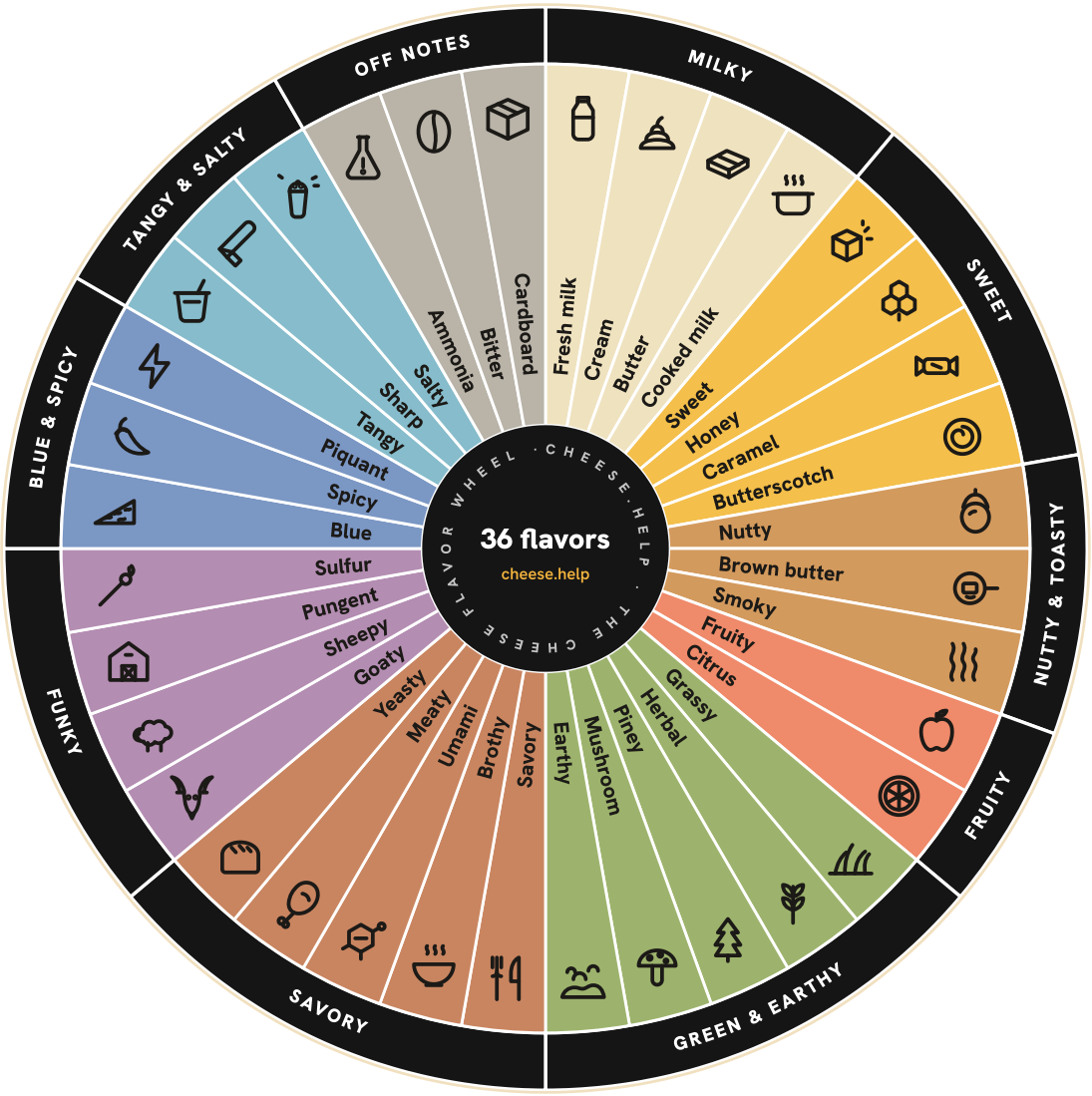
Cheese Flavor Wheel

10 flavor families and 36 notes. Name the family first, then the note.



Milky The mild, fresh flavors of milk, cream and butter. They are easiest to taste in young cheese, before aging adds louder notes.

Sweet From the soft, low-acid sweetness of young cheese to the candy notes of long-aged Gouda.

Nutty & toasty Toasted nuts, browned butter and smoke: the warm, roasted side of cheese.

Fruity Fresh, dried and citrus fruit, from pineapple to lemon zest.

Green & earthy Grass, herbs, pine, mushrooms and cellar: flavors from pasture, wrappers and rinds.

Savory Broth, roast meat, bread and the deep savoriness called umami.

Funky Goat, sheep and the famous stink of washed rinds.

Blue & spicy The peppery bite of blue mold and other sharp, tingling notes.

Tangy & salty Two basic tastes, sour and salty, plus the strong bite people call sharp.

Off notes Flavors that mean a cheese is past its best or was stored badly.

Free to print and share with credit

Cheese tasting sheet

Let each cheese warm for 20 to 30 minutes. Smell first, taste second, and taste from mild to strong.

CHEESE	MILK AND AGE	LOOK AND TEXTURE	SMELL: FAMILY, NOTE	TASTE: FAMILY, NOTE	SCORE 1 TO 5

Every note on the wheel

Milky: Fresh milk, Cream, Butter, Cooked milk

Sweet: Sweet, Honey, Caramel, Butterscotch

Nutty & toasty: Nutty, Brown butter, Smoky

Fruity: Fruity, Citrus

Green & earthy: Grassy, Herbal, Piney, Mushroom, Earthy

Savory: Savory, Brothy, Umami, Meaty, Yeasty

Funky: Goaty, Sheepy, Pungent, Sulfur

Blue & spicy: Blue, Spicy, Piquant

Tangy & salty: Tangy, Sharp, Salty

Off notes: Ammonia, Bitter, Cardboard

Free to print and share with credit