



# CHEESE OF THE MONTH CLUB

APRIL 2018

Spring is here and the earth is waking back up from a long winter. To celebrate, we've sent along a trio of cheeses that take their names from nature. **Winnimere** is a washed-rind wonder from Jasper Hill Farm in Greensboro, VT, which is named for the lake near the farm. **Cypress Grove Humboldt Fog** is arguably the most famed of all American artisanal cheeses, and with one taste it's clear why. **5 Spoke Creamery Tumbleweed** is a dense, crumbly, raw cow's milk cheese from New York's Hudson Valley. It's picnic season, so take these cheeses outdoors with a cool drink and enjoy.

## WINNIMERE



PINE &  
SWEET CREAM

Inspired by the Swiss favorite Forsterkase, Winnimere is a hand made, raw milk re-invention. Made by the trailblazers at Jasper Hill Farm in Greensboro, VT, this cheese is washed with a simple salt water brine solution. The brine acts as a blank canvas on which flavor-diverse raw milk and the complex aromas of a unique aging environment are expressed, and a fat spruce binding is cut by hand from trees on the farm's property. Winnimere's texture is soft, squidgy, and velvety, and its palate has a woody, sweet cream profile. The best way to serve a full wheel is to slice off a portion of the top rind and scoop out the luscious core.

**PAIR WITH:** Tempranillo, Farmhouse Ale

## CYPRESS GROVE HUMBOLDT FOG



TANGY  
& FUDGY

Humboldt Fog is perhaps the most recognizable American original cheese. Handmade at Cypress Grove's Northern California creamery from local goat's milk and then lightly aged, Humboldt Fog boasts a fudgy texture and tangy flavor. The creamline develops into unctuous bliss, and the rind is brimming with minerality. You'll know it's the Fog by the characteristic line of ash running through the center—creamery founder Mary Keehn's nod to the French classic Morbier—and by its birthday cake-like shape.

**PAIR WITH:** Sauvignon Blanc, Rosé

## 5 SPOKE CREAMERY TUMBLEWEED



TART &  
FRUITY

If farmhouse Cheddar and French Cantal took a roll in the weeds together, you'd end up with this little square. A bit crumbly (but still dense and buttery, thanks to Hudson Valley milk), this American original is a raw milk treat. Tart and fruity with a brown butter undercurrent, here's yet more proof that grass-fed milk offers a windfall of flavor.

**PAIR WITH:** IPA, Cider

## 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