

Cheese and Wine Pairing Chart
 Prepared by Chef Erika Heinemann



Red Wines		Recommended Cheeses
Beaujolais	Emmentaler, Feta, Fresh Goat, Gruyere, Raclette	
Cabernet Sauvignon	Mild Blue, Cantal, Mild Cheddar, Dry Jack, Gouda, Gruyere	
Chianti	Fontina, Mozzarella, Parmesan, Pecorino, Pecorino Romano	
Merlot	Asiago, Mild Blue, Cantal, Aged Cheddar, Gouda, Gruyere, Manchego	
Pinot Noir	Brie, Camembert, Crottin, Epoisses, Gruyere, Fresh and Slightly Aged Goat, Dry Jack, Washed-Rind/Stinky	
Port/Madeira	Asiago, Emmentaler, Gorgonzola, Parmesan, Roquefort, Stilton	
Rosé	Asiago, Brie, Camembert, Slightly Aged Goat, Dry Jack, Fontina, Manchego, Oaxaca, Parmesan, Ricotta	
Shiraz / Syrah	Asiago, Blue, Aged Cheddar, Slightly Aged Goat, Dry Jack, Gruyere, Manchego	
Zinfandel	Asiago, Blue, Dry Jack, Gouda	
White Wines		Recommended Cheeses
Chardonnay	Brie, Bucheron, Camembert, Epoisses, Gruyere, Mozzarella, Panela, Ricotta, Teleme	
Chenin Blanc	Blue Castello, Crescenza, Dry Jack, Feta, Fontina, Goat Camembert, Gouda, Ricotta, Teleme	
Gewurztraminer	Asiago, Boursin, Cheddar, Emmentaler, Gruyere, Gorgonzola, Parmesan, Washed-Rind/Stinky	
Riesling	Colby, Crescenza, Emmentaler, Fontina, Gouda, Gruyere, Panela, Parmesan, Teleme, Wash-Rind/Stinky	
Sparkling Wine / Champagne	Asiago, Blue, Brie, Camembert, Aged Cheddar, Dry Jack, Feta, Gruyere	
Sauternes / Late Harvest Wines	Gorgonzola, Emmentaler, Parmesan, Roquefort, Stilton, Washed-Rind/Stinky	
Sauvignon Blanc Fumé Blanc / Sancerre	Blue Castello, Bucheron, Camembert, Crottin, Dry Jack, Feta, Fresh Goat, Gruyere, Mozzarella, Parmesan, Ricotta	