

1. Fresh Goat

Made from pasteurized goat's milk
Country of origin: USA
Region: Wisconsin
Type: soft
Fat content: 9%
Texture: soft and creamy
Color: white
Flavor: salty, tangy

2. Goat Gouda

Made from pasteurized goat's milk
Country of origin: USA
Region: California
Type: semi-hard, artisan
Fat content: 11%
Texture: grainy and smooth
Color: white
Flavor: salty, tangy
Rind: natural
Color: white
Flavor: caramel, sweet

3. Saint Andre

Made from pasteurized cow's milk
Country of origin: France
Region: Coutances, Normandy
Family: Brie - triple cream
Type: soft, soft-ripened
Fat content: 75%
Texture: creamy and dense
Rind: bloomy
Color: ivory
Flavor: buttery, salty, sour, tangy

4. Comté

Made from unpasteurized cow's milk
Country of origin: France (one of the most popular cheeses)
Region: Jura Massif
Type: semi-hard, artisan
Fat content: 45%
Texture: dense, firm, grainy, open, smooth and supple
Rind: natural
Color: pale yellow
Flavor: fruity, nutty, salty, savory, smoky, sweet

5. Manchego

Made from pasteurized sheep's milk
Country of origin: Spain
Region: La Mancha
Type: semi-soft
Fat content: 57%
Texture: firm and supple
Rind: waxed
Color: pale yellow
Flavor: fruity, nutty, sweet, tangy

6. Beemster Aged Gouda

Made from pasteurized cow's milk
Country of origin: Holland and Netherlands
Family: Gouda
Type: hard
Texture: crystalline, firm and smooth
Rind: natural
Color: yellow
Flavor: full-flavored, nutty, spicy, strong

7. Gorgonzola Dolce

Made from pasteurized cow's milk
Country of origin: Italy
Region: Provinces of Alessandria, Bergamo, Biella, Brescia, Como, Cremona, Cuneo, Lecco, Lodi, Milano, Nova
Type: soft, artisan, blue-veined
Texture: creamy
Rind: natural
Color: pale yellow
Flavor: buttery, creamy, mild, sweet

SIX CHEESE PAIRING TIPS:

1. Pair wines and cheeses with equal intensity:
Wines over 14.5% pair with intense cheeses
Wines under 12% pair with delicate cheeses
2. Bold red wines pair best with aged cheeses
3. Match funky cheeses with sweeter wines
4. Sparkling wines pair with soft, creamy cheeses
5. Wines and cheeses from the same place pair well together
6. When in doubt, get a firm, nutty cheese