

# Wisconsin Specialty Cheese Walk

Saturday, October 21, 2023



Welcome to Downtown Madison!

We invite you to explore our downtown retail businesses and shops in a new and authentically Wisconsin way -- with cheese!

Learn about award-winning, specialty Wisconsin cheese and enjoy samples provided by the Dairy Farmers of Wisconsin along with crackers provided by Potter's Crackers at participating businesses along State Street and the Capital Square.

At the end of your tour, all the samples will be available for one final tasting and you'll be able to purchase your favorite Wisconsin cheeses from Fromagination -- an internationally-known specialty cheese shop, located on the Square.

Please show your wrist bands that you received at check-in or Family Weekend program at participating locations.

Find all details online at:  
[www.visitdowntownmadison.com/cheesewalk](http://www.visitdowntownmadison.com/cheesewalk)



Scan for a digital map.

## LIST OF LOCATIONS & WISCONSIN CHEESES

### 1 - The University Book Store

711 State St

**Sartori BellaVitano Merlot**

Cow's Milk

Master Cheesemaker Pam Hodgson

Plymouth, Wisconsin

Creamy cheese hand-rubbed dipped merlot wine.

Delicious any time of day.

The rind is meant to be eaten and is part of the tasting experience!

### 2 - Art Gecko

510 State St

**Marieke Feungreek Gouda- Cow's Milk**

Cheesemaker: Marieke Penterman

Thorp, Wisconsin

This cheese is made from Raw Cow's milk and is reminiscent of maple syrup; this creamy Gouda has a richness elevated by sweet notes. Paired with nutty flavor notes.

### 3 - City of Madison Clerk's Office @ The Downtown Madison Visitor Center

452 State St

**Carr Valley Cranberry Chipotle**

Cow's Milk

Master Cheesemaker Sid Cook

La Valle, Wisconsin

*This is a cheese for the adventurous palate. A slight sweetness from the cranberries is counter-balanced with the smoky bite of the chipotle peppers.*

### 4 - The Soap Opera

316 State St

**Meister Morel Leek**

Cow's Milk

Cheesemaker: Scot Meister

Muscoda, Wisconsin

*Semi-soft Monterey Jack is blended with wild, earthy morel mushrooms and delicately flavored leeks.*

### 5 - Parthenon Gyros

316 State St

**Feta**

Cow's Milk

WEYAUWEGA STAR DAIRY

Weyauwega, WI

*Feta cheese was first made in Greece from sheep or goat milk. Wisconsin cheesemakers typically produce Feta from cow's milk, making it less assertive, tart, or gamy and a bit lighter than most imported Feta cheeses.*

PRESENTED BY:



#### 6 - Fontana Sports Specialties

216 N Henry St

##### **Cedar Grove Cheese Curds**

Cow's Milk

Bob Wills

Plain, Wisconsin

*Mild, fresh milk and salty flavor. T Like cheddar, they can be both orange or white. And it's not just about taste and texture— truly fresh cheese curds squeak.*

#### 7 - Little Luxuries

230 State St

##### **Deer Creek Moon Rabbit**

Cow's Milk

Cheesemaker Chris Gentine

Sheboygan, WI

*Cheddar and bathed in Green Chartreuse liqueur. The Chartreuse adds a delicate herbal bouquet with hints of cloves, citrus, rosemary, and thyme that beautifully complements the cheese's creaminess while imparting a light green hue.*

#### 8 - Sencha Tea Bar

224 State St

##### **Sartori Bella Vitano Black Pepper**

Cow's Milk

Cheesemaker Bob Wills

Plain, Wisconsin

*Creaminess, spice, and everything nice make Black Pepper BellaVitano® the finest companion for your favorite savory foods.*

*The rind is meant to be eaten and is part of the tasting experience!*

#### 9 - Kilwins

208 State St

##### **Deer Creek Doe**

Cow's Milk

Cheesemaker Chris Gentine

Sheboygan, WI

*Gracefully creamy handcrafted bandaged-wrapped Cheddar marbled with intoxicatingly aromatic pure Madagascar Bourbon vanilla bean.*

#### 10 - Wisconsin Cheese Mart

119 State St

##### **Carr Valley Apple Smoked Cheddar**

Cow's Milk

Master Cheesemaker Sid Cook

La Valle, Wisconsin

*This cheddar is hand-rubbed with paprika, a handsome cheese for your cheese board.*

*The cheddar is young, giving it a mild flavor as a pleasant base for the sweet and smoky additions.*

#### 11 - Wisconsin Veterans Museum

30 W Mifflin St

##### **Meister Burchessta Jack**

Cow's Milk

Cheesemaker Scot Meister

Muscoda, Wisconsin

*A semi-soft Monterey Jack with mild tomato, garlic, parsley, and basil flavors.*

#### 12 - Lake City Books

107 N Hamilton St

##### **Hooks 5-year cheddar**

Cow's Milk

Tony and Julie Hooks

Mineral Point, Wisconsin

*Hook's cheddar is wonderfully sharp but not too sharp and retains a hint of sweet and creamy flavors—Crumbly and a little smooth in texture. Hook's 5-year cheddar perfectly balances over-the-top sharp and young and creamy.*

#### 13 - Best Western Premier Park Hotel & The Post

22 S Carroll St

##### **Hooks' Triple Play Extra Innings**

Goat, Sheep & Cow's Milk

Cheesemaker Tony and Julie Hook

Mineral Point, Wisconsin

*A fantastic blend of three types of milk – cow, sheep, and goat. Flavor notes that come through – Baby Swiss, Havarti, and Gouda. It is aged over a year. At this point, the Gouda flavor has become more prevalent, and crystals have formed.*

#### 14 - Fromagination

12 S Carroll St

##### **Upland Pleasant Ridge Reserve**

Cow's Milk

Cheesemaker Andy Hatch

Dodgeville, Wisconsin

*Pleasant Ridge is the most-awarded cheese in American history, only made in the spring and summer months with raw milk. The sweetness from the grass-fed milk combines with the savory flavors developed by the cheese's natural, washed rind. The resulting complexity – rich and salty, with a long, fruity finish.*

*Special thanks to Ken and the cheesemongers at Fromagination for preparing all the cheese, to Potter's Crackers for the cracker donation and to the Dairy Farmers of Wisconsin for sponsoring the cheeses.*

