



Smokey Blue

from Rogue Creamery

Smokey Blue is the first of its kind in the world. Inspired by a chef, its flavor is derived from cold-smoking blue cheese over the shells of native Oregon hazelnuts. The result is a cakey yet smooth blue reminiscent of candied bacon. Sweet, nutty flavors envelope the rich Organic milk, creating a crème brûlée sensation that is balanced by the earthy flavors of smoke and a hint of the toasted richness of a campfire. A cheese bursting with character and terroir, this is a true signature of the state of Oregon.



Food Pairings

Serve with nut brittle or roasted fall fruits; or try atop deviled eggs or a hamburger.



Beer Pairings

Smoked Lager or Brown Ale.



Wine Pairings

Cabernet Franc, Zinfandel, Sauternes; or even an American Whiskey.

Inquiries:

contact@americancheesecompany.com

Location

Situated in the heart of the Pacific Northwest, Rogue Creamery has been inspired by a sense of place for 80 years. Rogue draws from the beauty and flavors of Southern Oregon's Rogue River Valley to create award-winning handcrafted cheeses with local, Certified Organic milk.



The Cheesemaker

Cheesemakers David Gremmels and Cary Bryant have maintained the principles laid out in the 1930s by Tom Vella, the pioneering founder of Rogue Creamery. Rogue cheeses have garnered more than 4 trophies and 30 awards, including World's Best Blue Cheese at the 2003 World Cheese Awards, a first for a U.S. creamery. In 2015, Mr. Gremmels won the Specialty Food Association's annual Business Leadership Award for advancing food standards in society – and society itself – by creating social, economic and environmental impact through innovation and vision. Rogue's motto: People dedicated to sustainability, service, and the art and tradition of creating the world's finest handmade cheese.

The Name

We'll give you only one guess as to why our Smokey Blue was so named. Smoking our blue cheese over locally sourced hazelnut shells was a stroke of pure genius, and we aren't ashamed to admit it!

Awards

1st Place, Cow Milk Smoked Cheese: 2015 ACS Awards
2nd Place, Blue Veined: 2015 US Championship Cheese
Best American Cheese: 2012 World Cheese Awards
Best in Show: 2011, 2009 ACS Awards
Innovation Award: 2006 SIAL Paris, France
Best American Cheese: 2004 World Cheese Awards

Cheese Care

Store cheese under refrigeration between 3.3°–4.4° C. Always let your cheese come to room temperature before serving for its full flavor to develop.

Ingredients

Certified Organic Pasteurized Cow Milk, Salt, Enzymes, Cultures, Penicillium Roqueforti. Hormone-Free and Antibiotic-Free.

Rennet Type

Microbial (Vegetarian).

Optimal Shelf Life

6 months.

Size

2.27-kg. wheel.

Product Details

Pack Size: 1/2.27 kg.

Product Dimensions: 20.25 x 20.25 x 5 cm.

Box Dimensions: 43.25 x 23 x 15.25 cm.

Net Case Weight: 2.27 kg.

Gross Case Weight: 2.35 kg.

Nutrition Facts

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Rogue Creamery - Smokey Blue Cheese

Servings:

Calories	100	Sodium	250 mg
Total Fat	8 g	Potassium	0 mg
Saturated	6 g	Total Carbs	0 g
Polyunsaturated	0 g	Dietary Fiber	0 g
Monounsaturated	0 g	Sugars	0 g
Trans	0 g	Protein	6 g
Cholesterol	30 mg		
Vitamin A	0%	Calcium	0%
Vitamin C	0%	Iron	0%

*Percent Daily Values are based on a 2000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.