



Wine and Cheese Pairings

General Rules to Follow when pairing wine with cheese

1. Wines and cheeses from the same region usually go well together.
2. Fresh, lighter cheeses go well with crisp, lighter wines.
3. Heavier, dense cheeses go well with bigger and bolder wines.
4. Just like wine, some cheeses taste better at room temperature instead of right out of the refrigerator cold.

Sparkling Moscato

Mild blue cheeses and creamy Bries

Moscato

Gouda cheese, mild blue cheeses and Parmigiano-Reggiano

Pinot Grigio

Fresh mozzarella, Chèvre, Brie, Camembert and for a unique pairing Gruyère

Sauvignon Blanc

Goat cheese and manchego

Prosecco

Parmigiano-Reggiano, Camembert and Brie

Sparkling Brut	Brie, Gruyère and Comté
Chardonnay	Fontina, a mild/buttery cheddar and havarti
Rosé	For a light bodied rosé - feta and mascarpone For a medium bodied rosé - baby swiss and a young cheddar cheese
Red Blends	For a light bodied blend - Brie and a mild blue cheese For a medium to heavy bodied blend - aged cheddars, manchego and a smoked Gouda
Pinot Noir	Gruyère, feta, Camembert, Brie and creamy blue cheese
Merlot	Gorgonzola, Brie, Camembert and cheddar cheese
Primitivo/Zinfandel	Aged cheddar cheese, manchego and Parmesan
Cabernet Sauvignon	Aged Gouda, aged cheddar and manchego
Petite Sirah	Blue cheese and Camembert
Brunello di Montalcino	Pecorino romano, Gorgonzola, fontina and Parmigiano-Reggiano
Esperanza	Manchego, Asiago and Gouda