Murray’s 1 Year Manchego
Nutty / Gamy / Toasty
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, with a firm, flaky paste that highlights its caramel essence.

Pair with: Rioja, Lagers

Jasper Hill Cabot Clothbound Cheddar
Bright / Crunchy / Sweet
When selecting this award-winner from Vermont, we look for a delicate balance of sharpness, slight nuttiness, and a caramelized, nearly candied sweetness with a firm, slightly crunchy paste that unfolds with layers of toasted nut and cooked fruits.

Pair with: Cider, Chardonnay

Murray’s Burrata
Creamy / Rich / Tangy
These bright balls of fresh cream are the ultimate topping for salads, pasta, and crackers alike. Similar to its cousin Mozzarella, Burrata is a classic Italian cheese known for its smooth, rindless appearance and luscious, lactic interior.

Pair with: Sparkling Wine, Rosé
CAN YOU SPOT THE ONE CHEESE THAT’S DIFFERENT?

1. Cheese 1, 2. Cheese 10, 3. Cheese 12, 4. Cheese 4

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

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