

Wine & Cheese Pairings

Tasting Notes

Wine Pairing #1

Wine: Bernard Fouquet, Domaine des Aubuisières, Vouvray (Sparkling Chenin Blanc)

Cheeses: Baby Swiss or 2-Year Seasonal Cheddar

Description: This sparkling Chenin Blanc was voted most likely to succeed with all four featured Rochdale Farms cheeses. A touch of honey and apricot mixed with an ever-so-slight toastiness and mineral make these bubbles sing.

Notes:

Wine Pairing #2

Wine: Airlie, Müller Thurgau (Müller Thurgau)

Cheeses: Driftless or 2-Year Seasonal Cheddar

Description: The seasonal Driftless, with its mixed milk blend of sweet and sharp flavors, was well met by the citrus and apple characteristics of this Willamette Valley expression of an early 20th century cross of Riesling and Madeline Royale grapes. With a barely perceptible fruity sweetness and fuller body, the Müller Thurgau was also a good pairing with the 2-Year Cheddar.

Notes:

Wine Pairing #3:

Wine: Cuvee Clemence, White Bordeaux (Sauvignon Blanc, Semillon, and Muscadelle)

Cheeses: Grass-Fed Artisan Bleu or Baby Swiss

Description: This lovely white Bordeaux is the perfect foil for the Grass-Fed Artisan Bleu. The grassy herbaceous notes of the cheese are picked up in this Sauvignon Blanc blend. The phenolic ripeness of the grapes lends a full-bodied weight to match the creaminess of the cheese. We also found this barrel-aged wine was a great match with the Baby Swiss. Nutty meets stone fruit and toast.

Notes:

Wine Pairing #4:**Wine: Hope Estate, Basalt Block Shiraz (Shiraz)****Cheese: Grass-Fed Artisan Bleu**

Description: Grass-Fed Artisan Bleu is a natural pairing with this pretty Shiraz from Australia. The bold flavors of this cheese are matched: the piquant creamy richness of the cheese matches the intensity of the wine. Both cheese and wine have a bold lingering finish. A bite, a sip and the dance goes on and on.

Notes:

Bonus Beer & Cheese Pairings**Beer Pairing #1:****Beer: Ayinger Brauweisse****Cheeses: Grass-Fed Artisan Bleu, Driftless, Baby Swiss or 2-Year Seasonal Cheddar**

Description: Wouldn't you know the Ayinger Brauweisse, with its grassy, spicy-fruity note, was immediately a hit. The clove and spice played off the piquant nature of the bleu cheese. The nuttiness of the Swiss and grassy nature of the Driftless and 2-Year Seasonal Cheddar harmonize with the grassy wheat and spice of the beer.

Notes:

Beer Pairing #2:**Beer: Orval, Trappist Ale****Cheeses: Grass-Fed Artisan Bleu, Driftless, Baby Swiss or 2-Year Seasonal Cheddar**

Description: Orval has a very unique fruity, earthy, acid flavor as a result of being brewed with *Brettanomyces*. For over 1,000 years, the recipe has been perfected. More of a contrasting pairing than the Brauweiss, but no less appropriate. This serves as a counterbalance more than a complementary pairing. Every bite feels fresh and bright after a little Orval.

Notes: