



OREGON BLUE

FROM ROGUE CREAMERY

Oregon Blue is the cheese that sparked Rogue Creamery’s enduring passion for blue cheese. A classic, signature blue, it has been artisan-made with raw cow’s milk since 1957. It was the West Coast of the United States’ first blue cheese – an approachable blue with a firm but buttery paste and a bouquet of flavors to satisfy a range of palettes. Bite into Oregon Blue and find a briny flavor with notes of huckleberry and sweet nuts with veins of mellow, earthy blue molds blooming throughout.



FOOD PAIRINGS

Wonderful in seasonal salads, or serve with earthy fruits such as figs, or red pears.



BEER PAIRINGS

Brown Ale or Stout.



WINE PAIRINGS

Riesling, Supple Viogniers, Burgundy, or Pinot Noir.



INQUIRIES:

contact@americancheese.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

Oregon Blue was named for Rogue's home state, which is covered in lush green pastures where the Rogue herd feasts on a wide variety of native grasses, hop clover, wild herbs, Himalayan blackberries and wildflowers.

AWARDS

Gold Medal: Blue Cheese, 2012 American Cheese Society Judging
Silver Medal: 2013 World Cheese Awards
3rd Place, Blue: 2017 US Cheese Championship

CHEESE CARE

Store cheese under refrigeration between 3.3^o–4.4^o 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

Nutrition Facts	
Serving size	1 oz (28g)
Amount Per Serving	
Calories	100
% Daily Value*	
Total Fat 8g	10%
Saturated Fat 6g	30%
Trans Fat 0g	
Cholesterol 30mg	10%
Sodium 250mg	11%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 6g	12%
Not a significant source of vitamin D, calcium, iron, and potassium	
*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.	