

Sparkling and White Wine and Tillamook® Cheese Pairings

Sparkling Wine: Concentrated fruit aromas and flavors, including a blend of pear, apple and lemon-citrus.

- **Camembert** - Camembert has a creamy yellow flesh that is encased in a speckled, floury, moldy-looking crust. A perfectly ripe Camembert possesses a fruity, slightly tangy fragrance.
- **Chaource** - This classic French soft-ripened cheese is made from cow's milk and is a double crème. The taste of Chaource has hints of mushrooms and a creamy, smooth finish.
- **Fontina** - Italian-style Brindisi Fontina has a warm, golden glow and complex flavor, which develops over time from the lightly salted, shelf-aged hard rind, characteristic of the semi soft cheese, and lands sharply on the palette and mellows immediately.

Viognier: Sweet aromas of orange blossoms, honeysuckle, star fruit, melon and mango.

- **Tillamook® Vintage White Extra Sharp Cheddar** - Naturally aged for over two years, developing its award-winning extra sharp, bold, mature flavor and smooth, yet slightly crumbly, texture.
- **Chaource** - This classic French soft-ripened cheese is made from cow's milk and is a double crème. The taste of Chaource has hints of mushrooms and a creamy, smooth finish.

Sauvignon Blanc: Aromas of ripe pear and honeysuckle lead to refreshing grapefruit flavors.

- **Tillamook® Vintage White Extra Sharp Cheddar** - Naturally aged for over two years, developing its award-winning extra sharp, bold, mature flavor and smooth, yet slightly crumbly, texture.
- **Herb de Provence** - A semi pressed, washed rind cheese, with a delicate nut flavor. A combination of rosemary and sage with a finish of lavender.
- **Fontina** - Italian-style Brindisi Fontina has a warm, golden glow and complex flavor, which develops over time from the lightly salted, shelf-aged hard rind, characteristic of the semi soft cheese, and lands sharply on the palette and mellows immediately.

Pinot Gris: Varietal expression with beautiful white flowers, such as honeysuckle, hinting of springtime freshness, while lending notes of crispness with citrus and grapefruit.

- **Tillamook® Medium Cheddar** - Naturally aged over 60 days to develop its rich, creamy, smooth flavor.
- **Fontina** - Italian-style Brindisi Fontina has a warm, golden glow and complex flavor, which develops over time from the lightly salted, shelf-aged hard rind, characteristic of the semi soft cheese, and lands sharply on the palette and mellows immediately.
- **Camembert** - Camembert has a creamy yellow flesh that is encased in a speckled, floury, moldy-looking crust. A perfectly ripe Camembert possesses a fruity, slightly tangy fragrance.

Chardonnay: Aromas are a high-toned honeysuckle blossom, citrus flower and star fruit mix with complex spices of vanilla and white pepper.

- **Tillamook® Smoked Black Pepper White Cheddar** - A burst of smoky black pepper flavor combined with the irresistible taste of aged creamy white cheddar.
- **Tillamook® Vintage White Extra Sharp Cheddar** - Naturally aged for over two years, developing its award-winning extra sharp, bold, mature flavor and smooth, yet slightly crumbly, texture.
- **Blue** - A semi soft textured cheese characterized by blue veins of mold and a very strong aroma. Maytag (Iowa, US), Stilton (UK), Roquefort (France) and Gorgonzola (Italy) are all types of blue cheese.

Riesling: Delivers classic mineral and slate notes and lively, crisp acidity with juicy white peach aromas and flavors.

- **Tillamook® Smoked Cheddar** – This smoked medium cheddar is aged 60 days and infused with natural hardwood smoke to produce its distinctive flavor.
- **Tillamook® Vintage White Extra Sharp Cheddar** - Naturally aged for over two years, developing its award-winning extra sharp, bold, mature flavor and smooth, yet slightly crumbly, texture.
- **Blue** - A semi soft textured cheese characterized by blue veins of mold and a very strong aroma. Maytag (Iowa, US), Stilton (UK), Roquefort (France) and Gorgonzola (Italy) are all types of blue cheese.