

BLUEHORN WINE-SOAKED BLUE CHEESE



Bluehorn Blue Cheese is handmade using Rogue Creamery’s traditional, open-vat cheesemaking methods, then cave-aged for an extended period of time to develop a soft, luxurious texture. After the cheese is removed from our caves, we soak each wheel in an organic, biodynamic Syrah red wine sourced from Southern Oregon’s award-winning Troon Vineyard. The wine’s complex bramble fruit and plum notes enhance the naturally fruity profile of the cheese and lend a heady quality to the tasting experience, seeping into the blue caves in each wheel over time. The wine also provides a subtle purple hue to the rind, making this wedge a standout on any cheese and charcuterie board.



PAIRING SUGGESTIONS

Syrah, Zinfandel, and Port Wines.

A decadent cheeseboard standout, ideally paired with fresh berries, honey, and a toothsome, shortbread-style cracker.

QUICK FACTS

- ★ Blue Cheese soaked in Biodynamic Syrah wine from Southern Oregon
- ★ USDA Certified Organic
- ★ Cave-Aged at least 120 Days
- ★ Animal Welfare Approved
- ★ Vegetarian Friendly and Gluten Free
- ★ Sulfite Free

NOTABLE AWARDS

- ★ **SUPERGOLD** - World Cheese Awards (2022)
- ★ **BRONZE** - International Cheese & Dairy Awards (2023)
- ★ **GOOD FOOD AWARD FINALIST** (2024)

PRODUCT SPECS

SHELF LIFE:

180 Days from Pack Date

SUGGESTED STORAGE:

Keep Refrigerated at 38° – 41° F

MILK TYPE:

USDA Certified Organic Pasteurized Whole Cow’s Milk

RENNET:

Vegetarian, GMO Free Microbial Enzyme

INGREDIENTS:

Organic Pasteurized Cow’s Milk, Salt, Organic Red Wine, Enzymes, Cheese Cultures, Penicillium Roqueforti

	WHEEL
ROGUE ITEM NUMBER	35683
SAVENCIA ITEM NUMBER	200728
RETAIL UNIT UPC	041174163009
CASE UPC	041174163016
RETAIL UNIT SIZE	5.25 lb RW wheel
CASE PACK	1 / 5.25 lb RW wheel
RETAIL UNIT DIMENSIONS	7" x 7" x 5"
CASE DIMENSIONS	7.5" x 7.5" x 5.25"
CASE NET/GROSS WEIGHT	5.25 / 5.6 lbs
TI / HI	30 / 10

Nutrition Facts	
Serving Size 1oz (30g)	
Servings: varies	
Amount Per Serving	
Calories 110	
%Daily Value*	
Total Fat 10g	13%
Saturated Fat 7g	35%
Trans Fat 0g	
Cholesterol 35mg	12%
Sodium 220mg	10%
Total Carbohydrate 1g	0%
Fiber 0g	0%
Total Sugars 0g	
Protein 6g	
Vit. D 0mcg	0% DV
Calcium 163mg	13% DV
Iron 0mg	0% DV
Potas. 25mg	1% DV
*Percent Daily Values are based on a 2,000 calorie diet.	

ABOUT OUR WINE PARTNER:

Our neighbors at Troon Vineyard supply Rogue Creamery with Syrah red wine to soak Bluehorn Blue, as well as the Syrah grape leaves used to wrap our most acclaimed seasonal offering, Rogue River Blue. In fact, the exact same vines that provide leaves for Rogue River Blue provide the grapes for Bluehorn. A Regenerative Organic Certified™ vineyard, Troon was recognized in 2022 as a Top Five Finalist for American Winery of the Year by Wine Enthusiast Magazine.