

# WINE AND CHEESE PAIRING

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1. WINE NAME: **Pulenta Estate**

GRAPE VARIETAL: Sauvignon Blanc

REGION: Agrelo, Mendoza, Argentina

VINTAGE YEAR: 2018

ALCOHOL: 12.8%

PRICE: \$18

PAIRED WITH: *Coeur du Clos*, semisoft, bloomy-rind, goat cheese

Notes:

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2. WINE NAME: **Champalou Vouvray**

GRAPE VARIETAL(S): Chenin Blanc

REGION: Touraine, Loire Valley, France

VINTAGE YEAR: 2019

ALCOHOL: 12.5%

PRICE: \$26

PAIRED WITH: *Tallegio*, semisoft, washed-rind, (cow's milk)

Notes:

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3. WINE NAME: **Celene Cuvee Royale Rosé**,  
Crémant de Bordeaux


GRAPE VARIETAL(S): Cabernet Franc and Merlot

REGION: Bordeaux, France

VINTAGE YEAR: NV

ALCOHOL: 12%

PRICE: \$22

PAIRED WITH: Valentine Surprise 

Notes:

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4. WINE NAME: **Cune Rioja Reserve**

GRAPE VARIETAL: 85% Tempranillo, 15% Garnacha

REGION: Rioja, Spain

VINTAGE YEAR: 2014

ALCOHOL: 13.5%

PRICE: \$29

PAIRED WITH: *Manchego*, aged 6 months (sheep's milk)

Notes:

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5. WINE NAME: **L'Ecole No. 41**

GRAPE VARIETAL: Syrah

REGION: Columbia Valley, Washington

VINTAGE YEAR: 2017

ALCOHOL: 15%

PRICE: \$27

PAIRED WITH: *Beemster*, gouda aged 26 months (cow's milk)

Notes:

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## Wine and Cheese Pairing Guide from *Wine Enthusiast*

**Fresh:** Soft and rindless, these can be made with cow, goat or sheep milk. They're not aged and have a mild, slightly tangy flavor. Examples: *Mozzarella, Burrata, Chevre, Feta, Ricotta, Boursin.*

Pair with: Crisp, dry whites: Albarino, Sauvignon Blanc, unoaked Chardonnay. Light reds: Pinot Noir, dry rose, Gamay.

**Bloomy:** These are named for the bloom of white mold on the outside. They tend to be the richest and creamiest type of cheese, with a soft, spreadable texture. The rind is edible, and it has a stronger, funkier flavor than the interior. Examples: *Brie, Camembert, Robiola.*

Pair with: Champagnes, dry, light bodied whites: Chardonnay, Sancerre, Chenin Blanc, Riesling. Dry, light bodied reds: Pinot Noir, Gamay, Cabernet Franc, Barbera.

**Washed Rind:** A bath in brine, beer or wine produces a distinct orange rind. They're rich and creamy, and they can be soft or semi-soft in texture. They're funkier than bloomy cheeses, with gamy, often pleasantly pungent notes. Examples include: *Fontina, Epoisses, Taleggio, Munster.*

Pair with: dry and off-dry whites: Chenin Blanc, Gewurztraminer, Marsanne, Riesling. Red wines: Beaujolais, Pinot Noir

**Semi-Soft:** They're not spreadable, nor do they break in shards like a hard cheese. They tend to be creamy and fairly mild in flavor. Many are excellent to melt. Some cheeses like Gouda are semi-soft in younger styles, while when aged, their texture turns hard. Examples: *Gruyere, Gouda, Havarti, Morbier, Provolone, Edam, Mimolette.*

Pair with: Dry white wines with some oak – Chardonnay, Pinot Gris. Red wines: Chianti, young Bordeaux blends, Cotes de Rhone.

**Hard:** The product of aging, these are quite firm and break into crumbles or shards. They tend to have nutty and complex savory notes. Some are fairly pungent and salty. Examples include: *Cheddar, Parmesan, Pecorino, Manchego, Comte, Emmenthal.*

Pair with red wines - bolder and aged: Cabernet Sauvignon, Sangiovese, Rioja, Bordeaux.

**Blue:** Veins of blue mold run through these. They can be soft and creamy, or semi-soft and crumbly. Some are sweeter and milder, but all pack a good deal of sharpness and tang. Examples include: *Cambozola, Roquefort, Stilton, Gorgonzola.*

Pair with: sweet, late harvest white wines: Ice wine, Riesling Spatlese, Vin Santo, Sauternes. Desert and fortified wines: Banyuls, port.

### SIX CHEESE PAIRING TIPS:

1. Pair wines and cheeses with equal intensity:
  - a. Wines over 14.5% pair with intense cheeses
  - b. 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

Wines from: **The Tasting Room**  
Contact: Jon Wine at (561) 494-6226  
[www.jonwinetastingroom.com](http://www.jonwinetastingroom.com)

Cheeses from: **The Cheese Shoppe**  
Contact: Frank at (561) 557-8334  
[www.the-cheese-shoppe.com](http://www.the-cheese-shoppe.com)