



3570 Garrison Gate SW  
403.984.3348

2015 14th Street NW  
403.282.8331

Cheese Box  
June 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

**4yr Cheddar—Unpasteurized Goat's Milk—Ontario**

So here's thing: people always want to try new and curious ideas. Cheddar does not generally qualify as "new and curious" when it comes to the cheese palate of a good Canadian. That said, sometimes it's best to not get too cute about things! This is classic, amazing Canadian Cheddar. Your old love has returned.

*Pairs With:* Noble Vines 667 Pinot Noir

**Manchego—Pasteurized Sheep's Milk—Spain**

One of the most well known import cheeses in the world. Manchego has a sweet, nutty flavour that is quite characteristic of this milk type. Slightly sharp, with a dry, crumbly texture, Manchego is very versatile and easy to partner up with.

*Pairs With:* Faustino V11 Tempranillo

**Cave Aged Gruyere – Unpasteurized Cows Milk– Switzerland**

Cave Aged Gruyère has a hard rustic brown rind, with a yellowish-ivory body and is made with raw milk. This cheese is hand picked after 3 months to be aged another 6 months in the sandstone caves outside of Lucerne after another 3 months of natural aging. The result is a combination of crunchy hazelnut sharpness that melts in one's mouth and the smooth full body flavour that originates in all Swiss Gruyère - in a word, "perfection".

*Pairs With:* Gunsight Rock Paso Robles Cabernet

**Bella Lodi—Unpasteurized Cow's Milk—Italy**

Bella Lodi is made solely by an ancient dairy farm, more than one 100 years old, in the municipality of Parco Adda Sud. White in colour with very limited variations even in summer; intense and fragrant smell; full flavour that is not too sharp or salty.

*Pairs With:* "Il Nespoli" Sangiovese di Romagna

**Beemster 26 mo—Pasteurized Cow's Milk—Holland**

An outrageously complex aged Gouda from Holland. Caramel, toffee and nice crystallization sort of sum up this beauty. For the age, this cheese has an amazing texture; not dry at all and surprisingly creamy.

*Pairs With:* Carmen Gran Reserva Carmenera

**St Agur—Pasteurized Cow's Milk—France**

St. Agur is a soft, creamy, blue cheese, from France. Its interior is soft and white, with strips or splotches of blue mould. It has a creamy rich flavour. Its spreadable consistency makes it very popular as a cocktail cheese on crackers or rounds of firm pumpernickel.

*Pairs With:* Dr L Dry Riesling

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