

## 01 The Green Barn Door

(544 State St.)

### **Sartori BellaVitano Chardonnay**

*Bright and buttery Chardonnay compliments this creamy BellaVitano, sending your taste buds on a trip straight to France.*

## 02 IT'SUGAR

(542 State St.)

### **Sartori BellaVitano Merlot**

*Creamy parmesan-style cheese soaked in merlot wine.*

## 03 madison optometric center

(512 State St.)

### **Widmers Brick**

*This Wisconsin original has a smooth and creamy interior, cradled by a slightly tacky washed rind with a distinct aroma.*

## 04 Art Gecko

(510 State St.)

### **Roth Three Chile Pepper Gouda**

*A colorful trio of chipotle, habanero and jalapeño peppers add a south-of-the-border twist to this award-winning cheese.*

## 05 Downtown Madison Visitor Center

(452 State St.)

### **Roth Gran Queso**

*A distinctly Wisconsin take on Manchego made with buttery cow's milk. Subtle spice imparted by a paprika and cinnamon rind.*

## 06 Fair Trade Coffee House

(418 State St.)

### **Sartori BellaVitano Espresso**

*Creamy parmesan-style cheese rubbed with freshly roasted espresso.*

## 07 The Soap Opera

(319 State St.)

### **Uplands Pleasant Ridge Reserve**

*A grassy, nutty, and complex alpine-style cheese made in Dodgeville, WI; one of the most highly revered cheeses made in the United States.*

# Wisconsin Specialty Cheese Walk



## 08 Parthenon Gyros

(316 State St.)

### **Klondike Odyssey Feta**

*Salty and crumbly, a perfect cheese for snacks and salads.*

## 09 Flyght Cycle

(305 W. Johnson St.)

### **Roelli Cheese Haus Little Mountain**

*A well-balanced local take on Swiss appenzeller. Nutty and grassy with a supple texture.*

## 10 Fontana Sports Specialties

(216 N. Henry St.)

### **Roelli Cheese Haus Red Rock**

*This cutting edge Wisconsin Cheese combines all of the greatness of a fine English Cheddar with the bite and creaminess of a French Blue.*

## 11 Little Luxuries

(230 State St. Stop 2)

### **Sartori BellaVitano Black Pepper**

*Creamy parmesan-style cheese rubbed with freshly ground black pepper.*

## 12 Anthology

(230 State St. Stop 1)

### **Deer Creek The Night Walker**

*An eighteen-month, wood box cured sweet finish cheddar that has taken a long soak bath in bourbon.*

## 13 Serrv

(224 State St.)

### **Roth Siracha Gouda**

*A smooth and creamy gouda packed with flavorful and spicy siracha peppers.*

***Visit [downtownmadison.com/Cheesewalk](http://downtownmadison.com/Cheesewalk) has more information and a digital map.***

## 14 Goodman's Jewelers

(220 State St.)

### **Roth Private Reserve**

*A nutty, chewy, raw milk gruyere style cheese with hints of mushroom.*

## 15 The Icon, Restaurant and Tapas Bar

(206 State St.)

### **Marieke Gouda Feungreek**

*Supple, milky, young gouda with fenugreek seeds. Features unique notes of maple and butterscotch.*

## 16 Wisconsin Cheese Mart

(119 State St.)

### **Hook's 5 year**

*Carefully selected super-aged cheddar. Sharp and crumbly with a hint of sweetness.*

## 17 (shoo)

(109 State St.)

### **Roth Havarti Horseradish**

*A kick of flavor with fresh chives, horseradish and mustard seeds to surprise every taste bud.*

## 18 The Wisconsin Veterans Museum

(30 W. Mifflin St.)

### **Chalet Limburger Cheese**

*A robustly aromatic ripened Wisconsin cheese famous for being made in no other region of the United States.*

## 19 Boulders Climbing Gym

(129 S. Carroll St.)

### **Roelli Cheese Haus Dunbarton Blue**

*A hand crafted, cellar cured cheese with the earthy character of a fine English-style cheddar, coupled with the subtle hint of blue flavor.*

## 20 Fromagination

**15% off Wisconsin Cheese Purchases!**

(12 S. Carroll St.)

### **Crave Brothers Cheese Curds**

### **Bleu Mont Dairy Bandaged Cheddar**

*Wisconsin's claim to fame - squeaky and fresh and a traditional English-style cheddar -- bound in cheesecloth and aged in a cave, this cheese is nutty and complex with a firm and chewy texture.*

Madison's Central Business Improvement District \*

UW-Madison Parent and Family Program \*

Dairy Farmers of Wisconsin \* Fromagination



## **Wisconsin Specialty Cheese Walk**

*Saturday, October 19, 2019*

Welcome to Downtown Madison!

Explore our downtown retail businesses and shops in a new and authentically Wisconsin way – with cheese!

Learn more about award-winning, specialty Wisconsin cheese and enjoy samples provided by the Dairy Farmers of Wisconsin at participating businesses along State Street and the square.

At the end of your tasting you'll be able to purchase your favorite Wisconsin cheeses from Fromagination. **Take home a FREE "Proudly Wisconsin" insulated cheese tote with \$50 WISCONSIN cheese purchase at Fromagination.**

Participating business will also offer sales, specials, and featured items offered exclusively to Family Weekend participants.

**Please show your wristbands that you receive at check-in or Family Weekend program at participating locations to receive discounts.**

*Additional information and digital map:*

**[visitdowntownmadison.com/cheesewalk](http://visitdowntownmadison.com/cheesewalk)**

*Special thanks to Ken and the cheesemongers at Fromagination for preparing all the cheese and to the Dairy Farmers of Wisconsin for sponsoring the cheeses.*



**Parent and Family Program**  
UNIVERSITY OF WISCONSIN-MADISON

