

# Cheese 101

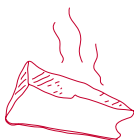
## GUIDE TO PAIRING BEER & WINE

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