Murray’s 1 Year Manchego
Made using fresh, pasteurized sheep's milk, this Manchego develops a rich nuttiness and pleasant gaminess (think toasted almonds and broiled lamb chops) after over a year of aging. Firm enough to grate for any culinary application, highlight its sharp, caramelly flavor anywhere you would use Parmigiano.

Pair with: Rioja / Lagers

Comté Saint Antoine
Considered one of the world’s greatest cheeses, Comté captures the essence of raw, mountain pasture-fed cow milk. Murray’s chosen wheels tend toward the sweetness of cooked milk, a bit of stone fruit and the quiet nuttiness of browned butter.

Pair with: Chardonnay / Pinot Noir

Grafton 2 Year Cheddar
Nothing is so awesomely all-American as this cheddar, from postcard-pretty Grafton Village. Their 2 Year Cheddar is all about mellow tartness and creamy mouthfeel, with flavors of fresh hay and sweet milk. A friend to apple pie; a cheeseburger essential.

Pair with: Malbec / IPAs