Stepladder Creamery Ragged Point

Mouthwateringly creamy with a firm, velvety paste, this award-winning California cow's milk button is a mild, smooth crowd-pleaser that develops a slightly complex, peppery profile as it ages.

Pair with: Farmhouse Ales, Sparkling Wine

Central Coast Creamery Ewereka

This sheep's milk cheddar from California is similar to Manchego in its firm and elastic style, while maintaining a sweetly snackable profile with a slight crunch and a melt-in-your-mouth smoothness.

Pair With: Sour Beers, Pinot Grigio

Jasper Hill Farm Alpha Tolman

Made by cooking and pressing the curds to achieve a tight, elastic texture and robust flavors, these wheels are then washed with brine to infuse them with a funky edge.

Pair with: Porters & Stouts, Merlot

Point Reyes Original Blue

This iconic Northern California creation is known for its extra creamy texture and bright milk flavors up front, with a pepper pungency that makes it perfect with steak and pasta.

Pair With: Champagne, Port
ACROSS
1. Round holes in Swiss cheese
5. The taste of place
4. Italian for "Fresh"
6. French word for cheese aging
7. Protects the cheese's interior & allows it to ripen appropriately
9. Most common type of milk used in cheesemaking

DOWN
2. Enzymes used to coagulate milk
3. Tasting word associated with cheddars & "high acidity"
8. Cheese made from milk sourced on the same farm
9. Describes a cheese that breaks away into chunks when cut
10. Color of most goat cheeses
12. Food made from the pressed curds of milk