Springbank Cheese Co.
A WORLD OF CHEESE

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# Cheese Box
# January 2017
# $50

Don't forget the wine! We've paired this Cheese Box to go alongside the fantastic monthly selection of wine prepared by:

HIGHLANDER
WINE & SPIRITS
EST. 1961

**BellaVitano Espresso—Pasteurized Cow's Milk—U.S.**
Sartori's "BellaVitano" line up is quickly becoming one of our most popular varieties. Encrusted with a nice dusting of espresso, this cheese will be a hit at your next gathering. The sharp, crystalline cheese is coupled with spicy espresso rind (edible) that marries well with a variety of foods and beverages. It's also dangerously good with sour cherry jam.

*Pairs With: Ichanka Malbec*

**Lindsay Goat Cheddar—Pasteurized Goat's Milk—Ontario**
A goat cheese for those who don't like goat cheese. Sharp with floral undertones, this cheese will wow those like Manchego, a classic cheddar or sharpish cheese in general. Very light on the "goat" flavour profile that many people struggle with.

*Pairs With: Backhouse Pinot Noir*

**Dubliner– Pasteurized Cow's Milk– Ireland**
Everything you want in a cheddar: sharp, crystallized , creamy and delicious. A nice strong cheddar that has a well-balanced, zesty "twang" that is hard to shake once you've tasted it. A favourite for many of our customers.

*Pairs With: Wishing Tree Shiraz*

**Tete de Moine—Unasteurized Cow's Milk—Switzerland**
Tete de Moine is steeped in the history of l'Abbaye de Bellelay, in Switzerland. At one time the surrounding farmers paid rent to the abbey calculated on the number of monks (Tete de Moine, heads of the monks). The rind is light brown. It has a strong fruity and nutty taste, with a pungent aroma. Great intensity of flavour. When serving, cut or shave thin pieces to allow it to melt on your tongue and get the full scope of flavour.

*Pairs With: La Vuelta Syrah*

**Iberico Rosemary Cheese—Pasteurized Cow/Goat/Sheep's Milk—Spain**
A blend of cow, sheep and goat's milk makes up this wonderfully flavourful Spanish cheese. Similar in many ways to the popular Manchego variety, this Iberico blend as mellower undertones and is less peppery, allowing more of the natural sweet-ness of the milk shine through. Cured in a thick crust of rosemary herbs that impart its natural flavour into the cheese.

*Pairs With: Botijo Rojo Tinta*

**Campagnier D'affinois– Pasteurized Cow's Milk– France (Varies by location, check box)**
When entertaining, people are always looking for that "one" cheese that will massage their guest's taste buds into a state of bliss. Is this it? A soft (beautifully soft), cow's milk cheese from France, it has a thin, lightly "dusted" rind coupled with an intensely creamy interior that leaves most people begging for more. Like pure, soft butter right out of the fridge, this cheese is easily spreadable onto your favourite baguette and receives other flavours very well (sweet or savoury spreads or tapenades are perfect).

*Pairs With: Orchard Lane Sauvignon Blanc*

*** Cheeses are subject to availability. Substitutions may be used where needed.*