



LA WineFest 2012
Artisanal Cheese & Wine Pairing Adventure
"A taste of the good life"

Emmi Roth USA – Monroe, Wisconsin
Grand Cru Gruyère Surchoix

This is a cheese that's aged nine months...and more. Their Cellar Master hand-selects the finest wheels of Gruyère for additional curing...not all cheeses can attain the coveted status of Surchoix (from the French, meaning "top choice"). Beautifully wine-friendly. Best of Show, 1999 American Cheese Society; First Place, 2000 World Cheese Championship; Gold Medal, 2004 World Cheese Awards.

Paired with: 2009 Rosenthal Estate Chardonnay –Newton Canyon, Malibu

Sartori– Plymouth, Wisconsin
Sartori Reserve Salsa Asiago – Cow
Wisconsin Master Cheesemaker - Mike Matucheski

Mike's Asiago is hand-rubbed with an exotic mélange of sun-dried tomatoes, onions, garlic and ancho peppers infused in extra-virgin Spanish olive oil. When the salsa rub has air cured, the cheesemaker wraps the wheels again to further marry the flavors. Salsa in this cheese is referring to the Italian word for sauce, salsa. Salsa Asiago won the blue ribbon in its class at the 2011 U.S. Championship Cheese Contest.

Paired with: 2009 Rosenthal Estate Merlot –Newton Canyon, Malibu

Widmer's Cheese Cellars – Theresa, Wisconsin
Wisconsin Master Cheesemaker - Joe Widmer

Third generation cheesemaker, Joe Widmer, is a fine artist whose medium is cheese. Joe is one of only 44 Wisconsin Master Cheesemakers who have passed the state's rigorous standards...much like a Master Sommelier or Master Chef program.

Aged Brick Spread – Cow

OOOHHH, you will crave this spread once you've had just a teeny bite. I tasted it when I went to visit Joe at his small creamery in rural Wisconsin and had the joy of being turned on to Joe's Aged Brick Spread. Enjoy! Made from a blend of Joe's Aged Brick and his Cheddar, this delectable spread will keep you coming back for more. Slather it on artisan bread and you will be in heaven

Paired with: Rosenthal The Malibu Estate 2009 Merlot

6-Year Cheddar – Cow

Joe's family has been making cheese for three generations. He is a salt of the earth person and describes this cheddar as

450 North Rossmore Avenue, Los Angeles, California 90004
323.463.2025 | www.TheCheeseImpresario.com



**THE
CHEESE
IMPRESARIO®**

a burst of flavor, nutty, intense, a bit crumbly and without that bitter bite sharp cheddars often have. His is a smooth as silk cheddar.

Paired with: 2006 Rosenthal Estate Cabernet Sauvignon -Newton Canyon, Malibu

