

Richmond Hill cafe & larder

CHEESE NOTES

Rogue River Blue

Oregon, United States of America

The Rogue River Creamery focusses on using local and sustainable farming methods, from the grape leaves to the cow's milk to the pristine waters of the Rogue River. Rogue River Blue is made solely during the autumn equinox and before the winter solstice, from the cows that have grazed on the native mountain grasses, herbs and flowers, which border the Rogue River.

The cheese is hand-wrapped in syrah leaves that have been soaked in a local pear brandy for 10 months. The flavour is immersed into the cheese, with tastes of brandy, fruit and burnt cream coming to the fore. With a creamy, smooth texture flecked with a crystalline crunch, this award-winning sweet blue cheese displays its rich harvesting terroir with hints of ripened berries, hazelnuts and pears.