

Cheese 101

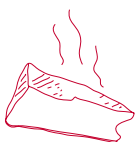
GUIDE TO PAIRING BEER & WINE

Play Matchmaker with this quick pairing guide — a few boozy suggestions for each style of cheese you'll taste throughout the course. Bottoms up!



BLOOMY RIND: Cut through luscious fat with big effervescence! Lighter beers and sparkling whites are ideal.

Beer: Saison, Lambic | **Wine:** Sauvignon Blanc, Anything Bubbly



WASHED RIND: Meaty, creamy cheeses need a palate cleanser or a drink that stands up to the FUNK.

Beer: Farmhouse Ales | **Wine:** Gewurztraminer



CHEDDAR: Go for oaky, tannic wines and fruity, mellow beers to create a multi-layered, flavorful experience.

Beer: Hard Cider, Lager | **Wine:** Cabernet Sauvignon



ALPINE: Go nuts with juicy reds and aromatic ales that bring out the complexity in these cheeses.

Beer: Trappist Ale | **Wine:** Pinot Noir



BLUE: Earthy blues shine when contrasted with sweet or fruity wine or rich, chocolaty brews.

Beer: Stout | **Wine:** Port, Sherry