

ROGUE CREAMERY

Special Reserve Blue 2.5kg

Origin: Oregon, USA **Farmhouse** Classification: Cow's Milk Milk:

Blue Type:

2.6kg wheel Form: 702058 Item Code:



Roque Creamery is recognised as one of the most innovative artisan dairies in north America and owners David Gremmels is committed to producing carefully handcrafted cheeses using only sustainable techniques.

This rare blue cheese is hand for only a few weeks each year during the autumn equinox. At this time of year the creamery's single herd of Brown Swiss and Holstein cows are at the end of the natural lactation cycle and their rich concentrated milk is infused with the esters of native grasses, hops, clover, blackberries and wild herbs that grow in the lush grazing pastures that grow beside the Roque River.

After the young cheeses have been salted and pierced they are hand wrapped in local Syrah vine leaves macerated in pear brandy from nearby Clear Creek, and then ripened in the dairy cellars for at least 15 months. Its moist creamy texture has a creamy blue mould flavour with subtle hints of brandy, fruit and autumn pastures.

