



# OREGON CHEESE for the HOLIDAYS

## Tasting Notes

# 2025

### Crushpad Creamery at Wooldridge Creek Winery

[www.wcv.farm](http://www.wcv.farm)

#### Fig & Hazelnut Fromage Blanc

Soft, spreadable cheese flavored with fig and hazelnuts.

**Milk Type:** 

**Pasteurized:** Yes

#### Tasting Notes:

Our soft, spreadable cheese flavored with dried figs, hazelnuts and Oregon honey. Delicious spread on a fresh baguette or with crackers and paired with a glass of sparkling brut. A wonderful pairing for the holidays. Made with certified organic cow's milk.

#### Pairs Well With:

Sparkling brut and baguette.

#### Storage:

Keep refrigerated. Check package, early January.

#### Where to Purchase:

Rogue Valley Growers markets or at the tasting room at Wooldridge Creek Winery.

### La Mariposa

Facebook: La Mariposa Cheese

#### Petit Suisse

Fresh spreadable 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:

Keep refrigerated. Consume within 3 weeks of pickup.

#### Where to Purchase:

Albany, Corvallis Eugene Farmers markets.

### Helvetia Creamery

[helvetiacreamery.com](http://helvetiacreamery.com)

#### Alpine Extra Sharp

Extra sharp Alpine cheese aged 12-17 months.

**Milk Type:** 

**Pasteurized:** No

#### Tasting Notes:

Made from raw milk. A washed rind cheese using hard cider. Tangy, robust flavor.

#### Pairs Well With:

Fruity acidic wines, dry hard ciders, cured meats with whole grain artisan breads.

#### Storage:

Keep refrigerated. Wrap in cheese paper or wax paper, then loosely in foil. Use by January 31.

#### Where to Purchase:

Cow Bell, Zupan's, Helvetia Market, Schoch Dairy, Clatskanie Food Hub.

### Tillamook

[tillamook.com](http://tillamook.com)

#### Tillamook Maker's Reserve Aged Sweet Cheddar

NEW! Slightly sweet and nutty.

**Milk Type:** 

**Pasteurized:** Heat Shocked

#### Tasting Notes:

Slightly sweeter and nuttier than our classic cheddars, this distinctive cheese is creamy and custardy with notes of brown butter and crunchy crystals.

#### Pairs Well With:

Sweet peppers, dark berry jam and a cocoa biscuit, sauvignon Blanc or ginger beer.

#### Storage:

Keep refrigerated. Wrap in cheese paper or plastic wrap or in an airtight container, Good for approximately 3-4 weeks after opening.

#### Where to Purchase:

Market of Choice or order at [Tillamook.com](http://Tillamook.com) or the Tillamook Creamery.



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### **Tillamook** tillamook.com **Tillamook Farmers' Collection Truffle White Cheddar**

NEW! Made with Italian black truffles.

**Milk Type:** 

**Pasteurized:** Yes.

**Tasting Notes:**  
Bursting with truffles, savory umami, delicate earthy notes, nutty hazelnuts, slight hints of hay and buttery flavor.

**Pairs Well With:**  
Prosciutto, fig preserves, pear, dry sparkling wine or pilsner.

**Storage:**  
Keep refrigerated. Wrap in cheese paper or plastic wrap or in an airtight container, Good for approximately 3-4 weeks after opening.

**Where to Purchase:**  
Safeway and Albertsons, or order at Tillamook.com or the Tillamook Creamery.

### **Don Froylan Creamery** donfroylancreamery.com **Don Froylan Queso Oaxaca con Chile Oil**

Hand stretched queso Oaxaca with house made chile oil.

**Milk Type:** 

**Pasteurized:** Yes

**Tasting Notes:**  
Fun, stringy texture and fresh milk notes followed by a chile oil mellowed out by the whole milk fresh cheese.

**Pairs Well With:**  
Melted over tortilla chips with a nice hoppy local IPA.

**Storage:**  
Keep refrigerated. Wrap in cheese paper inside of a paper bag.

**Where to Purchase:**  
Other Don Froyllan cheeses: Market of Choice, New Seasons, Fred Meyers but this special Chile Oil flavor can only be found at Safeway and most local Mexican stores.

### **Face Rock Creamery** facrockcreamery.com **Peppercorn Harvest Cheddar**

Artisan Cheddar with red and green peppercorns.

**Milk Type:** 

**Pasteurized:** Yes

**Tasting Notes:**  
Artisan Cheddar infused with a savory-sweet pepper flavor in every bite. More earthy than spicy, this cheese delivers a classic cheddary sharpness, a rich harvest inspired savoriness, and a subtle hint of sweetness on the finish.

**Pairs Well With:**  
Pumpkin seeds, olive tapenade, cranberry chutney, dried apricots & quince.

**Storage:**  
Keep refrigerated. Reseal and place in refrigerator.

**Where to Purchase:**  
Safeway, Fred Meyers, Albertsons, and other many local stores.

### **Umapine Creamery** umapinecreamery.com **Angry Cats Hot Sauce Cheese**

Gouda-style with whole raw Jersey cow milk, made with hot sauce by Two Angry Cats.

**Milk Type:** 

**Pasteurized:** No

**Tasting Notes:**  
Creamy cheese with latent 'flash' of heat which dissipates quickly.

**Pairs Well With:**  
Red wine, fruit, crackers.

**Storage:**  
Keep refrigerated. Wrap in cheese paper or plastic wrap or in an airtight container, Good for approximately 2 weeks after opening.

**Where to Purchase:**  
Umapine Creamery, Zupans, Andy's Market.



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### Rogue Creamery roguecreamery.com Oregon Blue Cheese

Rogue Creamery's classic, cave-aged blue cheese.

**Milk Type:** 

**Pasteurized:** Yes

#### Tasting Notes:

First created in 1953, Oregon Blue is Rogue Creamery's classic, signature blue cheese recipe. Its flavor profile is approachable, savory, and fruity, with a soft yet crumbly texture. This complex, nuanced cheese is a standout on a cheese platter or crumbled into your favorite recipe.

#### Pairs Well With:

Syrah, Tempranillo, Late-Harvest & Fortified Wines, Figs, Hazelnuts, Pears, and more.

#### Storage:

Keep Refrigerated. Wrap in parchment or cheese paper, inside a ziploc or plastic wrap; refrigerate consistently and consume within 2 weeks.

#### Where to Purchase:

Market of Choice, New Seasons, Whole Foods, Fred Meyer, and many local, independent, and specialty cheese shops.

### Rose City Pepperheads rosecitypepperheads.com Cran-Raspberry Jalapeño Pepper Jelly

The ultimate autumn blend, featuring the juicy sweetness of Organic Willamette Valley Red Raspberries, the tart zing of fresh cranberries harvested from our local coastal bogs, and just the right kick of farm-fresh Jalapeño peppers.

#### Tasting Notes:

Juicy red berry sweetness up front from raspberry with cranberry adding a tart, almost wine like edge. The jalapeno warmth slowly opens up, balancing the fruit so it never feels too sweet. You taste fresh pepper flavor, not just heat. The finish brings clean, gently lingering spice with a pop of berry and cranberry on the back of the tongue.

#### Pairs Well With:

Toasted sourdough crostini topped with creamy **Rogue Blue Cheese** and a spoonful of Rose City Pepperheads Cran-Raspberry Jalapeño Pepper Jelly for a sweet, tangy, and gently spicy bite.

Cremeni mushrooms stuffed with **Tillamook Truffle Cheddar**, sautéed mushroom stems, panko, green onion, and Rose City Pepperheads Cran-Raspberry Jalapeño Pepper Jelly, baked until tender and bubbly.

Mini sourdough grilled cheese bites made with **Tillamook Sweet Cheddar** and a thin layer of Rose City Pepperheads Cran-Raspberry Jalapeño Pepper Jelly, cooked until the cheddar melts and the edges are golden and crisp.

Medjool dates stuffed with **Face Rock Peppercorn Harvest Cheddar**, warmed until melty, then topped with Rose City Pepperheads Cran Raspberry Jalapeño Pepper Jelly and chopped nuts for a sweet, peppery, irresistible bite.

A hot, bubbly skillet dip made with **Helvetia Creamery Extra Sharp Alpine Cheese**, cream cheese, and a swirl of Rose City Pepperheads Cran Raspberry Jalapeño Pepper Jelly, served with toasted sourdough or crackers for a cozy holiday crowd pleaser.

Crispy phyllo cups filled with savory **La Mariposa Petit Suisse** and baked with Rose City Pepperheads Cran Raspberry Jalapeño Pepper Jelly for a bright, festive holiday bite.

Creamy fig and hazelnut **Fromage Blanc** are whipped into a light, cheesecake style filling and layered over a buttery gingersnap crumb crust, then topped with a glossy swirl of Cran-Raspberry Jalapeno Pepper Jelly. Each chilled cup delivers warm spice, nutty sweetness, and bright berry heat for a festive holiday dessert.

#### Storage:

Refrigerate after opening, good until gone.

#### Where to Purchase:

Made in Oregon, Tillamook Creamery, Market of Choice, New Seasons, Zupan's Market, Newport Avenue Market, Helvetia Farm store, Face Rock Creamery; at our Kitchen store and many other farm stores and boutiques.

## SAVE THE DATE!



**Oregon Cheese Festival**  
April 25 & 26, 2026  
Central Point, OR  
[OregonCheeseFestival.com](https://OregonCheeseFestival.com)  
#ORCheeseFest



**The Wedge**  
September 26, 2026  
Portland, OR  
[TheWedgePortland.com](https://TheWedgePortland.com)

(Continued next column)