

Wine Varietal	Category	Suggested Cheese	Why?
Cabernet Sauvignon	Full Red	Aged Gouda, Aged Sharp Cheddar, Blue	<p>Pairing Cheese with Cabernet Sauvignon - The Cabernet Sauvignon grape generally favors cow's milk cheeses and generally works well with washed rind variety of cow's milk cheeses, from young to well-aged. Cabernets also tolerate many milder blues. The prominent cedar, lead pencil, and tobacco flavors associated with this varietal often clash with the acids that are typical of most goat's milk cheeses. When paired with sheep milk cheeses the grape blends fairly well at the start but the finish is usually less rewarding.</p> <p>About Cabernet Sauvignon - The Cabernet Sauvignon grape generates some of the finest red wines in the world. Dominant in Bordeaux's Medoc region, it thrives well practically throughout the world, given it is not too cold. In certain appellations in France, and more recently in California's Napa Valley, it produces wines that are acclaimed for their richness in flavor and complexity. The classic Cabernet flavor features deep, dark fruits, primarily blackcurrant (cassis) and are medium- to full-bodied, intense and bold. Cabernets are almost always aged in oak for over a year, and should age several more years in the bottle.</p>
Champagne or Sparkling Wines	White	Brie, Camembert	<p>Pairing Cheese with Champagne - The success Champagnes enjoy with cheese can be largely attributed to their effervescence - the bubbles have a wonderful "lift" and help break down the acids and butterfats. Champagnes also have a degree of acidity and sweetness that gives them special affinities for certain cheeses, especially the rich, buttery triple-crèmes and brie types. Keep in mind, of course, that the less "Brut" the Champagne or sparkling wine, the more likely it will balance the relative saltiness in the cheese. Champagnes are good at breaking down some of the denser, more aged, mountain cow's milk cheeses, dissolving them into sweet, creamy finishes. We also find tremendous successes with some of the younger, softer, and more pungent cow's milk cheeses; as well as the more mild and creamy goat's milk cheeses.</p>
Chardonnay	Medium Dry White	Jarlsberg, Brie, Camembert, Munster, Guyere	<p>Pairing Cheese with Chardonnay - Chardonnays work well with washed rind cow's milk cheeses as well as many cow's milk blues. The apple, pear and citrus flavors of the grape generally meld with the acids found in goat's milk cheeses as well. Even the super-aged cow or goat's milk cheeses can dissolve well into this varietal. 100% sheep's milk cheeses are usually much less successful, especially the Iberian thistle-renneted cheeses.</p>

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			<p>About Chardonnay - Chardonnay is one of the most widely-available and -purchased varieties because of its broad versatility and easy cultivation. It is used in France to create stellar white Burgundies and is also the principal grape used in Champagne production. Produced in almost every wine-producing area of the world, Chardonnay features rich and complex flavors of figs, apples, sweet butter, citrus and hazelnuts. The finest examples of Chardonnay are medium-bodied, medium-dry, and high in acidity.</p>
Gerwurtraminer	Dessert wine	Smoked Gouda, Goat Cheese, Boursin	<p>About Gerwurtraminer - Most people think of Gewürztraminer as the sweet white wine with the unpronounceable name. Originally from Germany, Gewürztraminer is pronounced 'ga-VERTZ-trah-MEE-ner' - the name means <i>Spice Grapes</i>. It is primarily grown in Germany, Alsace France, and in smaller amounts in California and Australia. Gewürztraminer tend to be a sweet white wine, although they do make dry versions. The aroma is a flowery, spicy one, with particular odors of roses and lychees. While you often can drink Gewürztraminers young, some benefit from 2-4 years worth of aging. It should be served at around 50F.</p>

Open Baskets

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Merlot	Versatile Medium Red	Aged Cheddar, Parmesan, Aged Gouda, Provolone, Blue	<p>Pairing Cheese with Merlot - Try Merlot with sheep's milk cheese, younger wash rind cow's milk cheeses and many of the Alpine-style cow's milk cheeses. The round, full-flavor of the Merlot grape does not pair well with goat's milk cheeses. Although not universally successful, try Merlot with blue cheese.</p> <p>About Merlot - The Merlot grape has achieved elevated levels of success throughout the past few years. Much of this success lies in the versatility of the varietal. Merlots can the run the gamut from light and straightforward to deep and complex. Often less tannic than Cabernet Sauvignon, Merlots are generally full-bodied, deeply hued, high in alcohol and feature notes of cherry, plum and chocolate. It is not widely know that Merlot is blended with Cabernet Sauvignon to create some of the finest wines at the great estates of France's Bordeaux region. Merlot is also grown in northern Italy, California, Washington and Oregon.</p>
Pinot Grigio/ Pinot Gris	Light White	Ricotta, Fontina, Provolone	<p>About Pinot Gris and Pinot Grigio are actually the same white grape, with two different names. In Italy and California this wine is known as pinot grigio, while in Oregon and France it's known as pinot gris. Other countries use the terms interchangeably. The pinot grigio grape is in essence a white mutation of the pinot noir grape, which is red. Most pinot grigio wines are created in Italy. The Italian version of pinot grigio is typically dry (not sweet) and light, with a mineral taste to it. Californian variants of pinot grigio tend to be richer in flavor, but still have the mineral taste. Often, they finish with a lemony or citrusy flavor.</p>

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Pinot Noir	Smooth Red	Parmesan, Fontina, Asiago, Cambozola	<p>Pairing Cheese with Pinot Noir - Pinot Noirs with their red berry flavors and floral aromas meld well with natural rinded cow's milk cheeses, and many of the sheep milk cheeses, including the Iberian thistle-renneted cheeses. Pinots are rarely successful with blue cheeses, washed rind cheeses, or goat milk cheeses. The acids in these cheese types can ruin a fine Pinot Noir. One exception to the rule is with mixed milk cheeses that have goat's milk, these have the potential to pair well with Pinot Noir.</p> <p>About Pinot Noir - Pinot Noir is one of the most demanding and tricky grapes to grow yet yields the ultimate reward to the grape growers and winemakers who choose to take on the challenge. In their finest form, Pinot Noir grapes produce wines that can be high in alcohol, light in color and low in tannin. The best examples are lush and multi-dimensional, with notes of black cherries, red berries, earth and spice, with an aroma that's reminiscent of everything from herbs and cola to bacon and roses. One of the most exciting developments in the world of wine is the recent advances Oregon and California winemakers have made in producing first rate Pinot Noirs, respectable rivals to the legendary reds of French Burgundy. Although more difficult to cultivate there is no other grape that can offer more sensual, smooth and intricate flavors than a great Pinot Noir.</p>
Reisling	Dessert Wine	Gouda	
Sangiovese	Red	Asiago, Parmesan, Fontina, Salata	<p>About Sangiovese is best known as being the fruity, fresh wine that is at the core of all traditional Italian Chianti wines. Chianti is the wine traditionally served in a basket-bottle, served with lasagna and pasta with red sauce. For the longest time you could not get a straight sangiovese wine, but in modern times you can find it occasionally. Most Sangiovese is grown in the Chianti region of Tuscany, Italy. Sangiovese is a rather hefty red wine, and goes well with well-seasoned foods. Sangiovese should be served at 59F and is good for up to 10 years, for a good variety. If you can find any, 1997 was considered by many to be the "vintage of the century"</p>

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Sauvignon Blanc	Dry White	Goat Cheese, Feta, Fresh Mozzarella, Ricotta	<p>Pairing Cheese with Sauvignon Blanc - The Sauvignon Blanc grape has a broad range of goat's and sheep's milk cheese friends, while the bright acidity in most expressions of the grape clashes with blues. There are a few cow's milk cheeses that balance the grape, but they tend to be fairly acidic themselves with a bit of salt in the palette.</p> <p>About Sauvignon Blanc - This crisp, highly acidic, and light-to-medium-bodied grape is recognizable for its prominent grassiness, herbaceous flavor and aroma. It is grown throughout the world in warmer climates such as California and New Zealand as well as in the Loire Valley and Bordeaux regions of France and Northeastern Italy. Depending on where the grape is grown, the flavors may be more fruity. Highly prized for its ability to grow in many regions, its versatility within age range, and its accessibility, Sauvignon Blanc creates a stellar wine on its own or, as is often the case, blended.</p>
Syrah, Shiraz, Petite Sirah	Medium to Full Red	Aged Goat Cheese, Asiago, Aged Cheddar	<p>Pairing Cheese with Syrah / Shiraz - The dark berry and tar flavors found in Syrahs meld gracefully into sheep's milk cheeses, from young to old. Try Syrah with British farmhouse cheddar and well-aged Alpine-style cow's milk cheeses. Avoid strong blues, their flavor dominates the pairing.</p> <p>About Syrah / Shiraz - Syrah with its lush, full-bodied, spicy and complex flavors produces some of the most famous wines of the French Rhone including Hermitage and Cote-Rotie. It has become the most popular red wine in Australia (where it is called Shiraz) and has become increasingly popular in California (where it is called Petite Sirah). The Syrah grape is amenable to blending with other varietals. This blending often provides more backbone and structure that can be lacking in some unblended wines. There is a wide variety of Syrahs that run the gamut from soft and medium-bodied wines with some berry qualities to deeply hued, intense wines with dominant notes of roasted peppers, black cherries and smoke.</p>

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Zinfandel	Mild Red	Asiago, Aged Cheddar, Aged Gouda, Parmesan, Dry Jack	<p>Pairing Cheese with Zinfandel - Zinfandel wines with their dark berry flavors complement a fairly broad range of cheese types. Because of their sweeter flavor Zinfandels can be reserved for some of the saltier cheeses, particularly blue cheese. Often we have found that fine cheeses will bring out the best in this varietal.</p> <p>About Zinfandel - Grown throughout America, Zinfandel is often referred to as the "American grape" or the "new-world grape that has been around for a long time." Believed to be indigenous to Croatia, Zinfandel has had a long standing presence in California. The warm, sunny regions of California where the grapes are grown yield large quantities of high quality grapes that are high in sugar and as a result high in alcohol. The high alcohol content in these wines has been balanced in these brilliantly hued wines by the presence of deep fruit flavors, exotic spices and smooth tannins. Find prime examples in California's Napa Valley, Sonoma, and Sierra Foothills.</p>