



CHEESE OF THE MONTH CLUB

DECEMBER 2018

Winter's finally here, so to keep you warm this month, we've selected some vibrant, hearty cheeses to stave away those cold-weather blues. The **Bonne Bouche** from Vermont Creamery is bright, bready, and fresh, with a soft wrinkly rind. The name of our **Testun con Grappa** says it all: washed in grappa and covered in barley grains for a firm, nutty treat. The **Cabot Clothbound** from Jasper Hill Farms is a warm blend of smooth caramel with autumnal notes of apples and ale. We hope you'll cozy up to this seasonal selection. Enjoy!

BONNE BOUCHE



TANGY
& CREAMY

French for "tasty little bite", the Bonne Bouche is the flagship of Vermont Creamery's signature aged goat cheeses. Made with pasteurized goat's milk, the curd is carefully hand-ladled into molds, lightly coated with ash, and aged just long enough to develop that signature wrinkly rind. If you've broken into a young wheel, the scent of fresh bread will waft through the air, and a fresh cream flavor envelopes the palate. Allow it to age a bit more, and those creamy notes turn into tangy, piquant flavors with an oozing creamline.

PAIR WITH: Sauvignon Blanc, Farmhouse Ales & Sours

TESTUN CON GRAPPA



NUTTY
& HERBACEOUS

An Italian cow's milk cheese with a true taste of place. Testun con Grappa is literally bathed in Grappa, a uniquely Italian liquor made from pomace, the discarded grape seeds, stalks and stems that are a by-product of the wine making process. Topped with barley grains for a unique look and texture, this cheese has a hard, crystalline texture that is both nutty and sweet.

PAIR WITH: Cabernet Sauvignon, Merlot

CABOT CLOTHBOUND



APPLE
& CARAMEL

Twice a year, we hand select Cabot's English-inspired clothbound cheddar aged by the Cellars at Jasper Hill in Vermont. Our preferred flavor profile: a delicate balance of sharpness, slight nuttiness, and a caramelized, nearly candied sweetness. We like a firm, slightly crunchy paste that's never waxy, and unfolds with layers of toasted nut and cooked fruits. Produced from the pasteurized milk made with a single herd of Holstein cows, our wheels hover in the 12-14 month range. Here, we've found complex flavors that balance the crisp crunch of fall apples and the nuttiness of big brown ales.

PAIR WITH: Chardonnay, 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