



## Retail Food Pairings

### Semi-Soft Cheeses

#### Old German Weissa Kase



**Milk Type:** Cow

**Best Accompanied By:** The versatile cheese that will bring out the best in any food or wine pairing!

**Suggested Wines:**

**A Wide Range of Whites:** Gewürztraminer, Chenin Blanc, Riesling, Pinot Gris, Sparkling Whites, Unoaked Chardonnay, Sauvignon Blanc, Vidal Blanc, White Zinfandel, Ice Wine

**A Wide Range of Reds:** Zinfandel, Cabernet Franc, Chianti, Rioja, Pinot Noir, Beaujolais, Dolcetto, Merlot, Port

**Suggested Beers:** Hefeweizen, IPA, moderately hoppy Pilsners, Porter, Stout

#### Butta Schaf Kase

**Milk Type:** Sheep

**Best Accompanied By:** Savory or sweet such as pesto, spiced nuts or apples, dried cranberries, rich chocolate

**Suggested Wines:**

**A Wide Range of Whites:** Chenin Blanc, Vidal Blanc, Rose, Unoaked Chardonnay, Pinot Gris, Semi-sweet Riesling

**A Wide Range of Reds:** Grenache, Pinot Noir, Merlot, Unoaked Red Blends, Port Wine

**Suggested Beers:** Amber Ale, Rye Ale, Brown Ale, Oktoberfest



*\*Shelf life is calculated assuming that cheese is stored at refrigerator temperatures and out of direct sun light.*

# Alt Medisher Goat Kase



**Milk Type:** Goat

**Best Accompanied By:** Fresh apples, maple candied nuts, cured meats such as salamis, ham, smoked bacon

**Suggested Wines:**

**A Wide Range of Whites:** Sparkling Wine, Unoaked Chardonnay, Pinot Gris, Vidal Blanc, Semi-sweet Riesling

**A Wide Range of Reds:** Barbera, Merlot, Amarone, Red Zinfandel, Ruby Port, Cabernet Sauvignon, Malbec

**Suggested Beers:** Hefeweizen, moderately hoppy Pale Ales, Amber Ales

# Der Edel Bleu Kase



**Milk Type:** Cow

**Best Accompanied By:** Nutty or sweet accompaniments such as plums, dates, walnuts, spiced/candied pecans, crystalized ginger, gingersnaps

**Suggested Wines:**

**Dessert Whites:** Sauternes, Chenin Blanc, Ice Wine

**A Wide Range of Reds:** California Pinot Noir, Beaujolais, Valpolicella, Dolcetto, Ruby or Tawny Port, Cabernet Sauvignon, Malbec

# Soft Cheeses

## Der Weichen Gehl Kase



**Milk Type:** Cow

**Best Accompanied By:** Both sweet and savory flavors apply. Fruits: the classic apple, pears, grapes and berries; savory nuts and cured meats, such as pecans, walnuts, prosciutto and salami. A mixed plate of pears, dark grapes, pecans and prosciutto will be a sure crowd pleaser.

**Suggested Wines:**

**Crisp, Dry, Fruity Whites:** Sauvignon Blanc, Viognier, Pinot Gris, Oaked or Unoaked Chardonnay, Sparkling Wine

**Light Fruity Reds:** Pinot Noir, Merlot, Beaujolais

**Suggested Beers:** Wheat Beer, Tripel, Kolsch, Witbier, Blonde Ale, *moderately hoppy* Pilsner

**Milk Type:** Sheep Milk

**Best Accompanied By:** Sweet and savory flavors, including dried and glazed fruits, especially pears, cherries and figs, sweet thick drizzles including honeycomb, caramelized citrus glaze and port wine sauce. Wonderful accompanied by fruit compotes, jams & chutneys. Fresh pears, red grapes and blanched slivered almonds are a classic cheese board favorite.

**Suggested Wines:**

**A Wide Range of Whites:** Sparkling White or Rose, Chardonnay, Sauvignon Blanc, Vidal Blanc, Chenin Blanc, Pinot Gris, semi-sweet Riesling

**A Wide Range of Reds:** Sparkling Red, Fruity Pinot Noir, Merlot, Red Zinfandel

**Suggested Beers:** Saison, Pilsner, Hefeweizen, Triple, Witbier, Imperial IPA

## Emanuel Vom Tal Kase



# Marn Vom Berge Kase



**Milk Type:** Goat Milk

**Best Accompanied By:** Sweet and tangy jams, dark berry compote, dark cherries, caramelized spiced nuts; Smoked meats, such as truffled salami, bresaola and serrano ham

**Suggested Wines:**

**A Wide Range of Whites:** Vidal Blanc, Chenin Blanc, Pinot Gris, Semi-sweet Riesling; *Avoid Oaked Whites*

**A Wide Range of Reds:** Norton, Malbec, Fruit driven Pinot Noir, Merlot, Red Zinfandel, Shiraz

**Suggested Beers:** Saison, Lambic, Schwarzbier, Porter, Golden Ale, Witbier





# Traditional Cheeses

## Mountain Valley Sharp Cheddar

**Milk Type:** Cow

**Best Accompanied By:** Foods with a crisp acidity, such as apples, pears, apple butter, fruit chutney, gourmet mustards

**Suggested Wines:**

**Dry and Off Dry Whites:** Chenin Blanc, Sauvignon Blanc, Dry Riesling

**Full Bodied Reds:** Syrah/Shiraz, Barbera, Cabernet, Rioja

**Suggested Beers:** IPA, Stout, Pale Ale, Amber Ale, Brown Ale



# Mountain Meadow Mild Cheddar



**Milk Type:** Cow

**Best Accompanied By:** Fruits with softer acidity and richer sweetness, such as peaches and grapes. Salty, smoky flavors found in cured meats such as prosciutto or roasted hazelnuts

**Suggested Wines:**

**Fruity Whites:** Champagne, Sauternes, Ice Wine, Chardonnay

**Fruity Reds:** Zinfandel, Merlot

**Suggested Beers:** Stout, Porter, Doppelbock, strong Belgian Ale, Brown Ale, Oktoberfest

# Der Vauden Swiss



**Milk Type:** Raw Cow

**Best Accompanied By:** Savory or sweet, such as pesto, spiced nuts or apples, dried cranberries, rich chocolate. So versatile with a range of flavors

**Suggested Wines:**

**A Wide Range of Whites:** Gewürztraminer, Chenin Blanc, Riesling, Pinot Gris, Sparkling Whites, Unoaked Chardonnay, Sauvignon Blanc, Vidal Blanc

**A Wide Range of Reds:** Chianti, Rioja, Pinot Noir, Beaujolais, Dolcetto, Merlot, Port

**Suggested Beers:** Bock Beer, Dark Lagers, Malty Ales, Oktoberfest

# Hard Cheeses

## Der Alpen Kase



**Milk Type:** Cow

**Best Accompanied By:** Salty, Tangy or Spiced Food, such as smoked or cured meats, ham, prosciutto, smoked salmon, spiced nuts, grilled meats, citrus vinaigrette dressed salads

**Suggested Wines:**

**Off Dry Fruity Whites:** Prosecco, Riesling

**Medium to Full-bodied Fruity Reds:** Barbera, Amarone, Red Zinfandel, Ruby Port

**Suggested Beers:** Hefeweizen, *moderately hoppy* Pale Ales, Amber Ales







*Our first cheese cave*

## Felsa Yehr Kase

**Milk Type:** Sheep Milk

**Best Accompanied By:** Figs, dates, grapes, quince paste, dark chocolate, or savory green olives, walnuts, marcona almonds, robust meats ranging from spicy chorizo sausage to grilled lamb or beef

**Suggested Wines:**

**Crisp Dry Whites:** Sauvignon Blanc, Pinot Gris, Verdejo, Dry Sparkling Wine

**A Wide Range of Reds:** Norton, Cabernet, Meritage, Tempranillo, Malbec

**Suggested Beers:** Blonde Ale, IPA, Witbier, Wheat Ale, Lager





# Flavored Cheeses

## Woodsmoked Cheddar



**Milk Type:** Cow

**Best Accompanied By:** Apples, cherries, grilled red meats

**Suggested Wines:**

**Fruity Whites:** Pinot Gris, Chenin Blanc

**Full Bodied Juicy Smoky Reds:** Cabernet Franc, Merlot, Zinfandel, American Pinot Noir, Syrah/Shiraz, Tempranillo

**Suggested Beers:** Amber Ale, Rye Ale, Brown Ale, Oktoberfest, IPA, Vienna Lager, Porter, IPA

## Der Smoked Alpen Kase

**Milk Type:** Cow

**Best Accompanied By:** Fresh or caramelized apples, malty grained biscuit breads, maple candied nuts, cured meats such as hearty salamis, smoked bacon, ham

**Suggested Wines:**

**A Wide Range of Whites:** Oaked Chardonnay, Chenin Blanc, Pinot Gris, Semi-sweet Riesling; *Avoid herbal, petrol or grassy whites*

**A Wide Range of Reds:** Fruit driven Pinot Noir, Merlot, Red Zinfandel, Shiraz

**Suggested Beers:** Porter, Amber Ale, Rye Ale, Brown Ale, Oktoberfest, IPA, Witbier, Wheat Ale, Lager



# Savory Oregano Cheddar



**Milk Type:** Cow

**Best Accompanied By:** Heirloom tomato slices, lemon-infused salads, chilled lamb sandwiches with horseradish, smoked trout

**Suggested Wines:**

**Crisp Dry Fruity Whites:** American Sauvignon Blanc, Sancerre, Torrontes, Albarino

**Full Fleshy Fruity Reds:** Australian Shiraz, Red Zinfandel

**Suggested Beers:** Belgian-style Saison, American Pale Ale, Witbier

**Milk Type:** Cow

**Best Accompanied By:** Sweet and sour fruits such as green grapes, sesame crackers and savory jellies

**Suggested Wines:**

**Sweet to Demi Sec Whites:** St. Urbans Hof Reisling, Moscato d'Asti, White Zinfandel

**Light Fruity Reds:** Pinot Noir, Merlot, Beaujolais

**Suggested Beers:** Blonde Ale, Amber Ale, Winter Warmers, *a big malty beer stands up well to the hot peppers*

# Garden Pepper Jack



# Minced Garlic Cheddar



**Milk Type:** Cow

**Best Accompanied By:** Apples, rosemary roasted chicken (use as an ingredient in fondue)

**Suggested Wines:**

**Unoaked Whites:** Dry Rose, Unoaked Chardonnay, Pinot Gris

**Light Fruity Reds:** Fruit driven Pinot Noir, Beaujolais, Valpolicella, Dolcetto

**Suggested Beers:** Rye Ale, German Pale Lager, Blonde Ale, IPA, Stout, Amber Ale, Pale Ale