

TABLE & VINE  
**CHEESE**  
*of the month*

*Hard cheese and soft cheese, cow's milk, goat's milk and sheep's milk, mountain cheese and more, Table & Vine's collection of award-winning, handcrafted, artisan cheeses from around the world includes Italian Parmigiano, aged Gouda, farmhouse Cheddar, English Stilton, domestic Chèvre and French Camembert, amongst many others.*

*Whether it's a simple cheese plate for one or served as an hors d'oeuvre at your next celebration, used as a secret ingredient in your next culinary experience or to just simply enjoy with your favorite bottle of wine, our specialty foods staff can always help you make the right choice!*



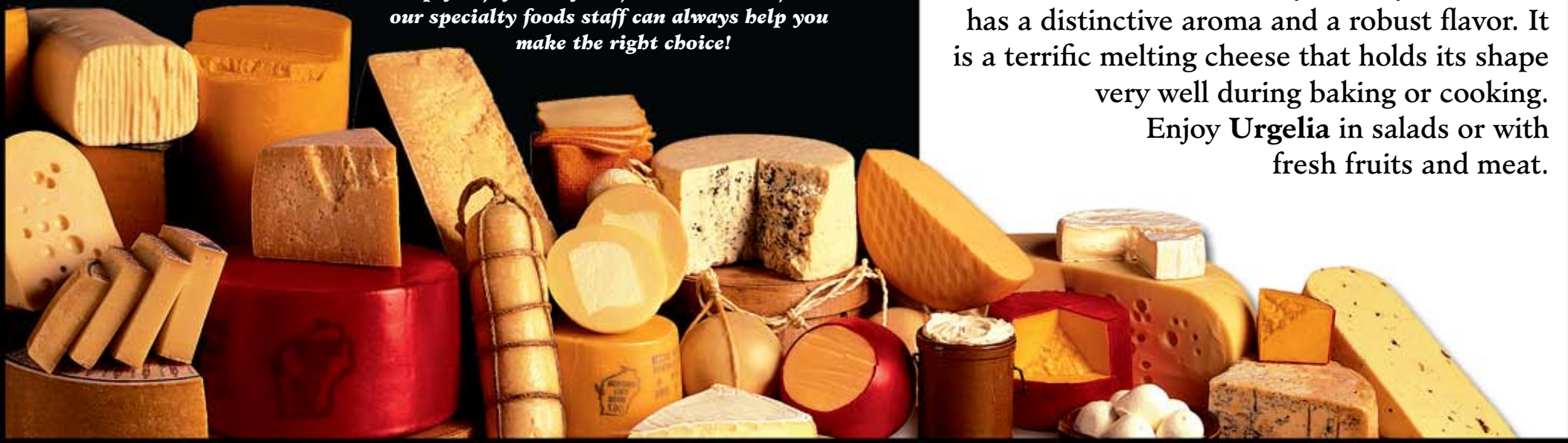
**September 2009**  
**Last Call For Summer**  
**Gorgonzola Dolce**  
**\$ 10<sup>98</sup>**  
**lb**

This Italian cheese is produced in the famous Piedmont Region of Italy. It's sweet and tangy, yet mild flavor and soft, creamy texture makes it absolutely decadent and above all...simply delicious! This young Italian blue is a great cheese to introduce to your friends who claim to be "not into blue". Enjoy this sinfully decadent cheese with fresh fruits.

TABLE & VINE  
**CHEESE**  
*of the month*

*Hard cheese and soft cheese, cow's milk, goat's milk and sheep's milk, mountain cheese and more, Table & Vine's collection of award-winning, handcrafted, artisan cheeses from around the world includes Italian Parmigiano, aged Gouda, farmhouse Cheddar, English Stilton, domestic Chèvre and French Camembert, amongst many others.*

*Whether it's a simple cheese plate for one or served as an hors d'oeuvre at your next celebration, used as a secret ingredient in your next culinary experience or to just simply enjoy with your favorite bottle of wine, our specialty foods staff can always help you make the right choice!*



**September 2009**  
**Last Call For Summer**  
**Urgelia**

**\$ 11.98**  
**lb**

From the pristine pastures at the foothills of the Catalan Pyrenees mountain region of northern Spain comes this excellent cow's milk cheese. **Urgelia** is a natural, washed rind cheese with a wonderfully creamy texture. It has a distinctive aroma and a robust flavor. It is a terrific melting cheese that holds its shape very well during baking or cooking. Enjoy **Urgelia** in salads or with fresh fruits and meat.

TABLE & VINE  
**CHEESE**  
*of the month*

*Hard cheese and soft cheese, cow's milk, goat's milk and sheep's milk, mountain cheese and more, Table & Vine's collection of award-winning, handcrafted, artisan cheeses from around the world includes Italian Parmigiano, aged Gouda, farmhouse Cheddar, English Stilton, domestic Chèvre and French Camembert, amongst many others.*

*Whether it's a simple cheese plate for one or served as an hors d'oeuvre at your next celebration, used as a secret ingredient in your next culinary experience or to just simply enjoy with your favorite bottle of wine, our specialty foods staff can always help you make the right choice!*



**September 2009**  
**Last Call For Summer**  
**Zamorano**

**\$ 16<sup>98</sup>**  
**lb**

**Zamorano** has its origins in Spain's northwest province of Zamora. **Zamorano** is a hard sheep's milk cheese that is noticeably nuttier and richer and invariably superior to its Spanish cousin Manchego. **Zamorano** has a sharp, moderately gamey, sheep's-milk flavored bite and a firm texture that just melts in your mouth.

TABLE & VINE  
**CHEESE**  
*of the month*

*Hard cheese and soft cheese, cow's milk, goat's milk and sheep's milk, mountain cheese and more, Table & Vine's collection of award-winning, handcrafted, artisan cheeses from around the world includes Italian Parmigiano, aged Gouda, farmhouse Cheddar, English Stilton, domestic Chèvre and French Camembert, amongst many others.*

*Whether it's a simple cheese plate for one or served as an hors d'oeuvre at your next celebration, used as a secret ingredient in your next culinary experience or to just simply enjoy with your favorite bottle of wine, our specialty foods staff can always help you make the right choice!*



**September 2009  
Last Call For Summer**

**Piave**

**\$ 12<sup>98</sup>  
lb**

Piave is named after the river Piave, in the northernmost part of the province of Belluno, Italy. Piave is a hard cheese that has an intense, full-bodied flavor reminiscent of *Parmigiano Reggiano* that intensifies with age and makes this cheese so distinctively unique. Piave is a wonderful table cheese, and makes a great companion to any cheese plate.