

Wine Pairing with Cheese Tortas

Pesto Dried Tomato - Rising Sun Farms' signature, triple-layer torta starts with a base of our hormone-free cream cheese, blended with Parmesan and Romano cheeses, then a layer of nut-free pesto and finally topped with sweet and tart dried tomatoes. Pairs well with hearty reds.

Pair with:

- Cabernet Sauvignon
- Merlot
- Syrah
- Chianti



Pesto Dried Tomato 9.5 oz



Gorgonzola with Pears

This timeless creation is a blend of silky cream cheese and tangy gorgonzola, sweet pears, and dried cranberries, topped with toasted hazelnuts and cranberries. Not completely sweet, nor completely savory, this torta can be served for an appetizer or dessert. The flavors are a perfect match with fresh fruit, crackers or crusty bread.

Pair with:

- Chardonnay
- Chablis
- Off-dry Gewürztraminer
- Port

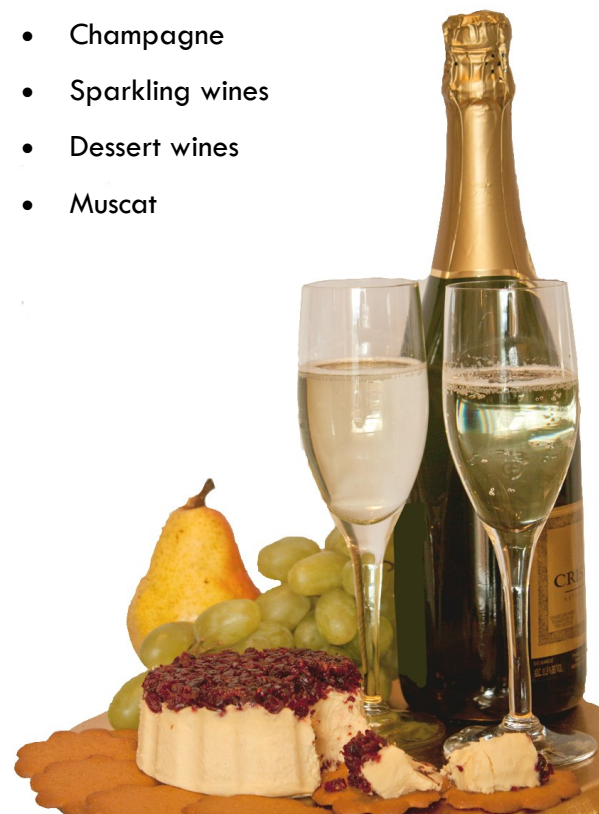
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Key Lime Cheese Torta - An artful blend of tart key lime, silky cream cheese, rich butter, sweet apricots, and cranberries makes for key lime pie without the crust. Sweet, tart, tangy, invigorating. Serve on fruit or ginger snaps. Pair with your favorite dessert wine or anything that sparkles.

Pair with:

- Champagne
- Sparkling wines
- Dessert wines
- Muscat



Key Lime Cheese Torta 9.5 oz