Salva Cremasco
Under the natural rind of this classic Northern Italian cheese, the paste is aromatic and bright, changing from creamy to crumbly the closer you get to the center, picking up herbal nuances as it ages in our Caves.
Pair With: Sparkling Wine, Wheat Beers

Herve Mons 1924 Bleu
This Roquefort-style mixed milk blue has a dense, smooth texture that melts in the mouth and notes of sweetened condensed milk and light minerality up front, with a bacon-y finish that carries a trace of cracked black pepper.
Pair With: Cabernet Sauvignon, Strong Beers

Bianco Sardo
When looking for a sweeter, Italian cheese this classic is the way to go. It has a surprisingly delightful creamy mouthfeel considering its dry, firm texture that comes with up to a year of aging and makes it perfect for grating.
Pair With: Pinot Noir, Chardonnay

Murray’s Cavemaster Reserve Hollander
Murray's first European Cavemaster Reserve in almost 10 years, this sheepy stunner comes to us "green" from the Pyrenees, and develops a beautiful mold-mottled rind in our Caves with a toothsome, nutty paste.
Pair With: Riesling, Farmhouse Ales

WHAT’S INSIDE

JUNE 2020
THE MONGER’S PICK
OF THE MONTH CLUB

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WORD SCRAMBLE

CHEESE TASTING EDITION

1. hraps
2. dinr
3. ymearc
4. tepas
5. ydaarybnr
6. roierrtr
7. sysrag
8. sycstral
9. tcilac
10. ytttnu
11. uybtetr
12. kyufn

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8. crystals 9. lactic 10. nutty 11. buttery 12. funky