



October Sunset Bay

A fiery orange line streaks through this luscious aged cheese beneath its coating of ash.

Our featured cheese for October, *Sunset Bay* blends the best of all possible worlds - the smoky edge of imported Spanish *pimentón* paprika, the moderating influence of the edible vegetable ash on the rind, and of course the dense, creamy goat's-milk bloomy rind cheese that we love to make (and eat!) every week.

Pimentón gets its distinctive flavor from the curing process, as the ripe peppers harvested at the end of summer are dried in October over oakwood fires. The dried peppers are ground to produce the dark red, flavorful powder. We order *pimentón* from our local natural foods grocery store.

Our *Sunset Bay* ages for three weeks, absorbing the essence of the *pimentón* and the edible vegetable ash that coats the rind (an echo of the oakwood fires in Spain) before being wrapped for sale. As the cheese continues to ripen, the interior changes from a smooth, dense paste to a silky cream.

This medium-large wheel is stunning when sliced for serving, and stores well when wrapped in its original packaging.

Average weight: 2 pounds*

* Note: Because we hand-ladle and hand-pack our cheeses, the individual weights will vary.

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