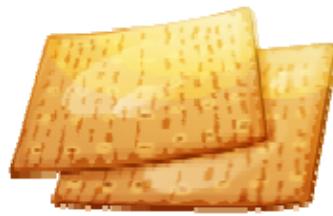


Quick Cheese Pairing Guide

For Crackers & Beverages



Cracker Pairing



Basil

Baby Swiss

Caraway Rye

Blue Cheese
Fig Chutney with
Blue Cheese
Herring in Wine
Sauce
Smoked Fish

Cranberry Pepper Crisp (Urban Best)

5 Year Cheddar

Cranberry Wild Rice

Gruyère

Ginger Snaps

Fruity Cream Cheese
Spread
Mascarpone

Graham Cracker

Fresh Chevre

Grilled Sweet Corn & Onion

Cheddar

Potters Apple Graham

6 Year Cheddar

Rice

Herb & Garlic Spread

Roasted Garlic

Summer Sausage &
Cheddar

Rosemary

Pleasant Ridge
Reserve

Rosemary Parmesan

Rich Brie

Rye

Aged Cheddars

Scandinavian Flatbreads

Herring

Sesame

Apple Smoked
Cheddar

Spanish Torta

Sheep Cheese

Town House Original

Pepper Jack

Wheat Thins

Cheddar Spread

Red Wine Pairing



Beaujolais

"Fun", light, very fruity wine virtually free of tannins. Only red wine meant to be served chilled.

Asiago

Brick

Brie

Camembert

Edam

Feta

Fontina

Fresh Mozzarella

Gouda

Gruyère

Havarti

Monterey Jack

Mozzarella

Provolone

Swiss

(Merlo cont.)

Gruyère

Havarti

Monterey Jack

Parmesan

Romano

Swiss

Pinot Noir

Medium-bodied grape, lighter colored and flavored red wine. Its flavors are reminiscent of sweet red berries, plums, tomatoes, cherries and at times a notable earthy or wood-like flavor.

Asiago

Blue

Brick

Brie

Camembert

Feta

Fontina

Gorgonzola

Gruyère

Havarti

Monterey Jack

Swiss

Cabernet Sauvignon

Medium to full-bodied characterized by high tannin content which provides structure and intrigue while supporting a rich, ripe berry, tobacco and sometimes green pepper flavor.

Asiago

Blue

Gruyère

Havarti

Romano

Swiss

Syrah (Shiraz)

Medium to full-bodied, spicy, bold red wine. Firm tannins with rich round flavors of black cherry, blackberry, plum, bell pepper, black pepper, clove, licorice, dark chocolate and smoked meat.

Asiago

Blue

Camembert

Cheddar

Gruyère

Provolone

Chianti

Dry, light to full-bodied, aromas and flavors of cherry, roses and violets often mingle with fairly high acidity.

Asiago

Kasseri

Mozzarella

Parmesan

Provolone

Romano

Merlo

Soft, medium-bodied with juicy fruit flavors, fairly low tannin levels.

Asiago

Brick

Cheddar

Gorgonzola

Zinfandel

Rich, dark color scheme, medium to high tannin levels and a higher alcohol content. Flavors include: raspberry, blackberry, cherry, plums, raisins, spice and black pepper all wrapped around various intensities of oak. White Zinfandel is lighter in color.

Blue

Cheddar

Gorgonzola

Havarti

Kasseri

Romano

White Wine Pairing



Champagne

Sparkling wine ranging from dry to sweet. Doux is the sweetest and should be used as a dessert wine only. Brut is the most popular and considered dry.

Brie

Camembert

Edam

Gouda

Chardonnay

Dry, range of flavors from the expected buttered, oak overtones to the fresh, fruit flavors of apple, pear, tropical, citrus and melon, leaving a lasting palate impression.

Asiago

Brick

Brie

Butterkäse

Camembert

Edam

Fontina

Fresh Mozzarella

Gouda

Gruyère

Monterey Jack

Parmesan

Provolone

Swiss

Riesling

Dry to sweet variations as well as light to full-bodied. A crisp, refreshing and versatile wine

Asiago

Blue

Cheddar

Edam

Feta

Fontina

Gorgonzola

Gouda

Gruyère

Monterey Jack

Parmesan

Swiss

Sauvignon Blanc

Typically a light to medium-bodied, crisp and refreshing white wine with notable acidity. Offers a fairly wide range of flavors from herbal taste sensations to veggie, and from flavors of grass, hay and mineral tones to a citrus and tropical flavor mix.

Asiago

Brick

Cheddar

Edam

Feta

Fresh Mozzarella

Gouda

Gruyère

Havarti

Kasseri

Monterey Jack

Parmesan

Swiss

Pinot Gris

White" variant-clone of Pinot Noir. Usually delicately fragrant and mildly floral with lightly lemon-citrus flavors. Depending upon ripeness at harvest and vinification technique, Pinot Gris can be tangy and light, or quite rich, round and full bodied.

Cheddar

Edam

Feta

Fresh Mozzarella

Gouda

Gruyère

Monterey Jack

Parmesan

Swiss

Beer Pairing Guide



Bock

Strong, malty lager varying from pale to dark brown in color with an alcohol content around 6% by volume.

Brick
Fontina
Gouda
Gruyère
Limburger

Brown Ale

Nutty, malty ale that's dark brown in color with flavors ranging from dry to sweet.

Edam
Gouda
Gruyère
Monterey Jack

Ciders & Fruit Beer

Beer or ale to which fruit, such as cherries, or fruit syrup has been added for a second fermentation.

Brie
Camembert
Cheddar
Romano

Lager

Crisp, clean made with bottom-fermenting yeast at near freezing temps for longer periods than ales.

Brick
Butterkäse
Edam
Gouda
Gruyère
Limburger
Monterey Jack
Provolone
Swiss

Pale Ale

Highly hopped, high-quality malt that's dry in flavor.

Brie
Cheddar
Gouda
Provolone
Swiss

Pilsner

Beer brewed from bottom-fermenting yeast. Very pale in color with a dry, hoppy flavor and aroma.

Butterkäse
Feta
Havarti
Monterey Jack
Mozzarella

Porter

Ale brewed from well-roasted barley. Dark brown in color, full-bodied, and bittersweet or chocolaty in flavor.

Blue
Brick
Cheddar
Gorgonzola
Gouda
Gruyère
Limburger
Provolone

Stout

Rich beer brewed from full-flavored roasted malts and top-fermenting yeast, sometimes with caramel sugar and high hop content. Dark brown in color, full-bodied, and slightly burnt in flavor.

Blue
Brick
Cheddar
Edam
Gorgonzola
Gouda
Gruyère
Havarti
Provolone

Weiss Beer

Light-colored highly effervescent beer made by the top-fermentation process.

Feta
Gruyère
Swiss

Liquor Pairing Guide



Brandy

Spirit distilled from grape wine.

Butterkäse
Cheddar
Gouda
Parmesan

Madeira

A fortified dessert wine.

Blue
Brie
Camembert
Cheddar
Parmesan

Port

A rich sweet fortified wine.

Blue
Brie
Camembert
Cheddar
Gorgonzola
Provolone

Scotch

Whisky distilled especially from fermented malted barley

Blue
Cheddar
Gouda
Gruyère
Parmesan



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