Milton Creamery Prairie Breeze
Made in Milton, Iowa, this award-winning cheddar produced by the Musser family uses pastured, hand-milked cow's milk from local Amish farms, resulting in a surprisingly sweet and nutty block with subtle grassy notes.
Pair with: Cider, Chardonnay

Bucheron
These chèvre logs have a two-texture magic in every slice: a thick, velvety creamline beneath a delicately wrinkled, downy rind. The interior of this French beauty is pure lemony bliss, with a fluffy mouthfeel that lingers on the palate.
Pair with: Sparkling Wine, IPAs

Marieke Aged Gouda
Made in Wisconsin but crafted in the classic Dutch style, this traditional aged Gouda hits the mark on everything you'd expect from a selection from the Netherlands: sweet and balanced, with notes of butterscotch and a delicate crunch.
Pair with: Pinot Noir, Chenin Blanc

Idiazábal
Similar to its Spanish cousin, Manchego, this Basque cheese is lightly pressed and gently smoked, giving it a supple, toothsome and subtle sharpness accented by a rich, buttery mouthfeel and intriguing gamy essence.
Pair with: Sour Beers, Tempranillo
Today I _________ to my local Murray’s for some cheese
and artisanal snacks. The _________ cheesemonger let me
taste _________ cheeses. I enjoyed them all, but there was
one in particular I fell in love with. It’s a _________,
_________ milk cheese from _________. After being aged
for _________ days, the rind develops a _________ color.
It tastes like _________ and when paired with _________,
it tastes like_________. It may be hard to believe, but you
just have to try it for yourself! Its name is _________
_________. I highly recommend!

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