

SCHOONER STEPHEN TABER AND Schooner LADONA | ROCKLAND, MAINE

Cheeses & Wines of 2023



For the lucky who sailed on one of our schooners in Maine, here is a list of cheeses to remind you of your time with us! Use this as a waypoint for your enjoyment of the holidays. We enjoy bringing our passion for food, wine and bonhomie out on the bay with us, and hope you are able to enjoy some of these treats over the holiday season. We staunchly believe that foods like cheese and wine are best enjoyed in good company, and we wish you warm companionship as you enjoy some of our selections.

If you cannot find your favorites in local specialty shops, it's worth asking if they can order wines and cheeses especially for you. Many cheese shops are happy to support your habit, and are usually looking for an excuse to expand what they have behind the glass. For wines, consider ordering by the case, both for better pricing and it's always good to show up to a holiday party with a nice bottle!

As always, fair winds and Happy Holidays,

Captain Noah and Jane Barnes, and Captain J. R. Braugh and Chef Anna Miller

House Cheeses 2023



Ewephoria

Cheese candy. As you might tell from the pun, this is aged Gouda is made from sheep's milk. Perfectly sweet with delightful firm texture and crunchy bits, Ewephoria was a runaway hit on the schooners this summer. It seemed no matter how much we put out (1#? 2#?) it disappeared. Aged for at least 12 months.



Brillat-Savarin

Triple-crème Heaven. This is a soft, cow's milk cheese from Normandy, France. It is named after the 18th century French doctor and gourmand Jean Anthelme Brillat-Savarin, who is credited with saying "you are what you eat", but in French. A luscious, triple crème brie style cheese- the taste is buttery, rich, and decadent.



Cambozola

"The Gateway Blue!" We call it this because, for many of our stubbornly anti-blue friends, this was the first blue they liked. Soft, spreadable (works great as a condiment in place of mayo), this creamy soft, cow's milk cheese from Germany is a combination of French Camembert and Italian blue Gorgonzola. Delicious! Great on a baguette, with apples. Look for the black label version: the triple crème is outrageous and the gray rind has delicate and beautiful flavor of it's own.



Époisse

Dating back to the early 16th century, this is the quintessential stinky, oozy French cheese — Napoleon's favorite. A pungent soft cow's milk cheese from Burgundy, this is not a cheese for the faint of heart. It has full flavors and is perfect when smeared on a baguette. The odor of the cheese is so strong that it is banned from the metro in France. As we say when we serve it, "smells like feet, tastes like heaven." And as with all soft cheeses, don't serve until it's at room temperature!



Gruyere

This is a cow's milk that most people have heard of. As with many of the world's most recognizable cheeses, there is a lot of mediocre, factory produced Gruyere out there. Look for real Gruyere from Switzerland or France and you will not be disappointed. This cheese must be aged for at least four months which gives it some complexity, and the stuff we serve on the boats is aged considerably longer than that. Look for the words "cave aged." This iconic cheese has assertive flavors and is delicious both sliced with apples and melted into a fondue.



Moses Sleeper

From our heroes at Jasper Hill Creamery in Vermont, Moses Sleeper must have been inspired by classic, French Brie. Beneath its thin, bloomy rind lies a gooey, milky core showing a complex array of flavors at peak ripeness: crème fraiche and toasted nuts with a bright, clean white mushroom finish. Perfect for the cheese board or for baking en croute for an elegant dessert.



P'tit Basque

This cheese is from the Pyrenees between France and Spain. Made with 100% sheep's milk, this semi-hard cheese resembles Manchego, but its flavor is more complex with a delicate, lovely nutty finish. Another good one to serve if you are not sure how adventurous your dinner guests are. Also makes a REALLY GOOD grilled cheese sandwich.



Red Dragon

We're not huge on cheese with ingredients in it, but this one is a knockout. Smooth, firm, tasty cheddar and made with Welsh brown ale and whole mustard seeds. Red Dragon is a buttery and spicy cheese with plenty of bite, but is not too hot. Not only do the mustard seeds give Red Dragon its marvelous flavor, but also its texture. The brown ale makes the cheese moist and tangy. Aged for three months and made from cow's milk.



King Island Dairy

“Roaring Forties” Blue One of our favorite blues. King Island is located in the Bass Strait between Tasmania and Australia. This is a full-flavored cow’s milk blue with a sweet character, smooth and creamy

mouth feel. The rindless cheese is matured in its wax coating, which cuts off the oxygen supply to encourage the sweet and fruity flavor. The cheese is named after the infamous roaring forties gales which frequently bring westerly winds of more than 50 mph to the island which lies on 40 degrees latitude.

Raclette

Captain Ken’s favorite cheese. Hailing from France and Switzerland, this Alpine style cow’s milk cheese is elegant, mild and very smooth. Raclette is traditionally melted and spread over potatoes, vegetables or bread, and although we’re suckers for new kitchen toys, the cheese doesn’t need special equipment. Just put it on an apple slice and eat it. This is another one that makes a killer grilled cheese sandwich.

Stilton

This classic, British cow’s milk blue is known for its strong smell and taste. It is crumbly with a spicy aroma and a rich, sometimes barnyardy flavor. Only 6 dairies in the world are licensed to make it. Take our advice and do it up right: Stilton, walnuts, chocolate, and a good Port or Madeira.

Taleggio

This soft, washed-rind cheese from the Lombardy region in northern Italy has tangy, meaty, buttery notes with a fruity/salty finish. The texture has a very pleasant melt-in-your-mouth feel. The combination of the soft texture, pungent aroma, and strong flavors are seamless. We often serve this with unrefined honeycomb, but a smear of any raw crème honey really makes Taleggio sing. Note: the rind may be a bit challenging/assertive, so this is one soft cheese you are allowed to dig out. Other note: this recipe is at least 1,800 years old.



Hay Flower Rebel

From Käserebellen in Austria, this is a superb semi-hard alpine cheese. Processed only from the purest hay milk from cows that are fed on dried hay and herbs, it is a

visually beautiful wheel encrusted with dried herbs and wildflowers. It has a great rich full Alpine flavor with lingering floral scents of honey and young wood. Use the leftover rind for fondue!



Jasper Hill Bayley Hazen Blue

Also from Jasper Hill Creamery in Vermont, the texture of this blue veined cheese is firm and slightly crumbly, but it is also dense and creamy, with deep flavors of pepper, tobacco, and roasted almonds set

off by subdued, grassy aromas. Captain Noah believes it is the best domestic bleu, but he’s always open to taste, so feel free to change his mind!

Milton Creamery Prairie Breeze

This dairy is located in southern Iowa and run by the Musser family. Using milk from their neighbors’ small Amish dairy farms, Prairie Breeze is a twist on well-aged white Cheddar, aged for a minimum of nine months. Sweeter than your typical cheddar with lots of flavor, crumbly yet creamy with a little crunch from the calcium crystals developed during the aging process. One of Captain Noah’s new favorites — he has dubbed it the “dessert cheddar”.

Appenzeller

One of our favorite Alpine cheeses, similar to Gruyere with a nutty aroma, firm texture, and a medium-strong typical Alpine taste. Made in the north-eastern corner of Switzerland, this cow cheese is widely available, but if you are able to find the more aged variety (dubbed “extra”, with a black label) prepare to live. Makes great grilled cheese and is a great base for fondue!

French Munster



From Alsace-Lorraine, where it is also known as Géromé, this rather ancient recipe dates back to the early dark ages, when Alsatian monks needed to find a way to preserve dairy for the winter months. Munster is cave-aged

for 2-3 months, washed almost daily in brine, and develops a creamy, tangy, and pungent appeal that may challenge the faint-hearted. It’s typically less strong than Epoisse, but has similar appeal. Serve at room temperature!



Bleu d'Auvergne

From south-central France, this is one of our favorite bleus. Cow milk and the Roquefort culture give this a strong, satisfying tangy flavor that is grassy and salty while being buttery smooth. Nice on a burger,

if that's your thing; also pairs great with dessert. We sometimes put a small smear on top of our ginger spice cookies for an after-dinner treat.

Saint Agur Blue

Saint Agur is the #1 blue cheese in France. It is the perfect balance between intense blue flavors and delightfully smooth buttery taste. This cow's milk cheese hails from the rural Auvergne region of south-central France. It has a rich, creamy texture that melts in your mouth.



Jasper Hill Harbison

Harbison is a Vermont soft ripened cow's milk cheese with a rustic, bloomy rind. This cheese is wrapped in spruce bark. It is sweet and balanced with lemon, mustard, and vegetal flavors. Harbison's

gooey deliciousness should be served with a spoon after gently removing the top rind, and definitely at room temperature.

Montboissie Morbier

Montboissie Morbier is a semi-soft, cow's milk cheese from France. This cheese has a supple, sweet, and rich flavor with a nutty and fruity aftertaste and a delightfully creamy texture. Despite its strong aroma, Morbier is flavorful but not too assertive, making it universally appealing. The ash layer in the middle is a nod to the traditional practice of stabilizing the morning cream from the afternoon milking.

Irish Whiskey Cheddar from Tipperary

This unique cheese combines a Vintage Cheddar with an award-winning Irish Whiskey. The result is a full-flavored and robust cheese. It is tangy and nutty without being sweet.

Manchego with Rosemary

Open a glass of red wine and savor this aromatic artisan cured sheep cheese from the small village of Sotuélamos in La Mancha, Spain. This cheese is coated in fresh rosemary to add Mediterranean flavors which are earthy and multi-layered.

Comte

Hailing from the Jura mountains in France, Comte is a hard, cow's milk cheese which is subtle yet complex. Flavors range from savory to fruity, salty to sweet. This is similar to a Gruyere — with creamy and earthy undertones.

Humboldt Fog, from Cypress Grove

This is a soft-ripened goat's milk cheese. Flavors of buttermilk and fresh cream, complemented with floral notes, herbaceous overtones, and a clean citrus finish. As Humboldt Fog matures, the cream line develops and the flavor intensifies. One of our all-time favorites!



Lambchopper

Another one of our favorites from Cypress Grove in California. This sheep milk cheese is buttery in color with a long, complex finish. The texture is smooth and soft-firm — a nice mild cheese for those who shy

away from the stinky.

Midnight Moon

Aged for at least 6 months, this wax wrapped aged goat gouda-style cheese is from Cypress Grove in California. It is nutty and buttery with a long caramel finish. Think of it as an aged chevre.



Rogue River Blue

If you can get your hands on it, you will see why Rogue River Blue is the first American cheese to win first prize the world cheese awards in Bergamo Italy. This hand crafted raw cow's milk cheese develops a

beautiful natural rind as a result of hand turning the cheese several times a week. It has wonderful flavors of hazelnuts, mushrooms and pears. To preserve the wheels, they hand-wrap each one in grape leaves that have been macerated in Clear Creek's Pear Brandy. The grape leaves add additional complexity to the cheese and preserve its moist, creamy texture.



Fromager d'Affinois

This is a wonderfully luscious, pasteurized cow's milk, soft-ripened French cheese that is in the double-crème category. Mild and buttery, it's an amazing addition to the Brie world. As rich in taste as a triple

crème, with the fat content of a double crème.

House Wines 2023

Below is a list of our core wines that we served each night in the 2023 season. All wines are widely available and priced at under \$16 per bottle.

SPARKLING

Planet Oregon Rose Bubbles

A rich and fruity sparkling wine with plenty of bubbles. Medium body. Sliced strawberry and citrus. Lively and fun. Perfect for holidays!

Region: Willamette Valley, Oregon
Grape: 100% Pinot Noir

WHITES

Chateau Toutigeac Blanc

A lovely village-level white Bordeaux, this wine is bright and fresh. This wine has aromas of grapefruit and white flowers with a mineral finish.

Region: Bordeaux, France
Grapes: Sauvignon Blanc, Semillon

Vale Dos Pombos Vinho Verde

Light and fresh! The wine comes with a satisfying fine spritz accompanied by a big and sweet-sour flavors of pear, apples and almonds enlivened with lime and a dry mineral finish.

Region: Portugal
Grapes: Loureiro, Trajadura, Arinto

Santa Marina Pinot Grigio

This Italian white from Pavia in Lombardia is a definite crowd pleaser. It is medium bodied, dry, and delicate with flavors of mild citrus.

Region: Italy
Grape: Pinot Grigio

Joseph Mellot “Sincerite” Sauvignon Blanc

It is a beautifully bright white gold color with a silvery shimmer in the glass. The aromatics on this wine are absolutely killer with a fresh, vibrant nose of lime zest and citrus. It is refreshing and nicely balanced with a clean palate and nuances of green pears, lemon and minerals.

Region: Loire Valley, France
Grape: Sauvignon Blanc

ROSE STILL WINE

Lobetia Rosado

Made from Organically grown grapes, the nose has beautiful notes of pink strawberry & cherry. It is medium-bodied on the palate and is juicy with flavors of strawberries, cherries & pink watermelon. A perfect match for fresh veggie pasta with cheese!

Region: Spain
Grape: Garnacha

RED WINES

Chateau Toutigeac Rouge

This wine is a lovely basic Bordeaux. With flavors of red currant and subtle cherries with round tannins, this wine is pleasant and drinkable.

Region: Bordeaux, France
Grapes: Cabernet Sauvignon, Merlot, Cabernet Franc

Care Grenache Syrah

This wine has an Intense black cherry color and complex nose with fragrant and ripe red fruit. On the palate the wine shows powerful fruit with earthy undertones. Lovely, long finish.

Region: Spain
Grapes: 75% Grenache, 25% Syrah

Boutinot Pinot Noir Le Fou Vin de Pays d’Oc

As this wine is made in the south of France — miles away from Pinot Noir’s home in Burgundy — the winemaker named this wine Le Fou which is French for “The Madman.” This Pinot Noir has a unique sweet berry intensity with light spice on the palate. Lovely mouthfeel and flavors.

Region: Languedoc, France
Grape: 100% Pinot Noir

Vigneti del Sole Montepulciano d’Abruzzo

This juicy red displays notes of cherry, strawberry, and sweet spice. Bright, mouthwatering acidity makes it especially food friendly and it will make the perfect dinner companion at your next pizza night.

Region: Tuscany, Italy
Grape: Montepulciano

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