

JANUARY 2023

THE CLASSICS

OF THE MONTH CLUB

WHAT'S INSIDE

Buonatavola® Provolone

This zesty cheese hails from the plains of Northern Italy. It's made using fresh cow's milk local to the creamery. Once the cheese is formed, it's brined, roped, and hung to age and develop its deep, spicy flavor.

Pair with: Chianti, Pinot Grigio

Piquant / Lactic / Salty



Quicke's Mature Cheddar

This savory, crumbly truckle is a shining example of English cheddar. The grass-fed, farmstead production process makes for a mature cheddar that's grassy, with notes of warm butter and horseradish.

Pair with: Malbec, Amber Ale

Crumbly / Savory / Tangy



Murray's 18 Month Aged Comté

One of France's most famous cheeses is also one of the most snackable, with its surprisingly supple texture, rich flavors of dried fruit, brown butter, and hazelnut, and light, grassy essence.

Pair with: Chardonnay, Bourbon

Brown Butter / Hazelnut / Dried Fruit





WORD SEARCH

I F X Y U J U N P F B V P I V F T
 L V R U Y H X Y P A R U W S R M Z
 P R F R U I T Y M X Y E G Q N H B
 I J Y D M N N N A A L G S S C Y R
 F Y V I A G P U G J E Y N H Y G D
 F G Z Q J M R C E K M R X A H J K
 F B Z P R A A S D V G Y C C T Y I
 U B O A H P H X G Z E F L O R A L
 V J O Y M Y S V Z L X G G O A R D
 J G N O X W T D E Y L A E S E S C
 N H G T Y I R I N D P M J T P L D
 U W V M Z N L E U K H E E H A A N
 T S P V H S N G A T Y Y Q J Y L U
 T D M E P C I T A M O R A Z T D N
 Y S M G P V G N S A L T Y K U H Y
 U S M W Q P I K D G G G N Q P W A
 E X Q O J S E W R F N B J O A X A
 Z A U Y K Q U R H A Q O F L T P Z
 J I X R N E U R Y O K P A S T E N
 V O I D Z S D O I N J L W Y J E S

AGED

AROMATIC

CREAMY

EARTHY

FLORAL

FRESH

FRUITY

GAMEY

NOTES

NUTTY

PASTE

PEPPERY

RIND

SALTY

SHARP

SMOKED

TANGY

VEGETAL

