



# CHEESE OF THE MONTH CLUB

DECEMBER 2017

December means that winter is here, so we figured that this month we'd send along a selection of cheeses that know how to keep you warm. Each of these cheeses is robust enough to anchor any cheese plate, but they also happen to be *grate* melters. **Annelies** is one of our Cavemaster Reserve cheeses, an alpine-style with complex sweetness. **Reading** (read as 'Redding') is produced on an educational farm in Vermont and has a flavor that is buttery and smooth. The pride of northwest Spain, **Arzua Ulloa** brings to mind the aroma of fine vanilla cream. Here's to eating well and staying warm.

## MURRAY'S CAVEMASTER RESERVE ANNELIES



HAZELNUTS  
& COCOA

High up in Northern Switzerland's Appenzell valley, Walter Rass, of Challerhocker fame, crafts young wheels of raw cow's milk he calls Tufertschwiller, and sells them only within his village. In an exclusive partnership with Murray's, Walter sends wheels to us at 3 months for an extended stay in our New York caves. After aging for an additional 9 months, our Cavemaster coaxes out sweet flavors of roasted hazelnuts and vibrant alpine grasses with lush undertones of butterscotch and cocoa. The name Annelies is a tribute to Walter's wife.

**PAIR WITH:** Grüner Veltliner, fruity Pinot Noir

## SPRING BROOK FARM READING



FUNKY  
& GOOEY

Spring Brook Reading is made from raw cow's milk in Reading, VT, on a farm that teaches urban children about where food comes from. This is an American artisanal version of the famous Alpine melter Raclette, which means 'to scrape.' It preserves the salty funk of the classic, with more structured flavor and deeply nutty undertones. Be sure to scrape every gooey bit off your plate when melting atop fingerling potatoes.

**PAIR WITH:** Oxidized Chardonnay

## ARZUA ULLOA



MELTY  
& BUTTERY

On the banks of the Ulloa River in Galicia, where Arzua Ulloa is made, the cheese is sometimes called queixo do pays, meaning "cheese of the land." This name-protected beauty is crafted from milk from Rubia Gallega, Frisian and Alpine Brown cows that graze on the area's green pastures and aged for a mere two weeks. The pasteurized cheese is mild yet complex, redolent of freshly churned butter and proofing bread dough. Arzua Ulloa's natural, straw-yellow rind makes way to reveal a satiny, ivory paste, smooth and unrelentingly creamy. Arzua Ulloa is a superstar melter and makes a no-joke grilled cheese, with or without quince paste (we vote with.)

**PAIR WITH:** Albariño, Spanish Dry White Wines

## THE QUALITY IS IN THE JOURNEY

We at Murray's want you to get the highest quality cheese and charcuterie in the freshest condition possible. Our cheese is taken from our caves, cut to order and wrapped in wax paper the very morning it is sent out to you. We always send our shipments overnight with ice packs when needed. We have partnered with Fedex who watches your package as it travels across the country to make sure it stays cool and takes the shortest route to get to you as quickly as possible.

**DON'T FORGET...**  
**PUT ITEMS IN YOUR**  
**FRIDGE UPON OPENING**