

Wine and Cheese Guide

THE PERFECT PAIR



CABERNET

FULL BODIED AND DRY, WITH HINTS OF DARK FRUITS AND HERBS.

EXTRA SHARP CHEDDAR

THE FULL BODY OF CABERNET SAUVIGNON BRINGS OUT THE BOLD FLAVOR QUALITIES OF A STRONG CHEESE.



MERLOT

MEDIUM TO FULL-BODIED AND DRY, WITH NOTES OF PLUM, BLACK CHERRY AND BLACK TEA.

GARLIC AND HERB CHEESE

THE DRY FRUITINESS OF A CLASSIC MERLOT SEAMLESSLY BLENDS WITH SHARP OR TANGY CHEESE AND GARLIC & HERB BITES BACK.



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MALBEC

MEDIUM TO FULL-BODIED WITH NOTIONS OF BLACK FRUIT, ANISE, AND HERBS.

VINTAGE OR RESERVE

THE STRONG FLAVOR OF A MALBEC STANDS TALL AGAINST THE ROBUST FLAVORS OF VINTAGE OR RESERVE CHEESES.



ZINFANDEL

MEDIUM TO FULL-BODIED AND DRY, WITH HINTS OF BLACK PEPPER AND DARK JAMS.

JALAPENO OR HOT BUFFALO

THE VERSATILE FRUITY-SPICINESS OF ZINFANDEL BOLDLY PAIRS WITH SPICY CHEESES.



SYRAH

MEDIUM TO FULL-BODIED AND DRY, WITH HINTS OF DARK FRUITS AND HERBS.

SMOKED OR SHARP CHEESE

A RED BLAND WORKS WELL WITH ANY MEAL AS IT IS BALANCED AND WELL-ROUNDED. HOWEVER, PAIRING WITH A SMOKED OR SHARP CHEESE WILL ALLOW THE FLAVORS TO FULLY BLOOM.



VS CAB/ZIN

MEDIUM-BODIED AND BALANCED WITH HINTS OF FRUITS, HERBS, AND SPICES.

AGED CHEESES

THE INTENSE AND DRY STURDINESS OF THE WINE PAIRS SPLENDIDLY WITH THE SAVORY INTENSITY OF AGED CHEESES.



CHARDONNAY

MEDIUM -BODIED AND DRY WITH NOTIONS OF APPLES AND PEARS.

MILD CHEDDAR OR COLBY

THE CRISP AND FRUITY WINE ENHANCES THE CREAMINESS OF Milder CHEESES, MAKING THEM ALMOST SWEET.



MOSCATO

LIGHT-BODIED AND OFF DRY WITH NOTES OF ORANGE BLOSSOM, LEMON ZEST, AND AROMATIC FLAVORS.

MUENSTER/PEPPER JACK

THE WINE HAS A PLAYFUL SWEETNESS THAT SURPRISINGLY BLENDS WELL WITH SPICY CHEESES.



RIESLING

FULL BODIED AND DRY, WITH LIGHT-BODIED AND OFF DRY, WITH DELICATE FLAVORS OF PEACH BLOSSOMS AND STONE FRUITS.

SPICY/POWERFUL CHEESES

THE ACIDIC, SWEET, AND SUGARY WINE NICELY OFFSETS ZESTIER CHEESES.



VIIGNIER

MEDIUM-BODIED WITH CRISP LAYERS OF WHITE FRUIT.

PEPPER JACK

THE LIGHT PLAYFULNESS OF A WHITE BLEND COMFORTABLY SITS BACKSEAT TO SPICY CHEESES.



SPARKLING

MEDIUM-BODIED RANGING FROM DRY TO OFF DRY AND TOASTY FLAVORS.

MUNSTER/MONTEREY JACK

THE BUBBLY EXUBERANCE OF SPARKLING WINE COMPLIMENTS JUST ABOUT ANY CHEESE.