Mountain Valley Sharp Cheddar
Texture: A smooth medium-bodied semi-hard white cheddar cheese aged 3 yrs.
Flavor: A rich & creamy cheese with a savory soft sweetness balanced by a rounded sharpness, flavorful with a long-lasting true cheddar bite that pleasantly lingers.
Wine Pairing: White: Chardonnay, Trilogy White, Trilogy White Reserve, Riesling, Bare Cat Blush Red: Trilogy Red, Black Widow Berry, Odin’s Nectar, Estate Diamond

Mountain Valley Mild Cheddar
Texture: A smooth light-bodied semi-hard white cheddar cheese
Flavor: Silken soft cheddar flavors offering a fresh and young mild tangy bite.
Wine Pairing: (ALL WINES) Classic Diamond, DePeche Meow, Black Widow Berry, Freyja’s Passion, Estate Diamond

Der Vanden Swiss
Texture: A smooth medium bodied traditional Swiss.
Flavor: Mild buttery with a bit of zip & beautifully balanced acidity.
Wine Pairing: Cabernet Sauvignon Trilogy Red, Chardonnay, Trilogy White or reserve, Riesling, Bare Cat Blush, Classic Diamond, Black Widow Berry, DePeche Meow, Estate Diamond, All Meads

Minced Garlic Cheddar
Texture: A smooth medium-bodied semi-hard white cheddar cheese.
Flavor: A garlic lover’s delight, the rich sharp garlic flavors are forefront in this cheese, followed with a long creamy mild cheddar finish.
Wine Pairing: Chardonnay, Trilogy White Reserve, Trilogy White, Riesling, Bare Cat Blush, Classic Diamond, Black Widow Berry, Estate Diamond, and Odin’s Nectar

Mountain Home Wood Smoked Cheddar
Texture: A smooth medium-bodied semi-hard white cheddar cheese.
Flavor: Rich, smoky flavors laced with the well-rounded tang of American cheddar.
Wine Pairing: Cabernet Sauvignon, Trilogy Red, Riesling, Classic Diamond, Black Widow Berry, DePeche Meow, Odin’s Nectar, Estate Diamond
Old German Weissa Kase

**Texture**: Semi Soft: A medium-bodied cheese with a smooth creamy texture.

**Flavor**: Creamy & buttery with a lovely mild flavor with a touch of tang and a long silky finish.

**Wine Pairing**: Chardonnay, Trilogy White, Trilogy White Reserve, Riesling, Classic Diamond, Bar Cat Blush, Black Widow Berry, DePeche Meow, Odin’s Nectar, Valkyries Lure, Freyja’s Passion, Estate Diamond

Garden Pepper Jack

**Texture**: A smooth medium-bodied semi-hard white cheddar cheese

**Flavor**: Garden fresh hot pepper piquancy tempered with a mild soft creamy finish

**Wine Pairing**: Cabernet Sauvignon, Trilogy Red, Riesling, Bare Cat Blush, Classic Diamond, Black Widow Berry, Odin’s Nectar, Estate Diamond

Alt Medisher (nutty aged Goat Cheese)

**Texture**: The cheese has an orange colored rind and a white, slightly firm center. Tome-style made from whole goat milk.

**Flavor**: Slightly goat milk with a hint of butterscotch. Excellent as an appetizer or meals of lamb, pork or stews prepared from these meats. Pairs best with milder reds and full intensity white wines.

**Wine Pairing**: Trilogy Red, Cabernet Sauvignon, Chardonnay, Riesling, Trilogy White, Trilogy White Reserve, Bare Cat Blush, Classic Diamond, Estate Diamond

Savory Oregano Cheddar

**Texture**: A smooth medium-bodied semi-hard white cheddar cheese

**Flavor**: Bursting with fresh oregano flavor balanced with a gentle cheddar bite.

**Wine Pairing**: Trilogy Red, Cabernet Sauvignon, Trilogy White, Riesling, Classic Diamond, Black Widow Berry, Estate Diamond, and Odin’s Nectar

Der Edel Blue Kase

**Texture**: Creamy Stilton Blue Cheese in style.

**Flavor**: Full-flavored, velvety rich with a firm yet slightly crumbly texture

**Wine Pairing**: Classic Diamond, DePeche Meow, Odin’s Nectar, Valkyries Lure, Cabernet Sauvignon, Trilogy Red, Estate Diamond