

ROGUE RIVER BLUE



As fall comes to the Rogue Valley, cooler temperatures and wet weather bring renewed growth to the pastures. This is when our cow's milk is at its best – and it's only during these months that we make our seasonal Rogue River Blue – a cheese named World Champion at the 2019/20 World Cheese Awards. After nine to eleven months of careful tending in our aging caves, our team hand-wraps each wheel in organic, biodynamic Syrah grape leaves that have soaked in pear spirits. We celebrate the release of the year's new Rogue River Blue Cheese on the Autumnal Equinox each year.

Rogue River Blue's texture is fudgy and decadent, with the subtle crystalline "crunch" of calcium phosphate (brushite) crystals that become more pronounced with age. Its complex flavor profile includes notes of brandy, toffee, truffle, seared steak fat, and fig.



PAIRING SUGGESTIONS

Syrah, Viognier, Cabernet Franc, Sauternes, and other Late Harvest and Port Wines; Chocolate Stout beer; Whiskey.

Delicious on its own or served with a simple fruit compote. Roasted hazelnuts, glazed pears, figs, and seared red meat are other favorite pairings.

QUICK FACTS

- ★ Cave-aged blue cheese wrapped in Syrah grape leaves that are macerated in pear liqueur
- ★ USDA Certified Organic
- ★ Animal Welfare Approved
- ★ Vegetarian Friendly
- ★ Gluten Free

PRODUCT SPECS

SHELF LIFE:

270 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:

USDA Certified Organic Pasteurized Whole Cow's Milk, Salt, Enzymes, Cheese Cultures, Penicillium Roqueforti, Organic Grape Leaves, Organic Pear Liqueur

| | WHEEL |
|--------------------------------|---------------------|
| ROGUE ITEM NUMBER | 35834 |
| SAVENCIA ITEM NUMBER | 200482 |
| CASE UPC | 041174169018 |
| RETAIL UNIT SIZE | 5 lb RW wheel |
| CASE PACK | 1 / 5 lb RW wheel |
| RETAIL UNIT DIMENSIONS | 7" x 7" x 4.5" |
| CASE DIMENSIONS | 7.5" x 7.5" x 5.25" |
| CASE NET / GROSS WEIGHT | 5 / 5.28 lbs |
| TI/HI | 30 / 10 |

NOTABLE AWARDS

- ★ 2019/20 World Cheese Awards: World Champion
- ★ 2023 International Cheese & Dairy Awards (Gold)
- ★ 2018 Specialty Food Association Sofi (Gold)
- ★ 2009 & 2011: American Cheese Society (ACS) Competition Best In Show



Nutrition Facts

Serving Size 1oz (30g)
Varied Servings Per Container

Amount Per Serving

Calories 110

%Daily Value*

| | |
|------------------------------|------------|
| Total Fat 9g | 12% |
| Saturated Fat 7g | 35% |
| Trans Fat 0g | |
| Cholesterol 35mg | 12% |
| Sodium 190mg | 8% |
| Total Carbohydrate 1g | 0% |
| Fiber 0g | 0% |
| Total Sugars 0g | |
| Protein 7g | |

Vit. D 0mcg 0% DV

Calcium 146mg 11% DV

Iron 0mg 0% DV

Potas. 25mg 1% DV

*Percent Daily Values are based on a 2,000 calorie diet.