

# Find the perfect pairing



Cheese	Suggested Wine Pairing	Suggested Beer Pairing
<b>Brie &amp; Camembert</b> are ivory colored, soft-bodied cheeses with rich, creamy textures and earthy flavors.	A simple sparkling wine such as a <i>Moscato d'Asti</i> offers a crisp, mildly sweet complement.	<i>Apple</i> or <i>Pear Ciders</i> offer a tart, fruit-flavored complement.
<b>Mascarpone</b> is a soft, rich, creamy cheese with a clean, sweet finish.	The fresh fruits and acids of a <i>Pinot Gris</i> blend seamlessly with the cheese and refresh the palate.	A delicious <i>Raspberry</i> or <i>Cherry Fruit Lambic</i> brightens the sweetness of the cheese.
<b>Muenster</b> is a semi-soft, whole milk cheese with a mild, sweet cream flavor and smooth texture.	A wide variety of wines work well with Muenster. Try <i>Sauvignon Blanc</i> for its perfect balance of fruit and acid.	<i>Pilsners</i> , with their mild flavors and slight hoppiness, are a good match.
<b>Monterey Jack</b> is a semi-soft cheese with a smooth, creamy texture, mild flavor and a slightly tangy finish.	The apple, pear and citrus flavor notes of <i>Riesling</i> complement Monterey Jack's tangy finish.	The nutty flavors of an easy-to-drink <i>Nut Brown Ale</i> complement the creamy texture of the cheese.
<b>Havarti</b> is a creamy, buttery semi-soft cheese with a slightly acidic finish.	A bright, young <i>Beaujolais Nouveau</i> will delight with its fresh fruit notes and herbal aroma.	The cocoa and coffee flavors of a mild <i>Stout</i> will accentuate the cream and mildly acidic flavor notes.
<b>Fontina</b> is a whole milk cheese with a buttery texture and earthy, tart flavors.	An "unoaked" <i>Chardonnay</i> is a vibrant companion for this versatile cheese.	A variety of <i>Pilsners</i> offer a good match with their mild flavors and slight hoppiness.
<b>Swiss and Baby Swiss</b> vary in texture, but both have a nutty flavor.	<i>Sauvignon Blanc</i> 's bright fruit and floral notes complement the nuttiness.	A <i>Wheat Beer (Weizen/Weiss)</i> elevates the flavor of Swiss.
<b>Gruyère</b> is a semi-hard cheese with the full, nutty, rich flavors of earth and grass.	<i>Riesling</i> 's fresh fruits and acids blend with the cheese and refresh the palate. Gruyère also pairs well with <i>Pinot Noir</i> .	<i>Wheat Beer</i> works well, but a <i>Stout</i> or <i>Porter</i> with big cocoa and coffee flavors provide a more powerful flavor combination.
<b>Gouda &amp; Edam</b> are cheeses with sweet cream flavor notes. Gouda is made with whole milk and Edam is made with nonfat milk, resulting in a different texture for each.	A buttery and full-bodied <i>Chardonnay</i> plays off the buttery, sweet cream texture.	A <i>Nut Brown Ale</i> complements the sweet cream flavors and texture. A creamy <i>Stout</i> that is not too overpowering will work as well.
<b>Aged Brick</b> is ivory to yellow in color with small openings. Its sweet, nutty flavor deepens and intensifies with age.	A <i>Gewürztraminer</i> , both sweet and spicy with a floral aroma, offers a subtle contrast.	The bittersweet flavor notes of <i>Bock</i> stand up to Aged Brick.
<b>Medium to Aged Cheddar</b> is brothy to beefy in flavor with a creamy to crumbly texture.	Many red wines are a nice complement, but a <i>Ruby Port</i> or <i>Madeira</i> offers the same great contrast that fruit brings to nuts.	A big, bold <i>Stout</i> with rich cocoa and coffee flavors stands up well to the flavor of Cheddar.
<b>Provolone</b> has a few small eyeholes and ranges in color from creamy white to ivory. The flavor is very mild when young and becomes big and piquant with age.	The spicy fruit flavors of <i>Amarone</i> or a classic <i>Chianti</i> match well with the full flavors of the cheese.	An <i>Oatmeal Stout</i> or a <i>Porter</i> , rich in malt flavors, complement the nutty flavors of the cheese.
<b>Mozzarella</b> is smooth and elastic in body with a very delicate, milky flavor.	A fresh <i>Beaujolais</i> , full of fruit flavors, pairs with this quiet-flavored cheese.	The mild flavor of <i>Pilsner</i> complements the delicate flavor of Mozzarella.
<b>Romano</b> is a hard/firm cheese with a big, nutty and piquant flavor profile.	The fruitiness found in <i>Chianti</i> provides a playful contrast to <i>Romano</i> .	<i>Apple</i> or <i>Pear Ciders</i> offer a fruity, tart taste contrast.
<b>Parmesan</b> is a hard cheese with nutty flavors and notes of salt and sweet milk.	A sweet late harvest <i>Riesling</i> or <i>Vin Santo</i> will bring out both the saltiness and the sweetness.	A <i>Scotch Ale</i> with its nutty and hoppy flavors, contrasts with this cheese perfectly.
<b>Asiago</b> is a hard cheese that offers a flavor combination between Cheddar and Parmesan. It is nutty with piquant notes.	A sweet, berry driven <i>Merlot</i> or a <i>Pinot Noir</i> contrasts beautifully.	A delicious <i>Raspberry</i> or <i>Cherry Fruit Lambic</i> post a big fruit contrast to the nutty piquant cheese.
<b>Farmers cheese</b> has a semi-soft texture and clean, fresh milk flavor.	Keep it clean and simple by pairing with a refreshing <i>Sauvignon Blanc</i> .	Mild <i>Pilsners</i> provide a simple, but enjoyable complement.
<b>Gorgonzola</b> is a soft, creamy and mild blue-veined cheese with hints of earthiness in its finish.	A rich, fruit-driven <i>Pinot Noir</i> is a classic complement.	A big <i>Porter</i> with its deep flavors balance the relatively big flavors of Gorgonzola.
<b>Blue cheese</b> has a crumbly texture and is full of sharp, robust flavors.	A big and robust <i>Port</i> provides a contrast in flavors.	<i>Raspberry</i> or <i>Cherry Fruit Lambic</i> contrast the full flavor of Blue Cheese.