

APRIL 2020

THE CLASSICS

OF THE MONTH CLUB

WHAT'S INSIDE

Sweet Grass Dairy Green Hill

This Camembert-style creation is crafted using New Zealand rotational style grazing, which means the herd at Sweet Grass Dairy graze continually on fresh grass to produce this exuberant, buttery, and supremely silky cheese.

Buttery | Milky | Yeasty



Pair with: Cider | IPAs

Sartori Bourbon BellaVitano

This bourbon-bathed beauty is made exclusively for Murray's by Sartori Cheese out of Wisconsin. It tastes like a cross between Cheddar and Parmigiano-Reggiano, with a crumbly exterior and a complex flavor profile revealing creamy, nutty notes.

Bright | Crunchy | Salty



Pair with: Bourbon | Riesling

Uplands Pleasant Ridge Reserve

There's a reason this cheese is the most awarded in American history--the deep, beeswax yellow paste crunches and the floral, fruity flavors, tending to the flavor and bright prickle of canned pineapple, are unanimously beloved.

Tropical Fruit | Sweet Onion | Fresh Grass



Pair with: Cabernet Sauvignon | Chardonnay

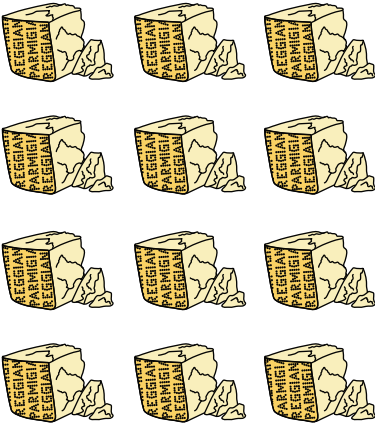


@murrayscheese | murrayscheese.com

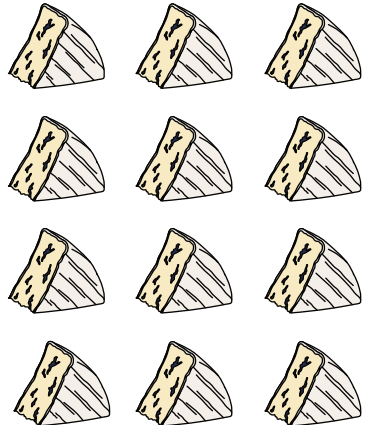


CAN YOU SPOT THE ONE CHEESE THAT'S DIFFERENT?

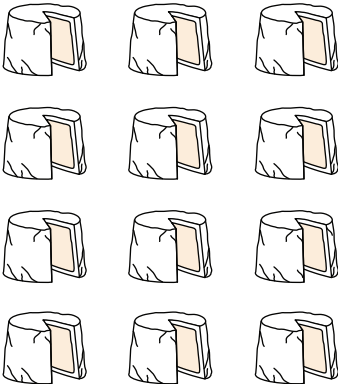
1



2



3



4

