

JULY 2020

THE CLASSICS

OF THE MONTH CLUB

WHAT'S INSIDE

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, with a firm, flaky paste that highlights its caramel essence.

Pair with: Rioja, Lagers

Nutty / Gamy / Toasty



Jasper Hill Cabot Clothbound Cheddar

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

Bright / Crunchy / Sweet



Murray's Burrata

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

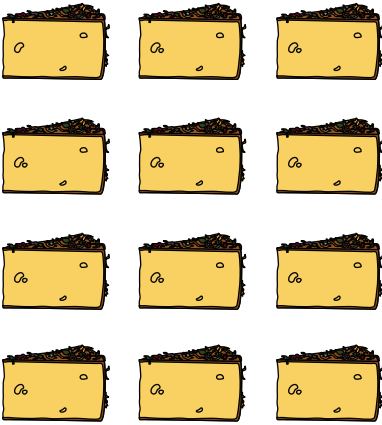
Creamy / Rich / Tangy





CAN YOU SPOT THE ONE CHEESE THAT'S DIFFERENT?

1



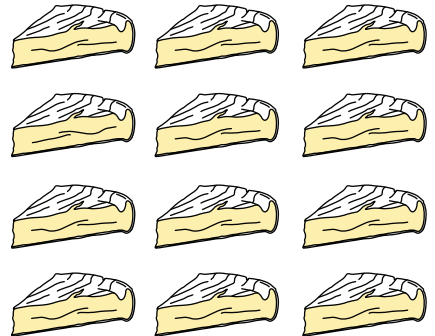
2



3



4



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