



The Cheese Shop Inc. is honored and pleased to both sell **Oakville Cross Cabernet**, as well as to be asked by Ruthie & Jack to suggest some cheese pairings for their wonderful wine.

*Our signature **Oakville Cross Cabernet** ~ rich, vibrant currant and blackberry flavors with a hint of vanilla and anise. You will love the long soft finish. Ready to drink now ~ will age gracefully 10+ years.*

The following are three cheeses that will pair nicely:

Fromage D’Affinois, Truffle

A mild, elegant double crème from France, this cheese has just a hint of sweetness, making it the perfect after dinner treat to aide the digestion or as an appetizer with a bit of bubbly! To top it off, this soft ripening cheese has almost three times as much calcium as Brie. This cheese has the pleasure of being blended with truffles to give the cheese a clean earthy flavor without garlic characteristics. Possibly the best truffle cheese we have ever tasted.

Old Amsterdam

A dynamic cheese that is 18 months of age, this Dutch Gouda (pronounced “how-duh”), has a flavor that balances between Cheddar and Parmigiano Reggiano. This cheese has a texture that is rich and creamy in the front of the mouth, and has a “crunch” character towards the finish. Produced exclusively by the Westland family, this has become one of the most popular cheeses we have ever sold in 36+ years of business.