WHAT’S INSIDE

Mitica® Drunken Goat®
 Literally meaning "goat with wine," this semi-firm pasteurized goat cheese from Spain's Mediterranean coast is cured for 48-72 hours in Doble Pasta red wine, emerging as a sweet and smooth cheese, with a gentle, pliable texture and mild fruity flavor.
Pair with: Pinot Noir / Tempranillo

Sartori SarVecchio
 Sartori SarVecchio has captured the gold at multiple World Cheese Championships and Global Cheese Awards, and it's no wonder--this salty yet caramelly-sweet cheese is a creamier version of Parmigiano Reggiano.
Pair with: IPAs / Riesling

Vermont Creamery Bijou
 The 'jewel' of Vermont, the Bijou is a classic French Crottin that gives the local goat's milk the royal treatment. When these little buttons of cheese are allowed to ripen, each is uniquely sweet and yeasty, with a sharp complexity.
Pair with: Sparkling Wine / Hard Cider
CAN YOU SPOT THE ONE CHEESE THAT’S DIFFERENT?


Reading grid left to right, top to bottom: 1. Cheese 7, 2. Cheese 11, 3. Cheese 4, 4. Cheese 8