

Favorite Wine & Cheese Pairings

Wine ^(White/Red)	Cheese
Champagne (FR) or Sparkling (CA) (Brut)	Triple Creams, Brie, Camembert, Gruyere
Sauvignon Blanc, Sancerre (FR)	Goat, Humboldt Fog, Chevre, Triple Creams
Pinot Gris	Goat, Sheep, Smoked Gouda
Riesling	Edam
Gewürztraminer (Alsatian) (FR)	Muenster (Alsace)
Chardonnay (lightly oaked), White Burgundy (FR)	Brie, Camembert, Gouda, Dry Monterey Jack
Pinot Noir, Red Burgundy (FR)	Aged Goat, Brie, Camembert, Gruyere, Swiss
Merlot, Sangiovese, Chianti Riserva (IT), Brunello (IT), Valpolicella (IT), Amarone (IT)	Pecorino, Parmigiano-Reggiano, Aged Gouda, Fontina
Tempranillo, Rioja (Spain)	Manchego
Cabernet Sauvignon, Red Bordeaux Blend (FR), Meritage (CA), Zinfandel, Syrah/Shiraz (AUS)	Aged Cheddar, Dry Monterey Jack, Goat Bucheron, Montrachet
Port, off-dry Sherry (Spain)	Stilton, Milder Blues