**Cheese List 2016**

**Sartori**

1. **Espresso BellaVitano**

As a delicious treat for your breakfast or dessert, we hand-rub freshly roasted espresso into sweet, sugary BellaVitano wheels aged to creamy perfection. We thank our artisan craft-roasting friends for getting up early to make the coffee

1. **Merlot BellaVitano**

By wedding this rich, creamy cheese to the berry and plum notes of Merlot, we’ve created a marriage of flavors destined to make your taste buds say, “I do.” On that note, if you invite a few friends from our pairing guide — say, toasted walnuts, thin slices of prosciutto and semisweet chocolates for dessert

1. **Rosemary & Olive Oil Asiago**

Heralded as the “dew of the sea,” Rosmarinus officinalis provides the perfect savory high note for this rich, nutty and fruity taste sensation. A gold-medal winner of the World Championship Cheese Contest, this extraordinary delight wears its laurels as lightly as the perfect balance of hand-rubbed rosemary and Italian olive oil.

1. **SarVecchio Parmesan**

This award winning cheese follows in the tradition of the greatest cheese of Italy. You will appreciate the mellow, caramel flavors and the crunchy “crystal” texture.

**Golden Age Cheese *by* Harmony Specialty Dairy**

1. **Abergele Portabella & Chive**

This cheese has a moist creamy texture and a complex flavor that pairs well with red or white wine. Melt on veggies or grilled meat, slice for sandwiches.

1. **Nut Brown Ale Caerphilly**

Firm yet crumbly, this full flavored cheese is soaked in Bull Falls Nut Brown Ale before aging.

1. **Double Gloucester**

A small vat handcrafted ancestor to modern day cheddar with a smooth texture, firm body and an eggy and somewhat nutty flavor.

1. **Caerphilly**

This Welsh miners cheese is pure white with a firm yet flaky texture. It has a clean taste with distinctive honey notes.

1. **Merlot Wine Cheddar**

Classic cheddar made irresistible with the infusion of merlot wine.

**DeLallo**

1. [**Italian Tomato Bruschetta Cup**](http://www.delallo.com/products/italian-tomato-bruschetta-cup)

A medley of classic Italian flavors: red, ripe tomatoes, fresh basil pesto, Parmesan & a savory blend of Italian spices. Top grilled meats and poultry, your favorite sandwiches, omelets & more!

1. [**Artichoke Bruschetta Cup**](http://www.delallo.com/products/artichoke-bruschetta-cup)

Tender, mild artichokes in a light & savory marinade of garlic, onion & Italian spices. While it makes for a stunning antipasto paired with our toasted Bruschetta Crisps, Artichoke Bruschetta is also a great way to bring your favorite recipes to life.

1. [**Muffaletta Bruschetta Cup**](http://www.delallo.com/products/muffaletta-bruschetta-cup)

A classic olive salad of tart green & black olives in an Italian marinade of red wine vinegar & extra virgin olive oil. More than a bread topping, try it in omelets, sandwiches, sauces and more!

1. [**Olive Artichoke Bruschetta Cup**](http://www.delallo.com/products/olive-artichoke-bruschetta-cup)

A great bruschetta for all of your favorite recipes: tender artichokes, tart green olives & sweet red peppers in a delicate marinade of extra virgin olive oil & savory Italian spices. Try it atop grilled meats, your favorite sandwiches or toasted crisps.

1. [**Sicilian Style Bruschetta Cup**](http://www.delallo.com/products/sicilian-style-bruschetta-cup)

A spicy Southern Italian medley of flavors: red, ripe tomatoes, black & green olives, and fiery peppers in extra virgin olive oil. More than a bread topping, try it in omelets, sandwiches, sauces and more!

**Cady Creek**

1. **Rosemary Gouda**

This semisoft cheese has a firm, slightly yellowed body and mild flavor accented with rosemary. Best paired with Apples, dried fruits, nuts, vegetables, and olives; a variety of wines, such as Chardonnay, Pinot Noir, Merlot, and Riesling; whole grain crackers; pilsner beers or brown ales.

1. **Pepper Jack**

This semisoft cheese has a smooth open texture, is creamy white and has a mild flavor accented by the bold taste of spicy peppers.

1. **Gold’n Jack**

A yellow and white combination of Colby and Monterey Jack, this semisoft cheese has a smooth open texture, perfect for snacking, melting, and sandwiches.

1. **Roasted Garlic Jack**

This semisoft cheese has a smooth open texture, is creamy white and has a mild flavor enhanced with everyone’s favorite, roasted garlic.

1. **Colby**

Our Colby has a firm open texture with a light yellow to orange color and a mild, mellow flavor, similar to young cheddar. Colby cheese is original to Wisconsin, first made in Colby, WI, in 1885.

1. **Smoked Gouda**

This semisoft cheese has a firm, slightly yellowed body and also has a mild flavor enhanced by natural smoke. **Best paired with:** Apples, dried fruits, nuts, vegetables, and olives; a variety of wines, such as Chardonnay, Pinot Noir, Merlot, and Riesling; whole grain crackers; pilsner beers or brown ales.

1. **Triple Pepper Gold n Jack**

A yellow and white combination of Colby and Monterey Jack, this semisoft cheese has a smooth open texture complimented by the flavor of three varieties of peppers. Serve with red wines, such as Burgundy or Cabernet Sauvignon, lager or pilsner beers.

1. **Mild Cheddar Mini Longhorn**

A smooth and firm textured cheese with a rich nutty flavor. The mini longhorn shape makes this the perfect “burger topping” cheese.

1. **Baby Swiss**

Made from whole milk, this cheese is slightly sweet flavored and mildly nutty. This baby swiss is smooth with smaller eyes than a traditional Swiss cheese.

1. **Wood River Cheese**

Our unique fusion of Cheddar and Gruyere combines the flavor of Cheddar with the creamy texture and meltability of Gruyere. This is a mild, buttery cheese with a hint of nuttiness and a sweet finish. Pairs well with Chardonnay

1. **Wood River Herb de Provance**

Our unique fusion of cheddar and gruyere with savory herbs.

1. **Wood River Roasted Red Pepper and Peppercorn**

Our unique fusion of Cheddar and Gruyere enhanced with roasted red peppers and cracked peppercorn offers a pleasant sweetness that is contrasted nicely with a punch of savory spice from cracked black peppercorn. Pairs well with Merlot, Pilsner or Pale Ale.

1. **Burnett Mozzarella Whips**

Created by Wisconsin Master Cheesemakers®, the Burnett Dairy® brand delivers exceptional craftsmanship, passion and excitement to a much loved snacking favorite!

**Beemster *presented by* Lipari**

1. **Mild Gouda**

**Beemster mild cheese** makes a perfect first-impression for food lovers looking for an introduction to our family of fine artisan Gouda cheeses. Look out cheddar! Rich, savory, and creamy-sweet; Beemster mild is your new favorite gourmet cheese for sandwiches, snacks, sauces, and party platters.

1. **2% Milk Gouda**

**Beemster Lite** is matured, gourmet, Gouda cheese made from 2% cow’s milk, making it lower in fat and calories than our other whole milk cheeses. This velvety, semi-soft variety has a pale yellow color and a flavor that is fruity, floral, and sweet. This everyday favorite is ideal for a healthy snack that still boasts full flavor and creamy texture.

1. **Goat Gouda**

Some of our Beemster farmers also raise goats. Grazing on the same canal lined pastures of polder grass; they produce a similarly rich, creamy milk. **Beemster Premium Goat Cheese** is a perfect introduction to goat cheeses—even people who think they don’t like goat cheese fall in love with Beemster! Pale, smooth, and semi-soft; this cheese is refreshing, sweet, and full of flavor.

1. **18 Month Aged Gouda**

**Beemster Classic** cheese is aged eighteen months to give you even more of the signature nutty and butter-rich flavor profiles you expect from mature Gouda cheeses. These cheese wheels are aged with a century’s old process on specially tempered Beemster aging planks. The result is a firm texture, velvety mouth-feel, and complex flavor like no other.

**Crystal Farms**

1. **Smoked Gouda**

Originating from Holland, Gouda cheese is made from whole milk for a rich, buttery flavor with smoky overtones.

1. **Habanero Jack**

This is a HOT cheese! Crystal Farms made this cheese with Monterey Jack and real Habanero peppers – one of the hottest chili peppers in the world.

1. **Natural Havarti**

Crystal Farms created this soft textured and mild cheese from using whole milk which gives it a creamy texture.

**Shullsburg**

1. **Five Year Old Cheddar**

Aged cheddar is a semi-hard, firm-textured cheese which can be white or yellow in color. Cheddar is one of the largest selling cheese in America and is considered an all purpose cheese.

1. **Swiss and Caraway**

Shiny "eyes" (not holes) and sweet, nut-like flavor make this a favorite. Real Swiss with caraway seeds.

1. **Salami Cheese**

This Wisconsin favorite combines the saltiness of salami and the buttery taste of processed cheese into the perfect slicing or melting cheese. Delicious on crackers, sandwiches, and grilled cheese, pair with your favorite Wisconsin beer.

**Trig’s Cheese**

1. **Trig’s Medium Cheddar**

Produced for Trig’s by Shullsburg. Medium cheddar pairs well with fruity or light red wines.

1. **Trig’s Muenster**

Muenster is pale in color and smooth in texture with an orange rind created with vegetable dye. With a very mild flavor and smooth, soft texture, this cheese makes a wonderful [appetizer](http://en.wikipedia.org/wiki/Hors_d%27%C5%93uvre). Because it melts well, it is also often used to add buttery richness to [grilled cheese](http://en.wikipedia.org/wiki/Cheese_sandwich), [quesadillas](http://en.wikipedia.org/wiki/Quesadilla), [cheeseburgers](http://en.wikipedia.org/wiki/Cheeseburger), [macaroni and cheese](http://en.wikipedia.org/wiki/Macaroni_and_cheese), and [pizza](http://en.wikipedia.org/wiki/Pizza).

1. **Trig’s Pepper Jack**

Pepper Jack cheese is made from [Monterey Jack](http://en.wikipedia.org/wiki/Monterey_Jack) with [hot peppers](http://en.wikipedia.org/wiki/Chili_pepper) added for lively flavor. Spicy, delicate and buttery, pepper jack cheese is semi-soft and open textured with a slightly tart flavor and is often used in dishes such as [quesadillas](http://en.wikipedia.org/wiki/Quesadilla), and is also popular eaten with crackers or on hamburgers.

**Montchevré – presented by Kehe**

1. **Original Goat**

Master cheese-maker Jean Rossard has established a perfectly balanced recipe for [Montchevré’s fresh goat cheese](https://www.montchevre.com/cheeseshop/4-oz-fresh-goat-cheese-logs/) made with full respect for traditional French cheese making techniques. Once the prime quality milk has been collected from our network of independent [family farms](https://www.montchevre.com/goat-cheese-supplier-family-farms/), it is slowly drained and folded with high-quality ingredients to ensure the rich and smooth texture that chefs and consumers know and love.

1. **Honey Goat**

This Fresh Honey Goat cheese has soft and creamy texture with a mild goat flavor. The addition of sweet honey makes this a perfect cheese for entertaining or to be used in cooking and baking. Crumble in salads, spread on cinnamon raisin bagel chips, or melt on pasta. Serve with sweet white wine or light fruity reds.

1. **Four Pepper Goat**

Creamy, slightly tangy goat cheese is enhanced with four flavorful peppers.

1. **Garlic & Herb Goat**

This Fresh Garlic & Herb Goat cheese has a soft and creamy texture with a mild goat flavor. The addition of garlic & herbs makes this a perfect cheese for entertaining or used in cooking and baking.

**Trig’s Smokehouse**

1. **Trig’s Smokehouse Tasmanian Summer Sausage**

Tasmanian Summer Sausage is one of Trig’s favorite recipes (the real Trig!)! Combining an all-beef summer sausage with pepper jack cheese and jalapeno peppers, the kick in this sausage is incredible and isn’t for the faint of heart!

1. **Trig’s Smokehouse Brat Bites**

Trig’s World’s Best Brats now come in friendly, bite size! Our top-secret, award-winning brat seasoning compliments and spices up 100% lean pork, making this a peppery and savory bite of bratwurst heaven!

1. **Trig’s Smokehouse Garlic Summer Sausage**

Garlic lovers, this is the summer sausage for you! Whether you want to eat it alone or with a cheese platter, this is a versatile pork summer sausage will leave you wanting more!

**All cheese available at Trig’s**

****