

Find the perfect pairing



| Cheese | Suggested Wine Pairing | Suggested Beer Pairing |
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| Brie & Camembert 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. |
| Mascarpone 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. |
| Muenster 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. |
| Monterey Jack 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. |
| Havarti 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. |
| Fontina 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. |
| Swiss and Baby Swiss 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. |
| Gruyère 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. |
| Gouda & Edam 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. |
| Aged Brick 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. |
| Medium to Aged Cheddar 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. |
| Provolone 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>Amorone</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. |
| Mozzarella 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. |
| Romano 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. |
| Parmesan 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. |
| Asiago 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. |
| Farmers cheese 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. |
| Gorgonzola 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. |
| Blue cheese 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. |