

2014 Vintage

Nutty flavors of caramel and brown butter, with base notes of sweet custard and mascarpone are contained in a golden straw-colored chunk, speckled with crunchy crystals.



Suggested Pairings:

BEER Porter, Stout

WINE Cabernet Sauvignon

SPIRIT Paloma

NON-SPIRIT Fruity Kombucha

SWEET Fresh Raspberries

SAVORY Olive Tapenade

- ◆ **Visual:** Straw color, big tyrosine crystals
- ◆ **Aroma:** Brioche, berries, toasted hazelnuts
- ◆ **Flavor profile:** Clotted cream, sweet butter, sweet grass
- ◆ **Texture:** Velvety and smooth, large crystals, shatters



2018 Vintage

With rich flavors of fig, caramelized onion, roasted nuts and root vegetables, along with citrusy aromas, notes of cucumber, fennel and thyme, the crumbly, creamy yellow block bursts with crystals. It remains a paragon of umami.



Suggested Pairings:

BEER

◆ Scottish Red

WINE

◆ Grenache Rosé

SPIRIT

◆ Old-Fashioned

NON-SPIRIT

◆ Root Beer

SWEET

◆ Milk Chocolate

SAVORY

◆ Pickles

- ◆ Visual: Creamy yellow, solid body
- ◆ Aroma: Herbaceous, gooseberries, caramelized onions
- ◆ Flavor profile: Caramelized onion, citrus, thyme
- ◆ Texture: Short, shatters, large crystals



2019 Vintage

A nutty nose dancing between green onions and toasted walnuts with acidic flavors of buttermilk and pineapple next to brown butter, sauteed mushrooms and aged parmesan, the 2019 cheddar keeps us guessing. Subtle and spring-like, and assertively savory.



Suggested Pairings:

BEER	Sour Beer
WINE	Oregon Pinot Noir
SPIRIT	Bloody Mary
NON-SPIRIT	Sweet Tea
SWEET	Dried Blueberries
SAVORY	Spiced pecans

- ◆ Visual: Light yellow cream
- ◆ Aroma: Aged parmesan, lemon zest, shortbread
- ◆ Flavor profile: Buttermilk, toasted walnuts, browned mushrooms
- ◆ Texture: Some crystals, shatters, creamy



2020 Vintage

Bright notes of green apple, grapefruit and cranberry tickle the nose before yielding to flavors of coriander, asparagus, and toasted almond. Light cream-colored and velvety smooth, it has a rich, earthy, custardy finish.



Suggested Pairings:

BEER	Lager, Pilsner
WINE	Prosecco
SPIRIT	Gin and Tonic
NON-SPIRIT	Sparkling Apple Juice
SWEET	Madelines
SAVORY	Hazelnuts

- ◆ **Visual:** Light cream, small tyrosine crystals
- ◆ **Aroma:** Green apple, sweet custard, toasted nuts
- ◆ **Flavor profile:** Brown butter finish, coriander, roasted hazelnuts
- ◆ **Texture:** Smooth, creamy, dry

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2021 Vintage

Pleasantly complex yet approachable, its creamy, golden yellow hue hints at flavors of buttered sweet corn and roasted hazelnuts, with a sourdough tang.

Our 2021 has deeply savory notes of mushrooms, brown bread and squash.



Suggested Pairings:

BEER

Pale Ale

WINE

Pinot Gris

SPIRIT

Moscow Mule

NON-SPIRIT

Sparkling Lemonade

SWEET

Honey Comb

SAVORY

Kalamata Olives

- ◆ Visual: Straw color, small tyrosine crystals
- ◆ Aroma: Mango, buttered sweet corn, sweet grass
- ◆ Flavor profile: Mushrooms, brown bread, squash
- ◆ Texture: Smooth, creamy, delicate crystals

