



Cheese and Wine Pairing Guidelines

Note there will always be exceptions, so experiment!

- The harder the cheese, the higher degree of tannin a wine can have
 - Creamy cheeses require a wine with higher acidity
- The whiter and fresher the cheese, the crisper and fruitier the wine
 - Heavy, rich cheeses will partner with light reds and Chardonnay
 - Strong-veined cheeses usually demand a sweeter wine
- Soft cheeses with bloomy white or red-dotted rind pair with full-bodied whites, younger reds and lower tannins
- Orange-red rind soft cheeses go well with full-bodied reds with lower tannins, or powerful whites
- Semi-soft cheeses with a pink-gray rind pair well with strong, powerful whites and mature whites

Ask us! We'll help you create the perfect wine and cheese pairings.