

## Roquefort

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One of the world's most popular blue cheeses, Roquefort is a sheep's milk cheese from the south of France. Rich, creamy, sharp, salty, tangy and spicy, it's known in France as "the cheese of kings and popes." The blue veins are spicy and tangy; the surrounding cheese is creamy, buttery, fluffy and light, and while dry, it's not astringent.

In 1925, it became the first cheese to receive an AOC designation, which specifies that certain European agricultural products such as cheese, butter and wine can only be manufactured in certain regions.

**Country of Origin:** France

**Milk:** Sheep / Raw

**Style:** Blue

## Harbison

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Named for the original cheesemaker, Harbison hails from Vermont's Jasper Hill Creamery. This cow's milk cheese softens as it ripens; it has a bloomy rind, and is wrapped in strips of spruce cambium bark to hold it together as the creamy texture becomes increasingly spoonable.

Harbison won best in show at the 2018 American Cheese Society Awards, with a complex flavor that's woody, sweet and vegetal with notes of lemon and mustard. It offers powerful floral, fruity and rich mushroom aromas.

**Creamery:** Jasper Hill Farm

**Milk:** Cow / Pasteurized

**Style:** Soft-Ripened

## Hook's Two Year Sharp Cheddar

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This is a refined yet versatile cheese: natural, full-flavored and sharp, yet milder than some other aged Cheddars. It's creamy with bright lactic flavors, offering notes of brown butter, toasted hazelnuts and just a hint of hay. It's firm in texture with a tyrosine-crystal crunch and a lingering finish.

Hook's cheeses are produced by Julie and Tony Hook: high school sweethearts-turned-cheesemakers who have been crafting artisan cheeses in Wisconsin for over four decades.

**Creamery:** Hook's Cheese Company, Inc.

**Milk:** Cow / Pasteurized

**Style:** Aged Cheddar

### **Brillat-Savarin (Triple-Cream)**

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A semi-soft, artisan triple-cream, Brillat-Savarin is a brie-style cow's-milk cheese from the Ile de France region of our country of honor. We say "brie-style" because, per the AOC designations we learned about, true Brie can only be produced in the Seine-et-Marne region of France, and despite what you may read on labels or hear at restaurants, is not sold in the US!

Its rich, creamy, dense and buttery quality comes from the fact that it has at least 75% fat content, derived from adding cream to whole milk (as all triple-creams do). This makes it a decadent "dessert-style" cheese with a milky aroma and a buttery, nutty, salty flavor with hints of truffle and mushrooms.

### Comté (3-6 Month)

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In 1958, Comté became one of the first cheeses to receive an AOC designation. It's produced and then matured in affinage caves and cellars throughout the Jura Massif region in France. Comté is a complex cheese, with a whopping 83 commonly used aroma and flavor descriptors! However, the primary ones are savory, brown butter and roasted nuts, with a sweet, dark-fruit finish.

As Comté ages, its flavor, texture and color changes. Younger Comté imparts aromas including fresh hazelnut, dried apricot, toffee, cooked milk and a hint of vanilla. The texture is firm, with flavors of hay, straw, mushroom and bouillon.

**Country of Origin:** France

**Milk:** Cow / Raw

**Type:** Semi-Hard, Artisan, Natural Rind

### Comté (1 Year)

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In 1958, Comté became one of the first cheeses to receive an AOC designation. It's produced and then matured in affinage caves and cellars throughout the Jura Massif region in France. Comté is a complex cheese, with a whopping 83 commonly used aroma and flavor descriptors! However, the primary ones are savory, brown butter and roasted nuts, with a sweet, dark-fruit finish.

As Comté ages, the aromas become less lactic and more fruity and toasty. Aromas and flavors for one-year Comté include walnut, hazelnut, roasted almonds, brioche, citrus, spices and melted butter. There are also notes of dried stone fruit and pineapple, lending a tingly, effervescent quality. It has a slightly softer and grainier texture than 4-6 month Comté, with the appearance of crunchy tyrosine crystals.

**Country of Origin:** France

**Milk:** Cow / Raw

**Type:** Semi-Hard, Artisan, Natural Rind

### Comté (3 Year)

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In 1958, Comté became one of the first cheeses to receive an AOC designation. It's produced and then matured in affinage caves and cellars throughout the Jura Massif region in France. Comté is a complex cheese, with a whopping 83 commonly used aroma and flavor descriptors! However, the primary ones are savory, brown butter and roasted nuts, with a sweet, dark-fruit finish.

As Comté ages, the fruity, toasty aromas and flavors increase and lactic qualities fade away. For three-year cheese, these include roasted nuts, brioche, citrus, spices and melted butter; more complex

tastes and smells also make their debut, including meaty smoke, umami, fresh cream and the essence of an artichoke leaf dipped in butter. The texture is softer than 1-year Comté, and it tends to be more grainy, crunchy and crystalline.

**Country of Origin:** France

**Milk:** Cow / Raw

**Type:** Semi-Hard, Artisan, Natural Rind

## Flagship

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A uniquely robust cow's milk cheese, this is the signature offering of Beecher's Handmade Cheese in Seattle. A cross between Cheddar and Gruyère, it's semi-sharp, rich, nutty and earthy with notes of brown butter. Semi-hard with a slightly crumbly texture, it's aged at least 15 months.

**Creamery:** Beecher's Handmade Cheese

**Rennet:** Rennet / FPC

**Milk:** Cow / Pasteurized

**Category:** Cheddar / Gruyère

## Glacier Blue

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This is the blue cheese for people who think they don't like blue. Its flavor is rich and savory, yet approachable, with a velvety texture. Briny, earthy, packed with umami and a touch of a sweetness, this organic cheese is aged 2-3 months. It hails from Trout Lake, Washington, in the foothills of Mt. Adams.

**Creamery:** Cascadia Creamery

**Rennet:** Microbial

**Milk:** Cow / Raw

**Category:** Blue

## Fresh Chevre

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This springtime favorite is fresh, citrusy, bright and milky clean with a slight tang. It's a soft, spreadable cheese that's both subtle and versatile. And it's made in Darrington, Washington: nestled in the Cascade

Mountains, northeast of Seattle.

**Creamery: Yarmuth Farms**

**Rennet: Microbial**

**Milk: Goat / Pasteurized**

**Category: Fresh Cheese**

### **New Woman**

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This is a truly original semi-hard cheese flavored with savory, complex Jamaican seasonings. With notes of allspice, cinnamon, nutmeg, bay leaf, thyme and cayenne, it's earthy, nutty, slightly spicy and a little sweet. Aged at least 2 months in Seattle, Washington.

**Creamery: Beecher's Handmade Cheese**

**Rennet: Rennet / FPC**

**Milk: Cow / Pasteurized**

**Category: Flavored Cheese**

### **Marco Polo Reserve**

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This robust cheese celebrates the great 13th-century adventurer Marco Polo. It offers rich, savory umami flavor and butter notes with a creamy texture — and it gets a kick from both green and black peppercorns. There are hints of hay and grassiness, and it's open-air aged for at least 10 months using the traditional cloth-bound method.

**Creamery: Beecher's Handmade Cheese, Seattle, WA**

**Milk: Cow / Pasteurized**

**Type: Cheddar / Gruyère**

### **Flagsheep**

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The Best of Show winner at the American Cheese Society (2012), this cheese is dense, earthy and fruity, with a butterscotch sweetness. Savory, hay, grassy and vegetal notes are also present; it's slightly crumbly, and offers the pleasant crunch of tyrosine crystals. Flagsheep is open-air aged using the traditional clothbound method for at least 16 months.

**Creamery:** Beecher's Handmade Cheese, Seattle, WA

**Milk:** Sheep / Pasteurized

**Type:** Aged

### Cloud Cap

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This Certified Organic cheese hails from Trout Lake, Washington state. It's made in the Caerphilly style, which has a similar texture and flavor to Cheddar and is one of the most popular in South Wales, dating all the way back to 1830. Cloud Cap is a unique twist on the style: reminiscent of a soft, white cloud, with a bloomy rind, a mushroomy outer layer and a firm interior. It bears grassy notes from the mountain pastures where its cows graze, along with earthy, vegetal and subtle citrus flavors.

**Creamery:** Cascadia Creamery

**Milk:** Cow / Raw

**Style:** Aged Bloomy Rind

### New Woman

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This is a truly original semi-hard cheese flavored with savory, complex Jamaican seasonings. With notes of allspice, cinnamon, nutmeg, bay leaf, thyme and cayenne, it's earthy, nutty, slightly spicy and a little sweet. Aged at least 2 months in Seattle, Washington.

**Creamery:** Beecher's Handmade Cheese

**Milk:** Cow / Pasteurized

**Style:** Semi-Hard, Flavored Cheese

### Manchego

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Hailing from La Mancha, the same region as Don Quixote, this semi-soft cheese is one of the most popular in Spain — and throughout the world! Its pleasant, grassy aroma comes from the use of grass molds, which create the distinctive weave pattern on the rind. The flavor is nutty, fruity, sweet and tangy, with the sweet notes intensifying and adding butterscotch and caramel flavors as it ages.

**Country of Origin:** Spain

**Milk:** Sheep / Raw

**Style:** Semi-Hard, Sheep's Milk

## **Bear Flag Brand Dry Jack**

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This traditional Monterey Jack-style pressed cheese is an American original; it was developed in the U.S. in the mid-1950s, when only the wealthy had refrigerators, and the rest needed a cheese that wouldn't melt in the summer! Aged at least seven months, it's firm, dry and grateable in texture. It boasts brown-butter flavors with nutty notes and a slight sharpness. Rubbed in vegetable oil, it's encased in a powdered-cocoa and cracked-pepper rind, offering a roasty, contrasting flavor experience.

**Creamery:** Vella Cheese Co.

**Milk:** Cow / Pasteurized

**Style:** Hard Monterey Jack