



Oregon Cheese Fest To-Go

Tasting Notes

2021

Don Froylan Creamery
donfroylancreamery.com
Queso Oaxaca

Hand stretched Mexican mozzarella

Milk Type: 

Pasteurized: Yes

Tasting Notes:

A traditional quesadilla cheese: fresh, bright, stringy, and fun.

Pairs Well With:

With a nice, hoppy IPA, Riesling and of course a homemade margarita.

Where to Purchase:

Whole Foods, Market of Choice or any local Hispanic market

Briar Rose Creamery, LLC
briarrosecreamery.com
Fata Morgana

Feta-style cheese made with Guernsey cow's milk

Milk Type: 

Pasteurized: Yes

Tasting Notes:

Creamy yet crumbly texture. Tastes like salted, buttered popcorn with hints of orange blossoms, vanilla, and tangerines.

Pairs Well With:

Dry Riesling or Sauvignon Blanc wines.

Where to Purchase:

Rogue Creamery Shop, Market of Choice

Portland Creamery
portlandcreamery.com
Black Garlic Truffle Chèvre

Artisan chèvre flavored with Black Garlic puree and white truffle oil

Milk Type: 

Pasteurized: Yes

Tasting Notes:

A delightfully subtle blend of black garlic and truffle that adds character to many savory dishes.

Pairs Well With:

Balsamic vinegar marinade, mushrooms and chicken.

Where to Purchase:

Online

By George Farm & Creamery
bygeorgefarm.com
Garlic & Basil Fromage Blanc

Fromage Blanc with Fresh Garlic & Basil

Milk Type: 

Pasteurized: Yes

Tasting Notes:

Sharp notes of fresh garlic with sweet basil mixed with our creamy and soft, fresh cheese

Pairs Well With:

Dollop in your favorite hot pasta for a creamy sauce and add grilled chicken or shrimp for a full meal

Where to Purchase:

Rogue Valley Farmers' Markets, Cartwright's Markets, Market of Choice, Ashland Food Coop, Oregon Cheese Cave, Troon Vineyard, Dancin Vineyard, Walport Family Cellars, Buttercloud Restaurant & Bakery



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Tillamook

tillamook.com

Maker's Reserve 2016 White
Extra Sharp Cheddar

5 Year aged White Cheddar

Milk Type: 

Pasteurized: No*

www.tillamook.com/faq/cheese/is-the-milk-used-to-make-your-cheese-pasteurized

Tasting Notes:

The 2016 Maker's Reserve Extra Sharp Cheddar has a lightly peppery finish. Ripe berry flavors carry through the creamy richness, complementing the earthiness and hint of roasted nuts that lingers on the finish.

Pairs Well With:

Hard Apple Cider, Pinot Noir, Dark Cherries and Pickled Peppers

Where to Purchase:

Market of Choice, Safeway and Whole Foods

Tillamook

tillamook.com

Maker's Reserve 2017 White
Extra Sharp Cheddar

4 Year aged White Cheddar

Milk Type: 

Pasteurized: No*

www.tillamook.com/faq/cheese/is-the-milk-used-to-make-your-cheese-pasteurized

Tasting Notes:

The 2017 Maker's Reserve Extra Sharp Cheddar is rustic with pleasantly sharp notes that turn creamy on the palate, beginning with lemon and a short texture that shatters then melts.

Pairs Well With:

Raspberry Cider, Pinot Gris, Raspberries, Cured Chorizo and Spicy Raspberry Jam.

Where to Purchase:

Market of Choice, Safeway and Whole Foods

Tillamook

tillamook.com

Maker's Reserve 2018 White
Extra Sharp Cheddar

3 Year aged White Cheddar

Milk Type: 

Pasteurized: No*

www.tillamook.com/faq/cheese/is-the-milk-used-to-make-your-cheese-pasteurized

Tasting Notes:

The 2018 Maker's Reserve Extra Sharp Cheddar is short and crumbly, with intermittent crystals and a shattering texture, salty hints of umami and toasted walnuts are unmistakable.

Pairs Well With:

Pilsner, Prosecco, Blueberries, Paté

Where to Purchase:

Market of Choice, Safeway and Whole Foods



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Face Rock Creamery

facerockcreamery.com

Face2Face Mixed Milk Cheddar

Sheep and Cow Mixed Cheddar, aged for 12 months

Milk Type:  + 

Pasteurized: Yes

Tasting Notes:

Face2Face presents with a dense texture, and is studded with subtle tyrosine fissures. The beautifully balanced creamy cow base shares the spotlight with a slight salty piquancy of sheep.

Where to Purchase:

Online or in Bandon Oregon at the Face Rock Tasting Room

Nestucca Bay Creamery

nestuccabaycreamery.com

Cloverdale Tomme

Alpine inspired natural rind round with bold depth. Slightly salty and creamy. Highlights the seasonal changes of our grass fed cows milk beautifully.

Milk Type: 

Pasteurized: Yes

Tasting Notes:

Alpine inspired natural rind round with bold depth. Slightly salty and creamy. Highlights the seasonal changes of our grass fed cows milk beautifully.

Pairs Well With:

Lager Beer, White Wine, Hard Cider

Where to Purchase:

Online

Umapine Creamery

umapinecreamery.com

Madame Gouda

Raw milk Gouda aged over 12 months

Milk Type: 

Pasteurized: No

Tasting Notes:

Rich buttery cheese adds to soup, salad, sauces.

Where to Purchase:

Online

Willamette Valley Cheese Company

wvcheeseco.com

Organic Smoked Gouda

Naturally-smoked Semi-Hard Gouda

Milk Type: 

Pasteurized: Yes

Tasting Notes:

Slightly nuttier tasting than the regular gouda with an edible brown rind and creamy, yellow interior. With 45% butterfat, it's buttery, creamy and smooth with sweet and salty notes. Enjoy it at room temperature and it will literally melt on your tongue!

Pairs Well With:

Fruits, nuts and dark chocolate. A fruity Zinfandel.

Where to Purchase:

Market of Choice



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TMK Creamery
tmkcreamery.com
Garlic Dill Cheddar Cheese Curds

Fresh cheddar curds lightly flavored with garlic and dill

Milk Type: 

Pasteurized: Yes

Tasting Notes:

Fresh cheddar taste with garlic and dill to enhance the fresh cheese flavor

Pairs Well With:

Anything

Where to Purchase:

Cheese Fest To-Go Tasting Kits!

La Mariposa
Facebook: La Mariposa Cheese
Chubut with Black Pepper

Style of cheese from Argentina. Aged around 2 months with cracked black pepper.

Milk Type: 

Pasteurized: Yes

Tasting Notes:

Mild and buttery cheese, recipe from Argentina, with cracked black pepper

Pairs Well With:

Stout beers, full body wines.

Where to Purchase:

Market of Choice, Whole Foods

Rogue Creamery
roguecreamery.com
Organic Brutal Blue Cheese

Aged raw-milk blue cheese

Milk Type: 

Pasteurized: No

Tasting Notes:

Brutal Blue is a unique raw milk blue cheese made for special occasions and only in small quantities. This "Blue Cheese with a Bite" is robust and full-flavored. It is the "bluest" of all Rogue Creamery's blue cheeses! This cheese is exclusively available in Southern Oregon.

Pairs Well With:

Late harvest dessert wines, fortified wines, dark stout beers.

Where to Purchase:

Brutal Blue is normally only available at the Rogue Creamery Cheese Shop in Central Point, but look for it at your local Southern Oregon Market of Choice in the weeks to come



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Effie's Homemade
effieshomemade.com
Oatcake, Corn Biscuit,
Cocoa Biscuit

The first bite of an Effie's biscuit is a moment of pure delight. Lightly sweet with a bright finish of salt, they're more refined than a cookie, more dynamic than a cracker.

Pairs Well With:

A variety of cheeses

Where to Purchase:

Market of Choice

Vintner's Kitchen LLC
vintnerskitchen.com
Marionberry Jam with Port

Tart, sweet very fruity.

Pairs Well With:

Cheese, salami, toast, cookies

Where to Purchase:

Medford Market of Choice

Whole Foods Market
wholefoodsmarket.com
Oregon Sea Salt Chocolate Bar
from Ranger Chocolate Company

A team member and customer favorite product from Oregon.

Tasting Notes:

This sea salt adventure explores salt harvested from the Pacific Ocean. In Oregon, Ranger Chocolate teamed up with their neighbors at Jacobsen Salt Co. They paired Jacobsen's Pure Flake Finishing Salt with their beloved Salitral cacao beans from Peru. Sea salt is turned into the chocolate to add texture and retain its true flavor.

Pairs Well With:

Aged cheddar like Tillamook Makers Reserve 2011 Vintage

Where to Purchase:

Whole Foods Market locations