

FEBRUARY 2023

THE MONGER'S PICKS

OF THE MONTH CLUB

WHAT'S INSIDE

Murray's Young Manchego

This less-aged Manchego packs thousands of years of cheesemaking history into its nutty, granular paste. Fairly mild, with a buttered toast flavor and a chewy texture with a lacy network of openings.

Pair with: Pinot Grigio, Basque Cider

Nutty / Herbaceous / Butterscotch



Meadow Creek Extra-Aged Appalachian

This extra-aged version of Meadow Creek's Appalachian is a velvety surprise. Matured for eight months, the firm cheese takes on notes of fruit and toasted butter, along with a pleasant earthiness.

Pair with: Chenin Blanc, Lager

Toasted Butter / Earthy / Fruity



L'Étivaz

Cheesemakers in the Alps hand-stir raw cow's milk in copper vats over open flames to form these large wheels with a complex flavor—a mix of caramel, pineapple, and sweet grass, plus floral undertones.

Pair with: Pinot Noir, Bourbon

Pineapple / Sweet Grass / Caramel



Gorgonzola Mountain

A classic Italian blue with an earthy, piquant profile, bright notes of salt, and distinct grassy undertones reminiscent of the valley pastures it comes from. Firm and sliceable, it's great for snacking or cooking.

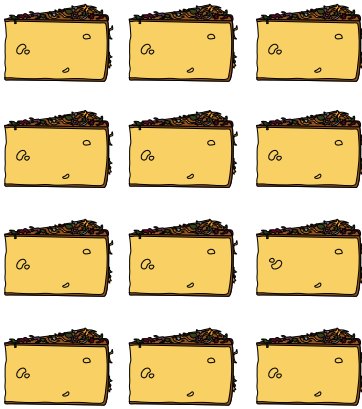
Pair with: Moscato d'Asti, Porter

Piquant / Grassy / Earthy

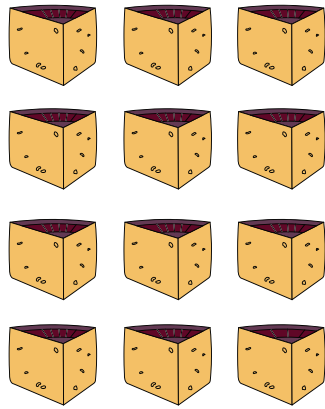


CAN YOU SPOT THE ONE CHEESE THAT'S DIFFERENT?

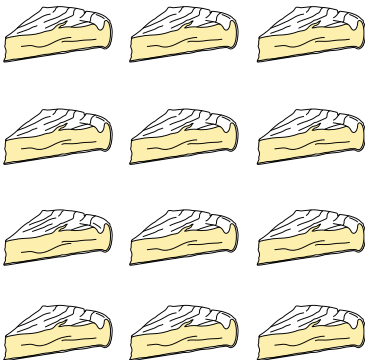
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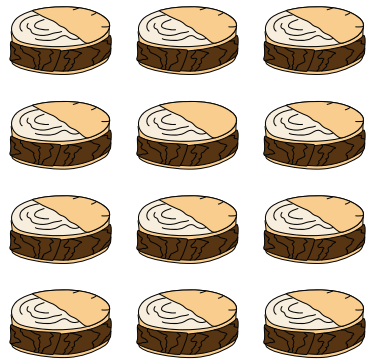
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3



4



Reading grid left to right, top to bottom: 1. Cheese 9, 2. Cheese 9, 3. Cheese 12, 4. Cheese 5