



OREGON CHEESE for the HOLIDAYS

Tasting Notes

2024

Willamette Valley Cheese Co willamettevalleycheese.com French Prairie Brie

Soft, Bloomy Brie.

Milk Type: 

Pasteurized: Yes

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

Pairs Well With:
Melon, grapes, and Oregon Pinot Noir.

Storage:
Store Refrigerated. After opening, rewrap and consume by Best By Date.

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

Face Rock Creamery facerockcreamery.com Face 2 Face

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.

Milk Type:  

Pasteurized: Yes

Tasting Notes:
Sharp but creamy.

Pairs Well With:
Steak and red wine.

Storage:
Wrapped in plastic and refrigerated.

Where to Purchase:
Through our website or retail locations.

Tillamook tillamook.com Farmer's Collection English Style Sweet Cheddar

A slightly sweet and nutty aged cheddar with a smooth velvety finish.

Milk Type: 

Pasteurized: Yes.

Tasting Notes:
A slightly sweet and nutty aged cheddar with a smooth velvety finish.

Pairs Well With:
Honey, tart cherry jam, dark chocolate and Pinot Noir.

Storage:
Keep refrigerated. Enjoy within 3-5 days.

Where to Purchase:
Tillamook.com, the Tillamook Creamery, Safeway, Albertsons and Fred Meyer as well as select specialty stores.

Tillamook tillamook.com 2014 Maker's Reserve Extra Sharp White Cheddar

A bright, flaky texture with notes of custard, caramel and brown butter.

Milk Type: 

Pasteurized: Yes

Tasting Notes:
A bright, flaky texture with notes of custard, caramel and brown butter.

Pairs Well With:
Spicy jam, fig preserves, pickled veggies and Cabernet. Recently earned Best Cheddar at the '24 World Cheese Awards.

Storage:
Keep refrigerated. Enjoy within 3-5 days.

Where to Purchase:
Tillamook.com and the Tillamook Creamery. Other vintages of Maker's Reserve are available at Safeway's deli and seasonally at the Fred Meyer deli counter.



OREGON CHEESE for the HOLIDAYS

Tasting Notes

2024

Helvetia Creamery helvetiacreamery.com Käslì -OR- Alpine Extra Sharp

Käslì: 4-6 month aged semi-hard Alpine made with raw milk.

Alpine Extra Sharp: 8-15 month extra-hard made with raw milk.

Milk Type: 

Pasteurized: No

Tasting Notes:

Käslì: Creamy savory flavor that melts well in fondues.

Alpine Extra Sharp: Fruity and earthy, drier and more crumbly.

Pairs Well With:

Dry and semi dry hard ciders (*Helvetia Cider Company*), Oregon Pinots. Serve room temperature with crackers and charcuterie or grate extra sharp on pasta.

Storage:

Refrigerate and Consume within 3 weeks.

Where to Purchase:

Helvetia Market, Schoch Dairy and the 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:

Refrigerate and consume within 3 weeks of pickup.

Where to Purchase:

Albany, Corvallis, Eugene farmers markets.

TMK Creamery tmkcreamery.com Garlic Dill Cheddar Curds

Farm fresh Cheddar Curd, lightly sprinkled with dill and a hint of garlic.

Milk Type: 

Pasteurized: Yes

Tasting Notes:

2020 award winning Farm Fresh Garlic Dill Cheddar Curds.

Pairs Well With:

Pinot Gris and a dry salami.

Storage:

Sealed - 5 days after opening.

Where to Purchase:

TMK Creamery 27221 S. Dryland Rd Canby, OR 97013.

Don Froylan Creamery donfroylancreamery.com Botanero

Unaged asadero cheese with fresh jalapeno and cilantro. Bright, fun and festive flavor. Melts nicely or just cut into wedges for a snack.

Milk Type: 

Pasteurized: Yes

Tasting Notes:

This bright, fun and festive cheese is a great choice for a grilled cheese sandwich, quesadillas, nachos or just as a flavorful snack with your favorite cracker.

Pairs Well With:

A local Reisling or your favorite IPA. Also pairs well with a marionberry jam and crackers.

Storage:

Wrapped in a cheese paper.

Where to Purchase:

New Seasons Market, Roth's Fresh Markets, Market of Choice, select Fred Meyers and most Mexican markets.



OREGON CHEESE for the HOLIDAYS

Tasting Notes

2024

Rogue Creamery roguecreamery.com Oregonzola Blue Cheese

Rogue Creamery brings Italy to Oregon in this classic, gorgonzola-style blue cheese.

Milk Type: 

Pasteurized: Yes

Tasting Notes:
Rogue Creamery brings Italy to Oregon in this classic blue cheese. Though reminiscent of traditional gorgonzola, Oregonzola's distinctive savory-sweet profile and creamy texture sets it apart as uniquely Rogue.

Pairs Well With:
Aged red wines, sweet dessert or fortified wines, robust stout or porter style beers, hazelnuts, fruit preserves.

Storage:
Refrigerated.

Where to Purchase:
Nowhere else!

Umapine Creamery umapinecreamery.com Pickled Pink Onion

Pasteurized Jack aged 45 days.

Milk Type: 

Pasteurized: Yes

Tasting Notes:
This is a rather sharp Jack due to 45 day age. Made from high fat Jersey milk.

Pairs Well With:
Aged red wines, sweet dessert or fortified wines, robust stout or porter style beers, hazelnuts, fruit preserves.

Storage:
Keep bare fingers off cheese. Wrap in cheesecloth and baggie in fridge.

Where to Purchase:
Umapine Creamery, Andy's Market in College Place, WA, Hines Meats in Pendleton, Farmers Markets in North East Oregon and South East Washington.

Mt. Hope Farms mthopecreamery.com Spiced Marionberry Fruit Spread

Oregon Marionberry fruit preserve simmered with light pie spices.

Tasting Notes:
Bright, tart Oregon marionberries preserved with warm pie spices. Made by hand in small batches with low amounts of organic sugar and a squeeze of organic lemon juice.

Pairs Well With:
Aged Cheddar, Brie, Fromage Blanc, Gouda. Also perfect with fresh sourdough, waffles, and as an accompaniment to ham or pork chops.

Storage:
Refrigerate after opening.

Where to Purchase:
New Seasons Market, Market of Choice, Zupan's Market.

SAVE THE DATE!



Oregon Cheese Festival
April 26 & 27, 2025
Central Point, OR
OregonCheeseFestival.com
#ORCheeseFest



The Wedge
September 27, 2025
Portland, OR
TheWedgePortland.com