



Cheese Board for the Holidays

These are simple, delicious and accessible products that can easily be put together for the upcoming holiday season. Dry or off dry white wines with a touch of minerality and citrus would pair lovely. Have fun & enjoy bringing things together. Add some fresh herbs and fresh cranberries for garnish. Enjoy!

Olives:

Castelvetrano-Sicilian-thick & meaty body, buttery, smooth salty, mild grassy finish.

Alfonso-Chile-Fleshy, acidic, mild, tamari, plump, juicy.

Spreads:

Pumpkin butter-savory, spices, autumnal, opulent,

Currant jam-bittersweet, dark fruit, concentrated.

Sun dried tomato spread-salty, tangy, herbaceous, intense, tart, ripe.

Dried Fruits:

Apricots-tart, little citrus, tangy, velvety texture.

Dates-luscious, jammy texture, concentrated sweetness, nutty.

Cheese:

St. Nectarine-Auvergne, France- grassy, aromatic, creamy, mushroom, nutty

Emmental-Switzerland-mild, buttery, citrus, semi-soft,

Midnight Moon, Goat Gouda-California-tangy, floral, herbal, milky, smooth.

Nuts:

Hazelnuts-roasted, salty, buttery, crunchy, pungent.

Brazilian Nuts-briny, mature, earthy, dusty, smooth texture, creamy.