

JULY 2020

THE MONGER'S PICK

OF THE MONTH CLUB

WHAT'S INSIDE

Murray's Cavemaster Reserve Mistoa

Cooked Milk / Broccoli / Earthy

After being infused with goat's milk to create a fresh take on a traditional Ossau Iraty, these wheels come to us to age in our Natural Cave until they've reached their peak: a sweet, grassy cheese with notes of cooked milk, fresh earth and broccoli.



Pair with: Cider, Sauvignon Blanc

Castelrosso

Earthy / Salty / Lemon

This tri-layered Italian wonder is a cross between a smooth, creamy French tomme and a firm, curdy English cheddar. However, Castelrosso boasts a creamier, more nuanced paste that's intensely luscious and salty, with rich, earthy undertones.



Pair with: Chianti, Farmhouse Ales & Sours

Emmentaler

Fruity / Mellow / Nutty

This is the original "Swiss" cheese (holes and all). Murray's selects these extra-aged wheels for their distinctly nutty profile, and a paste that resembles Parmigiano more than a young Emmentaler, with a rich, aromatic depth of flavor.



Pair with: Lagers, Merlot

Ca' de Ambros Rusticapra

Earthy / Yogurt / Wet Stone

Dense and creamy, this mottled rind boasts a complex interior of earthy, rustic flavor. The Rusticapra stands out among its aged goat's milk relatives for its delicacy and distinctly mineral essence.



Pair with: Riesling, Farmhouse Ales

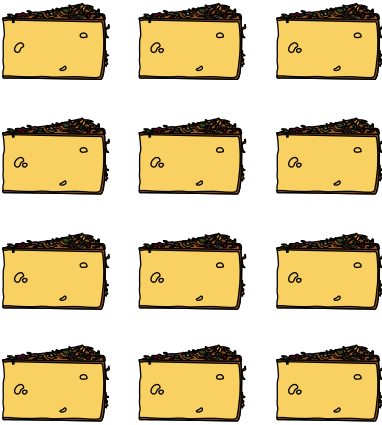


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CAN YOU SPOT THE ONE CHEESE THAT'S DIFFERENT?

1



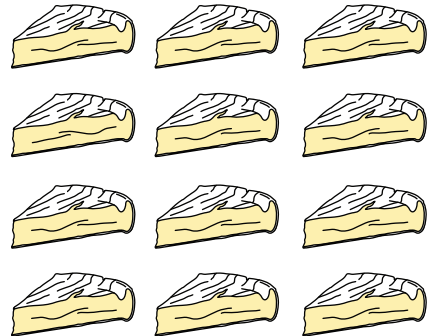
2



3



4



Reading grid left to right, top to bottom: 1. Cheese 1, 2. Cheese 12, 3. Cheese 10, 4. Cheese 4