNW original recipe.

**Milk Type:** 

**Pasteurized:** Yes

**Tasting Notes:**  
Cheese candy! Rich caramel and tropical fruit flavor notes combine with a unbelievably creamery texture for a complex finish. Tyrosine crystals add a nice crunch to the reserve aged cheese.

**Pairs Well With:**  
Red wine and berry fruits.

**Where to Purchase:**  
New Seasons Market.

**Walla Walla Cheese Company**  
wallawallacheese.com  
Red Blend Cheddar

Aged cheddar infused with red blend wine.

**Milk Type:** 

**Pasteurized:** Yes

**Tasting Notes:**  
Grapey and woody with a waxy paste.

**Pairs Well With:**  
Dark chocolate.

**Where to Purchase:**  
Walla Walla Cheese Company.

**Beehive Cheese**  
beehivecheese.com  
Barely Buzzed

Utah cheddar rubbed in espresso and lavender.

**Milk Type:** 

**Pasteurized:** Yes

**Tasting Notes:**  
Creamy aged cheddar rubbed in a coffee and lavender rind which imparts notes of caramel and butterscotch into the paste of the cheese.

**Pairs Well With:**  
Oregon Pinot Noir, Cabernet Sauvignon.

**Where to Purchase:**  
Safeway, Market of Choice.



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**Don Froylan Creamery**  
donfroylancreamery.com  
**Queso Botanero with Fresh Jalapeños and Cilantro**

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Asadero cheese, a fresh monterey jack style cheese with fresh jalapeños and cilantro.

**Milk Type:** 

**Pasteurized:** Yes

**Tasting Notes:**  
Fresh and bright with fresh jalapeños and cilantro.

**Pairs Well With:**  
Riesling or a fresh local cider.

**Where to Purchase:**  
Whole Foods Market, Market of Choice, New Seasons Market or any local Hispanic market.

**La Mariposa**  
Facebook: La Mariposa Cheese  
**Petite Suisse with Chives and Garlic**

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A French spreadable cheese.

**Milk Type:** 

**Pasteurized:** Yes

**Tasting Notes:**  
Fresh spreadable cheese. Soft, tangy and smooth.

**Pairs Well With:**  
Crackers, breads.

**Where to Purchase:**  
Corvallis, Albany and Eugene farmers' markets.

**TMK Creamery**  
tmkcreamery.com  
**Garlic Dill Cheddar Curds**

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Fresh cheddar curd flavored with garlic and dill.

**Milk Type:** 

**Pasteurized:** Yes

**Tasting Notes:**  
Light creamy cheddar taste with a touch of garlic and dill.

**Pairs Well With:**  
Everything!

**Where to Purchase:**  
TMK Creamery.

**Rogue Creamery**  
roguecreamery.com  
**Oregon Blue Cheese**

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Cave-aged blue cheese.

**Milk Type:** 

**Pasteurized:** Yes

**Tasting Notes:**  
First introduced in 1954, Oregon Blue is the West Coast's first cave-aged, French-style blue cheese. It is approachable, creamy, and fruity with a savory-sweet finish. A true Oregon classic!

**Pairs Well With:**  
Syrah, Riesling, Viognier, Stout beer.

**Where to Purchase:**  
Whole Foods Market, Market of Choice, New Seasons Market, and a large number of independent and specialty food retailers.



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### Rogue Creamery roguecreamery.com Chocolate Stout Cheddar

An ale cheddar made with chocolate stout beer.

**Milk Type:** 

**Pasteurized:** Yes

#### **Tasting Notes:**

To create this classic, hand-milled cheddar, Rogue Creamery pours organic Chocolate Stout beer directly into the vat during the cheesemake process. As the cheese ages, it develops a sweet maltiness and subtle marbling that make it distinctive.

#### **Pairs Well With:**

Malty, dark beers or a medium-bodied red wine.

#### **Where to Purchase:**

At the Rogue Creamery shop in Central Point or at [roguecreamery.com](http://roguecreamery.com).

### Portland Creamery portlandcreamery.com Creamery Orange Chèvre

Fresh goat cheese flavored with dried cranberries and orange zest.

**Milk Type:** 

**Pasteurized:** Yes

#### **Tasting Notes:**

Fresh, creamy goat cheese has grassy and lemony notes, hand mixed with dried tart cranberries and subtly flavored orange zest.

#### **Pairs Well With:**

Walnuts, crackers with dried fruits, coffee cake.

#### **Where to Purchase:**

The online store and warehouse, New Seasons Market, Elephants Deli, Zupan's Markets.

### Portland Creamery portlandcreamery.com Whey Caramel Syrup, Spiced Vanilla

Whey collected from chevre, cooked down with sugar, cinnamon and vanilla extract into a syrup.

**Milk Type:** 

**Pasteurized:** Yes

#### **Tasting Notes:**

Whey Caramel Syrup with a rich amber color and a perfectly balanced flavor profile of salty, savory, sweet and acidic characteristics. The sweetness is held back by the slight acidity and salty presence. Cinnamon and Vanilla melt into the other flavors and enrich any dish or drinks.

#### **Pairs Well With:**

Chevre, clothbound cheddar, washed rind, savory blue cheese. Morning drinks like tea and espresso, pancakes, figs, peaches, berries, cocktails, roasted quash, fried chicken, roasted meats, ice-cream, cheesecake, celebration cakes, apple pie.

#### **Where to Purchase:**

The online shop, the SE Portland warehouse and Elephants Deli in NW. Many more retail places coming soon.

### Scharffen Berger Chocolate Makers scharffenberger.com 70% Cacao Bittersweet Dark Chocolate

Bittersweet dark chocolate.

#### **Tasting Notes:**

A 70% Cacao Bittersweet Bar that embodies everything to love about cacao. With bright fruitiness and a long smooth finish, it's the dark chocolate favorite. Certified kosher and gluten free. The complex flavor of the world's best cacao.

Ingredients: Cacao Beans, Sugar, Cocoa Butter, Sunflower Lecithin, Vanilla Bean.

At Scharffen Berger, we take chocolate seriously. We travel the world to source the best cacao beans, and we create our signature blend in small batches on vintage European equipment.

Much like the winemaking process, we craft complex chocolate, drawing from the specific flavors of each cacao bean. The result? A balanced and delightfully artisanal chocolate blend. It's farm to bar to bliss.

#### **Pairs Well With:**

Tillamook Makers Reserve Cheddar.

#### **Where to Purchase:**

Tasting rooms and foodie markets throughout the state.