

# These NW craft ciders deserve the perfect cheese.



*Pairings curated by our team member experts at Whole Foods Market.*



## Kaasaggio Originale

**Pair with: Bauman's Cider Company Muscadet de Dieppe SV**  
Kaasaggio Originale is a cheese aged five months and blends Dutch matured Gouda with the nuttiness of true Italian Parmesan.



## Cypress Grove Purple Haze

**Pair with: Tieton Cider Works Porter's Perfection or Centre Ring by Neigel Vintners Private Reserve Hard Apple Cider**  
The distinct and unexpected marriage of lavender and hand-harvested fennel pollen makes Purple Haze utterly addictive.



## Rogue Creamery Smokey Blue

**Pair with: Rootwood Cider Harrison or Runcible Cider Crab Nebula**

Smokey Blue is cold-smoked over Oregon hazelnut shells; infusing the cheese with aromas of barrel-aged vanilla, bread pudding, and candied bacon. The taste has spicy-sweet flavors of honey, apple, and nectarine, with a mild "blue" finish.



## Deer Creek Cheddar 36 months

**Pair with: E.Z. Orchards Cidre Roman Beauty or Freewater Cider Co. Opal**

Deer Creek Cheddar is a classic Extra Sharp Cheddar with a rich, bold flavor and an unexpected creamy finish.



## Jasper Hill Creamery Hartwell

**Pair with: Woodinville Ciderworks Red Flesh or Art + Science, Cider & Wine Mountain Rose**

Hartwell continues to soften as it ripens; flavors go from custard like and approachable to more assertive and complex. At peak, aromas of butter-softened leeks create a savory base for a floral, crisp-apple nuance.



## EMMI Le Maréchal's

**Pair with: Swift Cider Honeycrisp**

Le Maréchal's has a distinctive aroma of butter, dried fruits, and a touch of barnyard. Its flavor is intense and lingering, with notes of salted caramel, roasted almonds and herbs.

Alcohol: Must be 21+. Please drink responsibly.