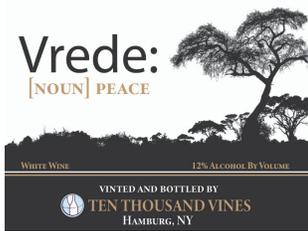




Ten Thousand Vines & Reverie Creamery  
are pleased to present

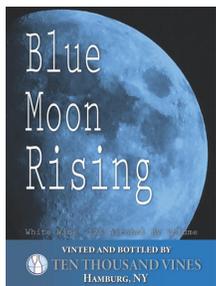
# Perfect Pairings



## VREDE & BUCHERON | \$26.99

Chenin Blanc from South Africa, light, crisp and refreshing. Notes of crispin and gala apple. In the mid palette it shows a touch of limestone character to make it really interesting. This excellent summer wine finishes very dry.

*Bucheron: French soft ripened goat cheese – tangy paste and creamy under the rind.*



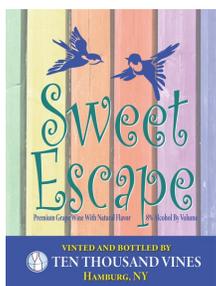
## BLUE MOON RISING & CHAMOMILLA | \$23.99

## BLUE MOON RISING & TOM | \$24.99

Slightly sweet white wine, fruity and tropical with caramelized pineapple in the nose. Orange blossom honey, and spiced poached pear profile. It is fuller bodied with just enough oak to support the fruit without overshadowing. Creamy to buttery texture with a hint of sweetness in the finish.

*Chamomilla: A sweet cheese hybrid of a Tomme and Alpine style cheeses. A tea of organic Chamomile is added to the curds causing the resulting paste to be buttery, sweet, creamy and herbaceous. Aged 4-6 months, Chamomilla is fresh and spring like.*

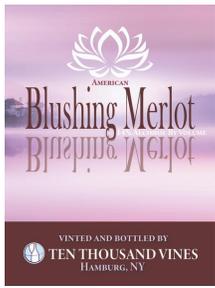
*Tom: Tomme Style cheese (style originated in the French Alps). Award-winning Tom is made with pasteurized cow's milk, mixed Ayrshire and Jersey, aged 60+ days. Rind is rustic with an earthy aroma of straw and hay. The texture is creamy, but the paste comes with a mildly tangy bite that resembles a young cheddar.*



## SWEET ESCAPE & CAMBOZOLA | \$22.99

Sweet sipping fruity wine with notes of peach and raspberry. A true summer wine, look for hints of lemon zest as you sip this light and refreshing treat... one bottle may not be enough.

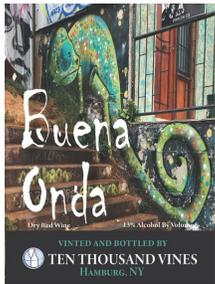
*Cambozola: A creamy blue cheese – Triple cream with very light blue. Sweet cream notes.*



## **BLUSHING MERLOT & MERLOT BELLAVITANO | \$21.99**

This rosé wine is dry but with without the acidic bite. Fruity and medium bodied. Passion fruit in the nose, look for a silky texture in this clean and bright wine.

*Merlot Bellavitano: Hybrid of Cheddar and Parmesan soaked in Merlot – creamy texture, slightly tangy with fruity aroma.*

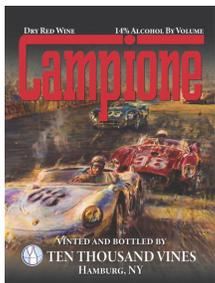


## **BUENA ONDE & PECORINO PEPATO | \$25.99** **BUENA ONDE & GITANE ON WECK | \$25.99**

Dry Chilean red. This wine is a blend of Carmenera, Cab Franc, Syrah, and Pais; intense, deeply colored, and jammy. Medium body with cranberry and red plum flavors. Smooth and spicy finish.

*Pecorino Pepato: Sheep milk cheese from Italy studded with peppercorn. Creamy texture with slight sweet citrusy notes – studded with peppercorn.*

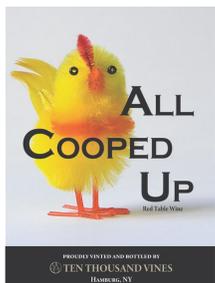
*Gitane on Weck: This cheese has not just the seeds, but a whole tea of organic caraway added to the curds before molding takes place. Gitane on Weck is like a hearty sandwich without the bread. Creamy with a subtle caraway bitterness, this is a perfect everyday cheese but can also work in a variety of recipes.*



## **CAMPIONE & WANDERER | \$30.99**

Dry full-bodied Italian red. It is fruit forward with a cherry cranberry chutney nose. The acidity gives a distinct structured backbone. The finish shows a touch of baking spice, but doesn't linger.

*Wanderer: Wanderer is Reverie's alpine style cheese. Aged for six months, this is a harder and denser cheese than the others made at Reverie. Wanderer has a complex flavor with notes of salted caramel and nuttiness and a texture that is meaty and smooth. Don't forget to eat the rind, because it is washed with Porter beer from the local Big Inlet Brewery in Mayville; while it doesn't give a beer taste, it adds a layer of malt and hazelnut.*



## **ALL COOPED UP & FROMAGER D'AFFINOIS | \$21.99**

This lively Corvina is soft and round, she's on the sweet side with tons of fruit flavor in the front. Red plum notes make this wine perfect for day drinking in your pajamas.

*Fromager D'Affinois: Double cream brie – super creamy.*

