

THE LOYALIST MARKET

CHEESEMONGER'S BOX

TASTE OF NORTH CAROLINA

WHAT'S IN THE BOX?

BOXCARR HANDMADE CHEESE

COTTONBELL

CEDAR GROVE / NORTH CAROLINA

AGED: 8 WEEKS

@ **BOXCARRHANDMADECHEESE**

Modeled after their spring/summer cheese called Cottonseed, a mix of cow and goat's milk, once the goats stop producing milk in the fall, Boxcarr transitions to an all-cow's milk version for the colder months. This mild soft ripened cheese has grassy and almond aromas, with flavors of cultured butter, fatty cream, salt, and mushrooms. Boxcarr has been winning awards from the start since founding their Italian-inspired cheese operation in 2015.

Pairing suggestions: Chardonnay, Petit Manseng, Prosecco

Pasteurized Milk / Animal Rennet



LOOKING GLASS CREAMERY

BEAR WALLOW

FAIRVIEW / NORTH CAROLINA

AGED: 8+ MONTHS

@ **ASHEVILLECHEESE**

This raw milk Alpine style cheese is made in a traditional format, with wheels weighing at least 20lbs each. The natural rind is washed in red wine and regularly turned and brushed. This farmstead cheese is made entirely on site with their own herd of about 50 cows, comprised of mostly Jersey and Holstein, using a rotational grazing pattern on their 226 acres. Flavors are floral, grassy, and tangy, with a brothy, savory finish and citrusy aroma.

Pairing suggestions: Pinot Noir, Cabernet Sauvignon, Cabernet Franc, Gewürztraminer

Raw Milk / Animal Rennet



GOAT LADY DAIRY

LINDALE

CLIMAX / NORTH CAROLINA

AGED: 4-8 MONTHS

@ **GOATLADYDAIRY**

Nestled in the Piedmont region of NC, this raw cow's milk Gouda is made from the milk of a neighboring farm's milk. Using specially selected cultures from Holland, Lindale has a remarkably smooth, creamy mouthfeel with a contrasting crystalline texture from the tyrosine deposits speckled throughout. Highlighting a sweet buttery flavor, as it ripens, it develops brothy, umami flavors with a nice caramel finish.

Pairing suggestions: Cabernet Franc, Cabernet Sauvignon, Pinot Noir, Riesling

Raw Milk / Animal Rennet

