

JUNE 2020

# THE MONGER'S PICK

## OF THE MONTH CLUB

### WHAT'S INSIDE

#### 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**

*Earthy / Tart / Mineral*



#### 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**

*Pepper / Bacon / Milk*



#### 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**

*Grassy / Sweet / Earthy*



#### Murray's Cavemaster Reserve Hollander

Murray's first European Cavemaster Reserve in almost 10 years, this sheezy 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**

*Cashews / Yogurt / Stone*



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# WORD SCRAMBLE

## CHEESE TASTING EDITION

1. hrapS \_\_\_\_\_

2. dinr \_\_\_\_\_

3. ymearc \_\_\_\_\_

4. tepas \_\_\_\_\_

5. ydaarybnr \_\_\_\_\_

6. roietrr \_\_\_\_\_

7. sysrag \_\_\_\_\_

8. sycstral \_\_\_\_\_

9. tcilac \_\_\_\_\_

10. yttnu \_\_\_\_\_

11. uytbetr \_\_\_\_\_

12. kyufn \_\_\_\_\_

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1. sharp 2. rind 3. creamy 4. paste 5. barnyardy 6. terroir 7. grassy  
8. crystals 9. lactic 10. nutty 11. buttery 12. funky