



OREGON CHEESE for the HOLIDAYS

Tasting Notes

2023

TMK Creamery tmkcreamery.com Garlic Dill Cheddar Curds

Fresh cheese, creamy, garlicky.

Milk Type: 

Pasteurized: Yes

Tasting Notes:
Creamy cheddar taste with a touch of garlic and dill.

Pairs Well With:
Everything!

Storage and Life:
Consume within three weeks of pickup and allow the curds come to room temperature for optimal taste.

Where to Purchase:
TMK Creamery.

La Mariposa Facebook: La Mariposa Cheese Petit Suisse with Chives and Garlic

Fresh spreadable cheese with chives and garlic.

Milk Type: 

Pasteurized: Yes

Tasting Notes:
Fresh cheese, French recipe. Creamy, soft and tangy.

Pairs Well With:
Baguettes, chips, and light beer.

Storage and Life:
Consume within three weeks of pickup.

Where to Purchase:
Albany, Corvallis, Eugene farmers markets.

Don Froylan Creamery donfroylancreamery.com Queso Oaxaca with Chipotle

Fresh, hand stretched Mexican Oaxaca string cheese coated with chipotle. Perfect for snacking, quesadillas and nachos.

Milk Type: 

Pasteurized: Yes

Tasting Notes:
Smokey Chipotle.

Pairs Well With:
A crisp cider or Mexican lager.

Storage and Life:
Keep refrigerated up to two months before opening. Consume within two weeks after opening, storing cheese in an airtight container.

Where to Purchase:
New Seasons Market or local Hispanic markets.

Willamette Valley Cheese wildrosefoods.com Organic French Prairie Brie

Brie-style cheese.

Milk Type: 

Pasteurized: Yes

Tasting Notes:
Soft, creamy, buttery flavor with subtle bloomy rind.

Pairs Well With:
Lighter red wine like Oregon Pinot Noir.

Storage and Life:
Peak ripeness is ten days prior to the date on the package, though it can be consumed anytime before and for a week after that date. Store in an airtight container. It is best served at room temperature, as it becomes softer and more flavorful when warmed. You can take it out of the refrigerator about 30 minutes before serving, or use a microwave or oven to speed up the process.

Where to Purchase:
New Seasons Market, Basics Market, Market of Choice.



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Face Rock Creamery facerockcreamery.com Face 2 Face Mixed Milk Cheddar

Mixed milk cheddar (sheep & cow milk).

Milk Type: 

Pasteurized: Yes

Tasting Notes:

In Face 2 Face, Face Rock's cheesemakers bring together the best elements of cow and sheep milk in an artfully blended aged cheddar.

In the beautifully balanced cheese, our creamy high butterfat cow base shares the spotlight with a slight salty piquancy of rich sheep milk. Aged for buttery perfection.

Pairs Well With:

Wine - Pinot Noir or Pinot Gris.

Storage and Life:

Keep refrigerated up to six months before opening. Consume within two weeks after opening, storing cheese in an airtight container.

Where to Purchase:

Market of Choice, New Seasons Market, and Zupans.

Tillamook County Creamery Association tillamook.com English Style Sweet Cheddar

2022 ICDA Gold Medal Winner, our English Style Sweet Cheddar Cheese is all about the culture, and in this case we looked to the very origin of cheddar for inspiration. By blending English cheddar cultures with our very own, we created an oh so creamy, slightly sweet, slightly nutty nod to the motherland that is 100% Tillamook.

Milk Type: 

Pasteurized: No

Tasting Notes:

Creamy, smooth cheddar with sweet, buttery notes and a slightly grassy finish. Velvety texture with a slight crumble and a rich fresh-churned cheddar aroma.

Pairs Well With:

Melt this sweet, creamy cheese over Welsh rarebit, mix it into a robust chicken cheddar pot pie, stir it into fluffy white cheddar drop biscuits for a perfect peach cobbler, pair it with a fine Pinot Noir or stout.

Storage and Life:

Keep refrigerated up to six months before opening. Consume within one week after opening, storing in cheese paper.

Where to Purchase:

Albertsons and Safeway, Tillamook Creamery, Tillamook.com.

Tillamook County Creamery Association tillamook.com Makers Reserve 2012

Our secret ingredient? Time. Every year we hold on to some of our legendary cheddar cheese and put it away for aging. Then every year we release a series of 4 new vintages ranging from 3 years to 12 years. Our Maker's Reserve 2012 release is the longest aged cheddar we have in market.

Milk Type: 

Pasteurized: No.

Tasting Notes:

Bright citrusy notes mingle with warm toasty overtones of brown butter and custard. A shower of crystals, more than a decade in the making, burst onto the palate with a zing! crunch! and celebratory pop! One taste of 2012 Maker's Reserve Extra Sharp Cheddar tells you we're serious about cheese. This one is ready for the spotlight.

Pairs Well With:

Beer: Sours. Wine: Barolo. Spirit: Vodka Shrub Cocktails. Non-Spirit: Kombucha. Sweet: Wildflower Honey. Savory: Pickled Vegetables.

Storage and Life:

Keep refrigerated up to six months before opening. Consume within one week after opening, storing cheese in an airtight container.

Where to Purchase:

Tillamook.com, Tillamook Creamery, Tillamook PDX.

Walla Walla Cheese Company wallawallacheesecompany.com Halloumi

A grilling cheese.

Milk Type: 

Pasteurized: Yes

Tasting Notes:

Can be described as eating a grilled cheese sandwich without the bread.

Storage and Life:

Keep refrigerated up to six months before opening. Consume within two weeks after opening, storing cheese in an airtight container.

Pairs Well With:

Anything that goes with grilled or fried proteins such as roasted vegetables, marinara or pesto sauce, Mediterranean accompaniments.

Where to Purchase:

At NE Oregon or SE Washington retail locations or wallawallacheesecompany.com.



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Rogue Creamery roguecreamery.com Oregon Blue Cheese

Cave-aged organic blue cheese.

Milk Type: 

Pasteurized: Yes

Tasting Notes:

Rogue Creamery's classic cave-aged blue cheese recipe! Approachable, creamy, and fruity with a savory-sweet finish, Oregon Blue is a crowd-pleasing addition to your holiday entertaining plans.

Pairs Well With:

Food pairing: figs, pears, chocolate, roasted sweet nuts.

Beverage pairing: Syrah, Oregon Pinot Noir, Port wine.

Storage and Life:

Upon opening, blot with a paper towel to remove any excess whey. Next, let the wedge sit out at room temperature for at least 30 minutes before consuming; the flavor complexity and blue veining will develop as the wedge is exposed to oxygen. To store any remaining portion of your Oregon Blue wedge, first wrap it in parchment or wax paper, and then place it into a Ziploc bag, seal, and refrigerate. It should be consumed within three weeks of opening the package, though it will be at its best within the first couple days.

Where to Purchase:

Whole Foods, New Seasons Market, Market of Choice, Elephants Deli, and many other independent specialty grocery stores and cheese shops across the state.

Portland Creamery portlandcreamery.com Oregon Cranberry-Orange Chevre

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.

Storage and Life:

Consume within three weeks of pickup.

Where to Purchase:

The online store and warehouse, New Seasons Market, Elephants Deli, Zupans.

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 cheese, savory blue cheese. Morning drinks like tea and espresso, pancakes, figs, peaches, berries, cocktails, roasted squash, 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 Portland. Many more retail places coming soon.

Effie's Homemade effieshomemade.com Oatcakes and Cocoa Biscuits

Lightly sweetened tea biscuits.

Tasting Notes:

These lightly sweet, classic tea biscuits are unlike any you've tasted. A fourth generation family recipe, our original Oatcakes are crisp and buttery with layers of toasted oats and a hint of salt. Enjoy Oatcakes on their own or pair them with your favorite jam, nut butter, or virtually any cheese—from blue to brie.

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 fresh chevre and fresh berries or a bright marmalade. Makes a great crumbled topping for ice cream, too.

Pairs Well With:

Cheddars, bries, creamy blues.

Storage and Life:

Consume within six months of pickup.

Where to Purchase:

Whole Foods, Zupans, Market of Choice, Fred Meyer.



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Scharffen Berger Chocolate Makers
scharffenberger.com
70% Dark Chocolate + Cherries +
Almonds + Salt Bar

70% Cacao Dark Chocolate Bar with Cherries,
Almonds and Sea Salt.

Tasting Notes:
Our 70% Cacao Dark Chocolate Bar with Cherries,
Almonds and Sea Salt has the perfect balance of
crunch and sweetness and then paired with our
bittersweet dark chocolate blend. We used our
signature dark chocolate and added in the highest
quality ingredients.

Certified kosher dairy
Non-GMO
Gluten free

Pairs Well With:
Cheese, Wine & Great Company.

Where to Purchase:
scharffenberger.com/pages/store-locator

SAVE THE DATE!



Oregon Cheese Festival
April 27 & 28, 2024
Central Point, OR

OregonCheeseFestival.com
#ORCheeseFest

OREGON ARTISAN
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FOOD TRAIL**



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SAVE THE DATE!



The Wedge
September 28, 2024
Portland, OR

TheWedgePortland.com