

## 2012 Vintage

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Lush flavors of mango and pineapple, honeysuckle and star fruit mingle with warm toasty notes of brown butter and macadamia nuts. A shower of crystals embodies the mouth-watering complexity & intrigue of our 10-year aged cheddar.



## Suggested Pairings:

### BEER/CIDER

Sour Beers

### WINE

Barolo

### NON-SPIRIT

Kombucha

### SWEET

Wildflower Honey

### SAVORY

Pickled Vegetables

- ◆ Visual: Deep golden, big tyrosine crystals
- ◆ Aroma: Tropical stone fruit, buttery, roasted Macadamia nuts
- ◆ Flavor profile: Mango, honeysuckle, roasted nut
- ◆ Texture: Shatters, large crystals, crunchy



## 2016 Vintage

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Deeply flavorful, with toasty aromas offset by bright tartness, the 2016 has a lightly earthy finish.

Ripe berry flavors carry through the creamy richness, complementing the hint of roasted nuts that lingers on the finish.



## Suggested Pairings:

**BEER/CIDER** Hard Apple Cider

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**WINE** Pinot Noir

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**SWEET** Dark Cherries

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**SAVORY** Pepperoncinini

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**OTHER** Pickled Peppers

- ◆ Visual: Naturally white, glossy, tyrosine crystals
- ◆ Aroma: Cheddar, earthy, woody
- ◆ Flavor: Roasted nut, woody, rich
- ◆ Texture: Flaky, dominate crystals, creamy



## 2017 Vintage

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Like the arrival of spring, 2017 charms immediately with its cream appearance and rich buttery flavor. Complex underlying notes of tart citrus and a playful peppery punch, the savory finish is rich with hints of quince and spice, and sourdough.



## Suggested Pairings:

<b>BEER/CIDER</b>	West Coast IPA
<b>WINE</b>	Pinot Noir
<b>SPIRIT</b>	Gimlet
<b>NON-SPIRIT</b>	Ginger Beer
<b>SWEET</b>	Raspberry, Apricots
<b>SAVORY</b>	Oysters, Grilled Meat

- ◆ Visual: Deep golden creamy color
- ◆ Aroma: Wild cheddar, fresh, fruity, cured peppery meats
- ◆ Flavor profile: Floral, tart citrus, buttery, sweet milk
- ◆ Texture: Snappy, presence of crystals, luxurious



## 2018 Vintage

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Umami-packed with savory hints of wild citrus that collide with peppery greens (think coriander, leeks and mustard greens) making the 2018 an homage to Oregon's uniquely wild terroir.



## Suggested Pairings:

### BEER

Malty Stout

### WINE

Sauvignon Blanc, Viognier

### SPIRIT

American Whiskey

### NON-SPIRIT

Artisan root beer

### SWEET

Blood orange

### SAVORY

Shakshuka

- ◆ Visual: Creamy white, solid body
- ◆ Aroma: Cheddar, earthy, umami
- ◆ Flavor profile: Savory, peppery greens, citrus
- ◆ Texture: Dry, shatters, delicate crystal presence





# 2019 Vintage

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A nutty nose with caramel aromas yields to creamy textures and flavors of custard and sweet cream in the 2019. Balanced with subtle salty notes and a delicate smattering of crystals, this vintage is notable for its clean, mature, and nuanced palate



## Suggested Pairings:

### BEER

Pilsner

### WINE

Oregon Pinot Rose

### SPIRIT

Vodka Martini

### SWEET

Shortbread

### SAVORY

Seasoned Almonds

- ◆ Visual: Vibrant white, slightly sheen
- ◆ Aroma: Cheddar, hazelnuts, buttery
- ◆ Flavor profile: Custard, sweet cream, subtly salty
- ◆ Texture: Smooth, creamy, dense, dry, light crystals

