

Cheese Tasting Notes

Cheese Name: _____

Maker/Creamery: _____

MILK TYPE: Cow Goat Sheep Other:

TYPE: Fresh Soft Semi-Soft Firm Semi-Firm
Semi-Hard Hard

TEXTURE: Brittle buttery chalky chewy creamy
crumbly crystalline dense dry elastic firm
flaky fluffy grainy oily open runny
Semi-firm smooth soft sticky spreadable
springy soft-ripened stringy supple

FLAVOR: Earthy Tangy Milky Mild Nutty
Sweet Salty Sharp Smokey Tart
Fruity Barnyard

AROMA: Earthy Fresh Strong Aromatic Pungent
Feet Mild Intense Mellow Nutty
Strong Farmy Stinky

STYLE: Blue Bloomy-Rind Pasta Filata Washed Rind Brined

Other tasting notes:

Pairing: Wine type _____ Beer style _____.

Accompaniments: Nuts Fruit Jam