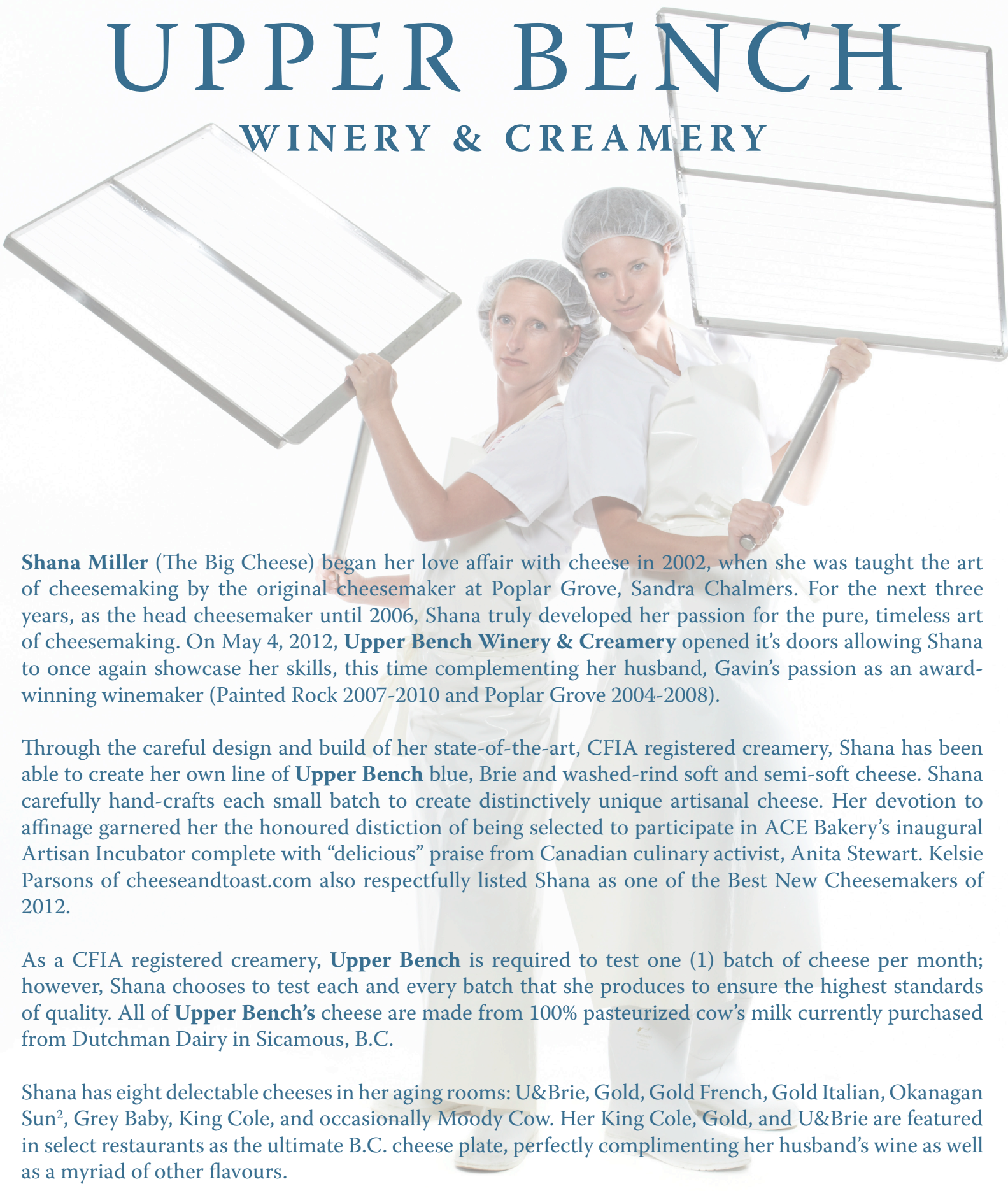


# UPPER BENCH

## WINERY & CREAMERY



**Shana Miller** (The Big Cheese) began her love affair with cheese in 2002, when she was taught the art of cheesemaking by the original cheesemaker at Poplar Grove, Sandra Chalmers. For the next three years, as the head cheesemaker until 2006, Shana truly developed her passion for the pure, timeless art of cheesemaking. On May 4, 2012, **Upper Bench Winery & Creamery** opened its doors allowing Shana to once again showcase her skills, this time complementing her husband, Gavin's passion as an award-winning winemaker (Painted Rock 2007-2010 and Poplar Grove 2004-2008).

Through the careful design and build of her state-of-the-art, CFIA registered creamery, Shana has been able to create her own line of **Upper Bench** blue, Brie and washed-rind soft and semi-soft cheese. Shana carefully hand-crafts each small batch to create distinctively unique artisanal cheese. Her devotion to affinage garnered her the honoured distinction of being selected to participate in ACE Bakery's inaugural Artisan Incubator complete with "delicious" praise from Canadian culinary activist, Anita Stewart. Kelsie Parsons of [cheeseandtoast.com](http://cheeseandtoast.com) also respectfully listed Shana as one of the Best New Cheesemakers of 2012.

As a CFIA registered creamery, **Upper Bench** is required to test one (1) batch of cheese per month; however, Shana chooses to test each and every batch that she produces to ensure the highest standards of quality. All of **Upper Bench's** cheese are made from 100% pasteurized cow's milk currently purchased from Dutchman Dairy in Sicamous, B.C.

Shana has eight delectable cheeses in her aging rooms: U&Brie, Gold, Gold French, Gold Italian, Okanagan Sun<sup>2</sup>, Grey Baby, King Cole, and occasionally Moody Cow. Her King Cole, Gold, and U&Brie are featured in select restaurants as the ultimate B.C. cheese plate, perfectly complimenting her husband's wine as well as a myriad of other flavours.