WISCONSIN GRUYÈRE
Any cheese with an accent mark must be tasty. Gruyère originated in the Alpine region between France and Switzerland around the 11th century. Today, Wisconsin produces Gruyère using classic techniques involving handcrafted copper vats. Scrumptious when young, it becomes increasingly sweet, nutty, and granular with age.

**THE FLAVOR:** Nutty, rich, sweet, and full-bodied. Flavors increase with age.

**THE PAIRINGS:** Only a select few beverages know Gruyère up close and personal, like Syrah, merlot, port, and full-bodied lager or stout.

THE SOUTHERN BELLE
Charming and graceful, The Southern Belle won’t spend time with anyone but a true gentleman. She prefers the company of a man who doesn’t talk with his mouth full or use his sleeve as a napkin. If you possess the wherewithal to refrain from such gaucheries, The Southern Belle might give you the time of day.

**THE TOPPINGS & FIXINGS:** Wisconsin Gruyère Cheese, Beef Patty, BBQ Sauce, Fresh Pickle Spears, Sliced White Onions, and Pepper Coleslaw on Grilled Sourdough Slices.