Murray’s Cave Aged Gruyère

You probably know it from its smooth elasticity and melt-in-your-mouth buttery profile, which is why this Alpine treat has been a beloved cheese since the 13th century. With notes of caramel, hazelnuts, and brown butter, this Swiss stunner is carefully selected by Murray's experts and aged in our own caves until it reaches its peak at twelve months of maturation.

Pair with: Cider | Chardonnay

Bucheron

Bucheron was one of the first domestically imported French goat cheeses, and we can't get enough of the two-texture magic that every sliced round has to offer; the thick creamline forms beneath the downy, edible white rind—-a perfect visual of surface ripening in action. Inside this creamy round lays the fluffy chèvre center with a velvety mouthfeel and classic lactic tang.

Pair with: Sparkling Wine | Wheat Beers

Taleggio

This iconic Italian cheese has assumed a defining role in the pungent washed rind family. Made in the northern Valsassina foothills since the 9th century, one bite of the meaty, nutty, fruity interior and you'll understand its millennial appeal. The squares of pasteurized cow's milk are washed with a brine to foster a sticky, orange edible rind.

Pair with: Sour Beers | Rosé
CAN YOU SPOT THE
6 DIFFERENCES?