



FIRM / HARD
CHEESE

SEMIHARD CHEESE

SEMISOFT CHEESE

SOFT CHEESE

FRESH CHEESE

GOAT CHEESE

SOFT-RIPENED
CHEESE

BLUE CHEESE

COLD PACK

Glossary of BEER

Glossary of WINE

SOURCES



PRINTABLE VERSION



THE CHEESE LOVER'S GUIDE TO
BEER & WINE
PAIRING



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It's no secret Wisconsin is proud of its cheese heritage. Wisconsinites have been perfecting the art of cheese making for 175 years, earning the nickname "cheeseheads" from dairy fans around the world. At Schreiber Foods, bringing delicious dairy to the world is our passion.

**We love cheese
and think it
can make just
about anything
taste better.**

It is a well known fact that a savory cheese plate can certainly compliment your beverage of choice. We have prepared a sample list of our favorite cheese pairings with beer and wine for you to discover for yourself why combining these spirits with cheese is such an intriguing and rewarding experience.



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FIRM / HARD CHEESE

Hard cheeses are thought to have originated in Italy with the production of Parmesan and Romano. This family of cheeses requires long curing times of months or years. Their full flavors range from buttery and nutty to sharp and piquant. Generally, the strong flavor of hard cheeses pairs well with strong-flavored foods and beverages.

SEMIHARD CHEESE

Semihard or semifirm cheeses tend to melt quite easily, are a little crumbly and have milder flavors. Their flavor characteristics vary, but in general this category includes some of the most popular cheeses in the world due to their easily palatable balance and complexity.

FIRM / HARD CHEESE
SEMIHARD CHEESE

ASIAGO



BEER PAIRINGS:



Malty brown ale

WINE PAIRINGS:



Barbera



Chianti



Rioja

DESCRIPTION:

APPEARANCE:

Pale yellow to straw colored

FLAVOR:

Clean, mild, more intense with age

TEXTURE:

Similar to Parmesan, firm but soft

COMMON APPLICATIONS:

Creamy Italian pasta dishes, baked breads and breakfast sandwiches

FOOD PAIRINGS:

Nuts, vegetables, water crackers

MENU INNOVATION:

Four-cheese Italian Grilled Cheese Sandwich

Shredded Asiago, Provolone, mozzarella and Parmesan cheese tucked into a crusty sliced Italian loaf.

Grass-fed Beef Burgers with Asiago and Grilled Vegetables

Grilled yellow peppers, zucchini, red onion and sliced portobello mushroom top a lean burger with shredded Asiago and herb mayonnaise.

WINE SWEETNESS INDICATOR



BONE DRY



DRY



OFF-DRY



SEMI-SWEET



SWEET



VERY SWEET

COTIJA



BEER PAIRINGS:



Indian pale ale



Pilsner

WINE PAIRINGS:



Riesling



Chardonnay

DESCRIPTION:

APPEARANCE:

Ivory, slightly mechanical openings

FLAVOR:

Mild, milky, pronounced salty

TEXTURE:

Hard, crumbly

COMMON APPLICATIONS:

Sprinkled on corn on the cob, mixed in corn dip

FOOD PAIRINGS:

Vegetables, water crackers, tortilla chips

MENU INNOVATION:

Steak Tacos with Radish, Lime and Cotija Cheese Crumbles

Zesty lime, radish and cotija cheese complete this steak taco with sour cream and tortillas.

Avocado and Chicken Flatbread

For this flatbread, roasted chicken and California avocados are topped with cotija cheese, cilantro cream and a sprinkle of bacon for a light, mexican-inspired appetizer.



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FIRM / HARD CHEESE
SEMIHARD CHEESE

GRANA PADANO



BEER PAIRINGS:



Indian pale ale Wheat beer

WINE PAIRINGS:



Sauvignon blanc Barolo Zinfandel Gavi

DESCRIPTION:

APPEARANCE:
Pale yellow, tiny mechanical holes

FLAVOR:
Nutty, savory, slightly sweet

TEXTURE:
Hard, crumbly and grainy; may have crystals

COMMON APPLICATIONS:

Shredded on top of pasta dishes

FOOD PAIRINGS:

Fruits, nuts, dried fruits, garnish

MENU INNOVATION:

Grana Padano Vegetable Baskets
A beautiful way to serve garden-fresh vegetables is in a Grana Padano cheese bowl-shaped shell.

Grana Padano and Potato Pancakes with Prosciutto
Soft potato pancakes topped with melted Grana Padano cheese is finished off with a delicate prosciutto and served alongside a poached egg.

WINE SWEETNESS INDICATOR



GRUYÈRE



BEER PAIRINGS:



Bock Munich dunkel Oktoberfest Brownale

WINE PAIRINGS:



Grenache Pinot noir Syrah Riesling

DESCRIPTION:

APPEARANCE:
Pale, ivory-yellow

FLAVOR:
Nutty, savory, sweet

TEXTURE:
Firm, few small eyes

COMMON APPLICATIONS:

Melted on top of noodles and soups, melted in sandwiches

FOOD PAIRINGS:

Vegetables

MENU INNOVATION:

KäseSpätzel with Gruyère (German Mac and Cheese)
Comforting and chewy German egg noodles with caramelized onion in a bath of melted Swiss and Gruyère cheeses.

Mushroom and Herb Crostini
Melt Gruyère cheese over crispy baguette slices and top with mushrooms sautéed in white wine and tamari. Finish with a pinch of sea salt and fresh herbs.



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**FIRM / HARD CHEESE
SEMIHARD CHEESE**

MANCHEGO



BEER PAIRINGS:



Blonde ale Wheat beer

WINE PAIRINGS:



Tempranillo Cabernet sauvignon Meritage blends

DESCRIPTION:

APPEARANCE:
Creamy white to ivory-yellow with mechanical openings

FLAVOR:
Creamy, slightly piquant

TEXTURE:
Hard, inedible rind with firm, dense interior

COMMON APPLICATIONS:
Stuffed into potatoes or peppers, salads, pasta and tortilla dishes

FOOD PAIRINGS:

Nuts, vegetables, dried fruits, water crackers, pork

MENU INNOVATION:

Manchego and Chorizo Cheese Puffs
A fresh gougères, or cheese puff, has a crispy outside shell, while the inside is airy, slightly eggy and awesomely cheesy with the pairing of spicy chorizo and manchego cheese.

Grilled Apple and Manchego Tapas
Crisp and sweet apple wedges chargrilled are a perfect partner to the Spanish manchego cheese, piled and pinned onto a crispy ciabatta for a fresh appetizer.

WINE SWEETNESS INDICATOR



PARMESAN



BEER PAIRINGS:



Amber ale Indian pale ale

WINE PAIRINGS:



Barbera Barolo Lambrusco

DESCRIPTION:

APPEARANCE:
Straw to tan color, may have visible crystals

FLAVOR:
Intensely savory, umami, may be slightly sweet or fruity

TEXTURE:
Hard, granular, crumbly

COMMON APPLICATIONS:
Italian dishes like pasta and pizza

FOOD PAIRINGS:

Pears, balsamic vinegar, honey, figs, nuts

MENU INNOVATION:

Grilled Parmesan and Garlic Oysters
Pan-broil or grill oysters tossed with herbs and showered with olive oil and Parmesan, and serve with crusty bread to soak up the sauce.

Parmesan Cilantro Corn
Pan-fry corn kernels just a few minutes and melt in a little butter and lime juice. Finish by tossing with Parmesan and chopped cilantro.



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**FIRM / HARD CHEESE
SEMIHARD CHEESE**

PECORINO ROMANO



BEER PAIRINGS:



Indian pale ale Wheat beer

WINE PAIRINGS:



Chianti

DESCRIPTION:

APPEARANCE:
Straw color, may have visible crystals

FLAVOR:
Salty, piquant, pungent farm flavor

TEXTURE:
Hard, granular and brittle

COMMON APPLICATIONS:

Shredded on top of pasta dishes

FOOD PAIRINGS:

Figs, berries, jams, honey, garnish

MENU INNOVATION:

Polenta Crust Roasted Vegetable Pizza

A beautiful way to serve garden-fresh vegetables is in a Grana Podano cheese bowl-shaped shell.

Pecorino Romano Cake with Candied Tomatoes; Del Posto restaurant - New York City

Cream cheese and finely grated Romano join in an almost classic cheesecake topped with sugared tomatoes. If that feels a touch too adventurous, pears or strawberries are also an excellent accompaniment.

WINE SWEETNESS INDICATOR



ROMANO



BEER PAIRINGS:



Pale ale Cider Fruit beer

WINE PAIRINGS:



Cabernet sauvignon Chianti Merlot Zinfandel

DESCRIPTION:

APPEARANCE:
Creamy white

FLAVOR:
Salty, pungent farm flavor

TEXTURE:
Hard, granular and brittle

COMMON APPLICATIONS:

Grated or shaved over pasta, salad and soup dishes for a punch of flavor or garnish

FOOD PAIRINGS:

Figs, berries, jams, honey, garnish

MENU INNOVATION:

Chicken Parmesan Lasagna ; Carrabba's

Layers of pan-fried, Parmesan-crust chicken and mozzarella, Romano and ricotta cheese. Topped with creamy Parmesan cheese sauce and roasted tomatoes.

Shaved Brussels Sprouts Salad and Romano Cheese

Generously seasoned and thinly shaved Brussels sprouts change up the average side salad tossed with a dijon vinaigrette and finished with big shavings of Romano cheese on top.



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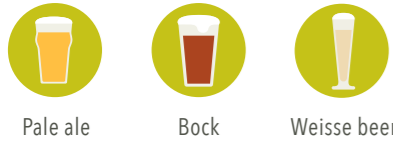


**FIRM / HARD CHEESE
SEMIHARD CHEESE**

SWISS



BEER PAIRINGS:



WINE PAIRINGS:



DESCRIPTION:

APPEARANCE:
Ivory to tan, dime to nickel-sized eyes

FLAVOR:
Mellow, buttery, nutty

TEXTURE:
Firm, smooth, large holes/eyes

COMMON APPLICATIONS:
Burgers and hot sandwiches

FOOD PAIRINGS:

Pickled foods and veggies, toasted nuts, cured meats, mustard, dried fruits

MENU INNOVATION:

Guinness Beef Sliders
Layer roast beef, Swiss cheese, mushrooms and onions on butter rolls, and top with a rich Guinness glaze before baking and serving with pub fries.

Portobello and Swiss "Burger"
Marinate and grilled portobello mushrooms are topped with melted Swiss cheese, grilled red onion, tomatoes, spinach and avocado for a great taste that would delight any meat lover.

WINE SWEETNESS INDICATOR



BELOVED ITALIAN CHEESES STAND THE TEST OF TIME.

The Romans were the first to age and develop ripening techniques that would positively augment the flavor of cheese. They took cheesemaking with them as the Roman Empire expanded to cover the rest of Europe and were the first to export cheese to other Mediterranean countries. Today, Italy and its varieties of cheese corner the global market; Mozzarella, both imported and American made, accounts for a huge percentage of the United States' total cheese consumption.

Consumers love Italian cheeses – it is as simple as that. Mozzarella, Parmesan and Provolone are the most familiar Italian cheeses, and are commonly found across restaurant segments, ranging from QSRs to fine dining, adding a craveable and often umami-rich element. They are also the most likely to end up in consumers' kitchens.

Some of the most popular dishes featuring these cheeses include pasta, pizza, sandwiches and salads.

ITALIAN CHEESES IN THE EARLY STAGES OF THE MENU ADOPTION CYCLE INCLUDE THE SOFTER VARIETIES LIKE BURRATA AND TALEGGIO, MOSTLY APPEALING TO YOUNGER GENERATIONS OF CONSUMERS SEEKING THE ADVENTUROUS UNKNOWN OF THE CULINARY WORLD.

Expect to see more of these cheeses trending in the near future.



88% OF CONSUMERS LIKE / LOVE PARMESAN CHEESE
making it one of the most-loved flavors on menus.



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SEMISOFT and SOFT CHEESES

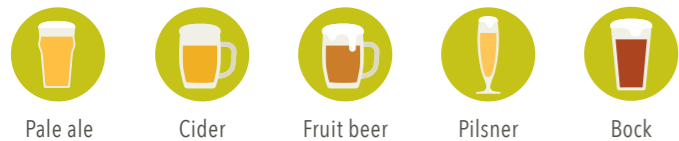
Semisoft cheeses have pliable textures and retain their fresh milk flavors. They may also have a bit of pungency or sharpness, depending on the cheese. These varieties are sometimes referred to as monastery cheese, as many were originally produced by monks in Europe.

Some of the fuller-flavored, semisoft cheeses are known as washed rind or surface ripened, which are close cousins to this category.

AMERICAN CHEESE



BEER PAIRINGS:



WINE PAIRINGS:



DESCRIPTION:

APPEARANCE:
May be orange or creamy white

FLAVOR:
Creamy, mild

TEXTURE:
Creamy, smooth

COMMON APPLICATIONS:

Burgers, hot sandwiches, queso dips

FOOD PAIRINGS:

Vegetables, water crackers

MENU INNOVATION:

Beer-Soaked Chili Cheese Fries
Presoaked in a local craft beer, hand-cut french fries hold a hint of the beer flavor and are crisp and crunchy. Served under a blanket of melty American cheese and spicy chili, they become a satisfying entree.

Grilled Cheese Hot Dogs
A buttered hot dog bun is filled with American cheese and a juicy grilled hot dog cut in half. The sandwich is flattened in a panini press until crispy to get the best of both favorites in a single sandwich.

WINE SWEETNESS INDICATOR



ASADERO



BEER PAIRINGS:



WINE PAIRINGS:



DESCRIPTION:

APPEARANCE:
Creamy, off-white

FLAVOR:
Mild, creamy, slightly tangy

TEXTURE:
Creamy, smooth, excellent melting

COMMON APPLICATIONS:

Quesadillas, tostadas, tortilla dishes

FOOD PAIRINGS:

Fruits, vegetables, water crackers

MENU INNOVATION:

Molletes a la Mexicana
This Mexican dish is a popular breakfast, but can be served any time of the day. A baguette-style bread is cut in half (open-face) with butter, and topped with a spread of refried beans, asadero cheese, pico de gallo or salsa among other possibilities.

Cheese-stuffed Arepas con Huevo
Corncakes are wrapped around asadero cheese and fried in oil, then topped with fried eggs and guacomole.



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SEMISOFT CHEESE
SOFT CHEESE

CHIHUAHUA



BEER PAIRINGS:



Brown ale Cider Fruit beer Pilsner

WINE PAIRINGS:



Chardonnay Sauvignon blanc Riesling Pinot grigio

DESCRIPTION:

APPEARANCE:
Creamy, off-white with slightly mechanical openings

FLAVOR:
Buttery, mild, slightly acidic

TEXTURE:
Slightly firm, creamy mouthfeel

COMMON APPLICATIONS:
Baked dishes, quesadillas, lasagna, fondue or sauces

FOOD PAIRINGS:

Nuts, apples, vegetables

MENU INNOVATION:

Baked Chile and Cheese Empanadas
Baked vegetarian empanadas are filled with roasted poblano peppers, Chihuahua cheese and enchilada sauce for a simple entrée.

Mexican Street Corn Flatbread
The classic street corn flavor combination of slightly salty Chihuahua, zesty lime and smoky chipotle powder top a crispy flatbread.

WINE SWEETNESS INDICATOR



COLBY



BEER PAIRINGS:



Brown ale Cider Fruit beer Pilsner

DESCRIPTION:

APPEARANCE:
Orange with mechanical openings

FLAVOR:
Mild, buttery and slightly sweet

TEXTURE:
Firm, soft, more elastic than cheddar

COMMON APPLICATIONS:
Grilled sandwiches, burgers, fajitas, pastas, baked dishes

WINE PAIRINGS:



Chardonnay Sauvignon blanc Riesling Pinot grigio Chenin blanc

FOOD PAIRINGS:

Fruits, nuts, vegetables, water crackers, dried fruits

MENU INNOVATION:

The Three-cheese Rarebit Cheeseburger
A recipe developed by Wisconsin Cheese features an all-Angus burger slathered in a classic three-cheese sauce, including 2 kinds of cheddar and colby, and finished with bacon, and lettuce. Provide your guests with plenty of napkins.

Beef Brisket Panini
A simple sandwich with slow-cooked beef brisket, colby cheese and crusty Italian bread fresh out of the panini press is comfort food at its best.



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SEMISOFT CHEESE
SOFT CHEESE

FETA



BEER PAIRINGS:



Wheat beer

WINE PAIRINGS:



Pinot noir



Sauvignon blanc



Zinfandel

DESCRIPTION:

APPEARANCE:

White

FLAVOR:

Full flavored, salty and tangy

TEXTURE:

Crumbly and grainy mouthfeel

COMMON APPLICATIONS:

Greek salads, spanakopita, pizza, pie or served as a table cheese

FOOD PAIRINGS:

Fruits, vegetables

MENU INNOVATION:

Mexican Street Corn; California Pizza Kitchen

Creamy sweet corn is removed from the cob and roasted with smoked paprika, feta and Parmesan cheese. Served with fresh cilantro, lime and housemade ranchito sauce.

Fresh Swordfish and Pumpkin Ravioli; Bonefish Grill

Wood-grilled swordfish with seasonal pumpkin ravioli is topped with crispy onions, crumbled feta and a hint of butter, then complimented with a side of french green beans.

WINE SWEETNESS INDICATOR



BONE DRY



DRY



OFF-DRY



SEMISWEET



SWEET



VERY SWEET

FONTINA



BEER PAIRINGS:



Pilsner



Bock

WINE PAIRINGS:



Chardonnay



Riesling

DESCRIPTION:

APPEARANCE:

Pale ivory to light straw yellow with small mechanical openings

FLAVOR:

Mild, creamy, nutty, light earthy flavor

TEXTURE:

Smooth, supple with tiny holes

COMMON APPLICATIONS:

Pasta, hot sandwiches

FOOD PAIRINGS:

Fruits, nuts, vegetables, water crackers, dried fruits

MENU INNOVATION:

Asparagus and Fontina Tart

Fresh asparagus sits atop a bed of melty spring onions and fontina cheese on a puff pastry crust. Served with a drizzle of balsamic vinegar.

Jalapeño Fontina Beer Cheese Dip

Start with a local sweet blonde ale and add a fresh jalapeño for some mild heat melted into fontina cheese. Makes a great dip or sauce for tortilla chips or bread.



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SEMISOFT CHEESE
SOFT CHEESE

COLBY JACK



BEER PAIRINGS:



Pilsner

WINE PAIRINGS:



Merlot



Malbec



Pinot grigio

DESCRIPTION:

APPEARANCE:

Marbled white and orange with a few mechanical openings

FLAVOR:

Mild, buttery and slightly sweet

TEXTURE:

Slightly firm, creamy mouthfeel

COMMON APPLICATIONS:

Melted on casserole and nachos, very popular with Mexican-style dishes

FOOD PAIRINGS:

Fruits, nuts, vegetables, water crackers, dried fruits

MENU INNOVATION:

Grilled Chicken and Avocado Sandwich;
Longhorn Steakhouse

A grilled folded flatbread is stuffed with tomatoes, red chili ranch dressing, avocado spread and colby jack cheese.

Taco Pop Tarts

A flaky crust, seasoned taco meat, colby jack cheese and fresh salsa give these savory pop tarts an amazing and unexpected flavor.

WINE SWEETNESS INDICATOR



BONE DRY



DRY



OFF-DRY



SEMISWEET



SWEET



VERY SWEET

GOUDA



BEER PAIRINGS:



Brown ale



Bock



Pale ale



Stout



Porter

WINE PAIRINGS:



Merlot



Riesling



Chenin blanc



Shiraz

DESCRIPTION:

APPEARANCE:

Golden to light orange

FLAVOR:

Creamy, nutty, sweet; if aged, definitely savory

TEXTURE:

Dense, resilient, gets brittle as it ages

COMMON APPLICATIONS:

Pasta, hot sandwiches, soups, dessert or table cheese

FOOD PAIRINGS:

Fruits, nuts, vegetables, water crackers, dried fruits

MENU INNOVATION:

Yule Logs; Granite City Food and Brewery

Sweet potato fries are layered with tender, braised short ribs, smoked gouda cheese sauce and crispy onion strings.

Pulled Pork and Smoked Gouda Egg Rolls

Sweet and zesty pulled pork is wrapped in a crispy egg roll with silky smoked gouda cheese and served alongside avocado green goddess dressing for dipping.



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SEMISOFT CHEESE
SOFT CHEESE

HAVARTI



BEER PAIRINGS:



DESCRIPTION:

APPEARANCE:
Pale yellow, tiny mechanical holes

FLAVOR:
Buttery, creamy, slightly acidic

TEXTURE:
Smooth and supple

COMMON APPLICATIONS:
Burgers, turkey sandwiches, table cheese

WINE PAIRINGS:



FOOD PAIRINGS:

Fruits, nuts, vegetables, water crackers, dried fruits

MENU INNOVATION:

Beer Geek Burger; Ram Restaurant & Brewery
A beef patty topped with amber ale, braised onion and red pepper marmalade, hefeweizen stone-ground mustard aioli, porter ketchup, Wisconsin havarti, IPA-braised applewood-smoked bacon and arugula on a brioche bun.

Lobster and Blue Crab Melt; Gordon Biersch Brewery Restaurant
Lobster, blue crab, Havarti cheese and hickory-smoked bacon on a butter-toasted sourdough bread and served with chives.

WINE SWEETNESS INDICATOR



MONTEREY JACK



BEER PAIRINGS:



DESCRIPTION:

APPEARANCE:
Creamy white with a few mechanical openings

FLAVOR:
Buttery, mild, slightly acidic

TEXTURE:
Compact, firm and supple

COMMON APPLICATIONS:
Used in Mexican and Spanish cuisines because of mild flavor and excellent meltability

WINE PAIRINGS:



FOOD PAIRINGS:

Fruits, nuts, vegetables, water crackers, dried fruits

MENU INNOVATION:

Apple BBQ Chicken and Flatbread; Ninety Nine Restaurant and Pub
This flatbread hosts sweet BBQ sauce, caramelized onions, flame-broiled chicken, applewood-smoked bacon and Monterey Jack and cheddar cheeses. Finished with a chipotle BBQ sauce drizzle.

Carne Asada Pizza; California Pizza Kitchen
A unique pizza topped with tender marinated steak, fire-roasted poblanos, cilantro pesto, yellow onions, mozzarella, Monterey Jack and fresh cilantro. Served with housemade salsa verde.



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SEMISOFT CHEESE
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MOZZARELLA (LOW-MOISTURE PART-SKIM)



BEER PAIRINGS:



Fruit beer Wheat beer Pilsner

WINE PAIRINGS:



Sweet white wine Champagne

DESCRIPTION:

APPEARANCE:
Creamy white, smooth

FLAVOR:
Mild, delicate, milky

TEXTURE:
Smooth and supple

COMMON APPLICATIONS:

Used on specialty pizzas, crispy chicken sandwiches and salads

FOOD PAIRINGS:

Vegetables, water crackers

MENU INNOVATION:

The Caprese; Schlotzkey's Deli
Basil pesto, mozzarella, basil, red onions, roasted tomatoes, light mayo, balsamic glaze, field greens and tomatoes on a ciabatta roll.

The Quattro Burger; Daily Grill
An Italian-inspired burger topped with mozzarella and Parmesan cheeses, arugula, heirloom tomatoes, basil and pesto aioli.

WINE SWEETNESS INDICATOR



PEPPER JACK



BEER PAIRINGS:



Blonde ale Indian pale ale Wheat beer Pilsner

DESCRIPTION:

APPEARANCE:
Creamy to slightly yellow with visible red and green pepper particulates

FLAVOR:
Mild cheese flavor with definitely bell and jalapeño pepper notes

TEXTURE:
Creamy, smooth

COMMON APPLICATIONS:

Quesadillas, crackers, dips, on burgers and hot sandwiches

WINE PAIRINGS:



White blend Gewürztraminer Pinot noir Moscato

FOOD PAIRINGS:

Fruits, vegetables, water crackers

MENU INNOVATION:

Nacho Grilled Cheese; Quickchek
A grown-up grilled cheese with tomatoes, shredded pepper jack and cheddar cheese, jalapeños, black olives and red onions.

Memphis "Love Me Tender" Burger; Beef O'brady's
Premium blend Angus (chuck brisket and short ribs) with two slices of melted pepper jack cheese, fried onions, pickle, lettuce, tomato, two slices of thick-cut bacon and Memphis-style BBQ sauce. Garnished with a chicken tender.



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SEMISOFT CHEESE
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PROVOLONE



BEER PAIRINGS:



WINE PAIRINGS:



DESCRIPTION:

APPEARANCE:
Creamy, may have a few pinholes or air bubbles

FLAVOR:
Buttery, may be mild or sharp; if sharp, has a distinctly pungent farm flavor

TEXTURE:
Firm, resilient, creamy mouthfeel

COMMON APPLICATIONS:
Pasta, hot sandwiches, salads, soup, flatbreads

FOOD PAIRINGS:

Served with hot chutneys, homemade breads, nuts, vegetables dried fruits, water crackers

MENU INNOVATION:
Ravioli Du Boeuf; Ledo Pizza
Ravioli filled with slow-braised hanger steak, grilled onions in a red wine reduction, blended with Asiago and Parmesan cheeses, then oven baked with roasted tomatoes, smoked Provolone cheese and topped with a roasted red pepper Gouda sauce.

Gift Wrapped Meatloaf
Homemade meatloaf, carefully wrapped in a spiced, candied bacon and stuffed with mozzarella and Provolone cheeses, spinach and winter warmer spices. Then glazed with roasted red pepper ketchup and topped with a bow of onion strings.

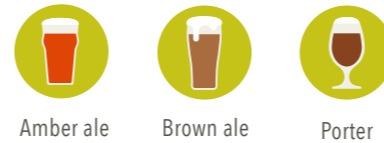
WINE SWEETNESS INDICATOR



SMOKED GOUDA



BEER PAIRINGS:



WINE PAIRINGS:



DESCRIPTION:

APPEARANCE:
Cream to tan, may have small eyes or openings

FLAVOR:
Smokey, nutty

TEXTURE:
Slightly firm, smooth, creamy mouthfeel; gets more brittle with age

COMMON APPLICATIONS:
Hot and cold sandwich, burgers

FOOD PAIRINGS:

Fruits, nuts

MENU INNOVATION:
Chipotle Chicken Avocado Melt; Paradise Bakery and Café
Smoked-pulled chicken raised without antibiotics, along with smoked Gouda, fresh avocado and cilantro, zesty sweet Peppadew piquant peppers, and chipotle mayo nestled in a black pepper focaccia.



THE CHEESE LOVER'S GUIDE TO
BEER & WINE
PAIRING



FIRM / HARD
CHEESE

SEMIHARD CHEESE

SEMISOFT CHEESE

SOFT CHEESE

FRESH CHEESE

GOAT CHEESE

SOFT-RIPENED
CHEESE

BLUE CHEESE

COLD PACK

Glossary of BEER

Glossary of WINE

SOURCES

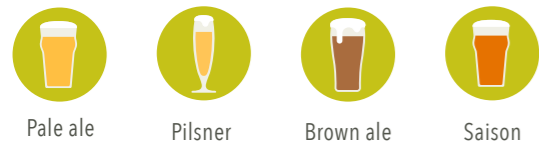


SEMISOFT CHEESE
SOFT CHEESE

MUENSTER



BEER PAIRINGS:



DESCRIPTION:

APPEARANCE:
Cream color with definite mechanical openings

FLAVOR:
Mild, savory, sharp

TEXTURE:
Elastic, smooth, supple

COMMON APPLICATIONS:

Used on grilled dishes like sandwiches, mac n' cheese, pizza, cheeseburger, pasta, tortilla dishes

WINE PAIRINGS:



FOOD PAIRINGS:

Fruits, nuts, vegetables, dried fruits, water crackers

MENU INNOVATION:

Twisted Brisket Sandwich; Bruegger's
Beef brisket, bacon, muenster, dijonnaise sauce inside jalapeño cornbread.

Muenster Chicken
Oven-baked chicken breasts dredged in breadcrumbs, covered with a creamy muenster cheese and infused with a subtle hint of white wine.

WINE SWEETNESS INDICATOR



PIMENTO



BEER PAIRINGS:



DESCRIPTION:

APPEARANCE:
Light to dark orange with visible cheese and pimento particulates

FLAVOR:
Mild or spicy with distinct pimento flavor

TEXTURE:
Creamy with shredded cheese and pepper particles

COMMON APPLICATIONS:

Used as a spread on crackers and breads, hot or cold sandwiches

WINE PAIRINGS:



FOOD PAIRINGS:

Fruits, vegetables, sauces, dips, water crackers

MENU INNOVATION:

The Big Fatz Pimento Mac n' Cheese Chicken Sandwich; Fatz Café
A hand-breaded calabash chicken breast topped with our housemade pimento mac n cheese, peppered bacon, lettuce, tomato and sriracha mayo on a toasted brioche bun with our signature housemade pickles.

Pimento Cheese Muffins
Pimento cheese baked into buttermilk or corn muffins complement breakfast, lunch or dinner.



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FIRM / HARD
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SEMISOFT CHEESE

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FRESH CHEESE

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CHEESE

BLUE CHEESE

COLD PACK

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SEMISOFT CHEESE
SOFT CHEESE

PROVEL



BEER PAIRINGS:



Indian pale ale Pilsner Dunkel

WINE PAIRINGS:



White zinfandel Lambrusco Zinfandel

DESCRIPTION:

APPEARANCE:

White to cream; uniform

FLAVOR:

Buttery, has a distinct pungent farm flavor

TEXTURE:

Creamy, supple

COMMON APPLICATIONS:

St. Louis-style pizza, soups and pastas

FOOD PAIRINGS:

Toasted bread

MENU INNOVATION:

Mound City Double; Shake Shack

A double provol cheeseburger topped with all-natural bacon from Niman Ranch and STL Sauce.

Bacon Chicken and Provel Sandwich;

D. Rowe's Restaurant

A classic half-pound chicken breast, grilled and topped with bacon, provol cheese, lettuce, tomato and onion on a kaiser bun.

WINE SWEETNESS INDICATOR



ANATOMY
OF A CLASSIC
CHEESE BOARD

For catering or plated dishes, use 0.5 to 0.75 ounces of cheese per plate.

STEP 1

Display your cheese from mildest to strongest in a clockwise fashion on the board.

STEP 2

Insert "the vehicle," such as crackers, bread, pita, rice crackers, or anything without a lot of flavor, but texture is appreciated.

STEP 3

Include an array of complementary garnishes:

- Sweet
- Savory
- Crunchy
- Meat

ACCOMPANIMENT SUGGESTIONS:

VEHICLES

- Water crackers
- Wheat crackers
- Baguette

MEAT

- Steak
- Lamb
- Summer sausage
- Salami
- Prosciutto

FRUITS & NUTS

- Strawberries
- Almonds
- Candied walnuts
- Dried fruits
- Pecans
- Grapes



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FIRM / HARD
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SEMISOFT CHEESE

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SOFT-RIPENED
CHEESE

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FRESH CHEESE

Fresh cheeses retain fresh milk flavors, which is their key characteristic. It is cheese in its youngest and purest form. Unlike aged cheeses, it is consumed before or just after fermentation, so they need to be enjoyed soon after they are made.

GOAT CHEESE

Cheese that contains goat's milk, either alone or mixed with cow's milk, that bears a slightly tart flavor with a robust aroma and is typically very spreadable. Goat cheese is considered a Mediterranean product since cows are less common in that region.

SOFT-RIPENED CHEESE

A soft-ripened cheese is one that has a white, so-called bloomy rind on the outside, which occurs because of the unique beneficial mold that is added to the milk or sprayed onto the cheese during ripening.



**FIRM / HARD
CHEESE**

SEMIHARD CHEESE

SEMISOFT CHEESE

SOFT CHEESE

FRESH CHEESE

GOAT CHEESE

**SOFT-RIPENED
CHEESE**

BLUE CHEESE

COLD PACK

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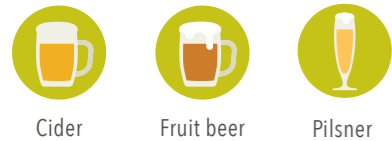


FRESH CHEESE
GOAT CHEESE
SOFT-RIPENED CHEESE

BURRATA



BEER PAIRINGS:



Cider Fruit beer Pilsner

WINE PAIRINGS:



Beaujolais Chianti Pinot noir

DESCRIPTION:

APPEARANCE:

Fresh, white mozzarella cheese balls stuffed with mozzarella shreds and cream

FLAVOR:

Buttery, milky

TEXTURE:

Creamy, stringy

COMMON APPLICATIONS:

Placed on top of salads, crusty bread, prosciutto and with spaghetti

FOOD PAIRINGS:

Fruits, vegetables

MENU INNOVATION:

Heirloom Tomato and Burrata Toast; First Watch
Thick-cut whole grain artisan toast topped with creamy burrata cheese and marinated heirloom cherry tomatoes, fresh herbs and Maldon sea salt.

Meat and Cheese Antipasti ; Maggiano's Little Italy
This delectable platter has salami, roasted peppers, parmesan cheese, port salut, apricot jelly, burrata, and focaccia crisps.

WINE SWEETNESS INDICATOR



COTTAGE CHEESE



BEER PAIRINGS:



American wheat beer

DESCRIPTION:

APPEARANCE:

White curds in a cream base

FLAVOR:

Sweet

TEXTURE:

Creamy, soft curds

COMMON APPLICATIONS:

Fruit dishes, toast, and used to top salads, lasagna, salads, and side dishes

WINE PAIRINGS:



Chardonnay Sauvignon blanc Riesling Sémillon

FOOD PAIRINGS:

Fruits, vegetables, crispbreads and toast

MENU INNOVATION:

Super Seed Protein Pancakes; First Watch
Rolled oats, cottage cheese, kasha, sunflower, flax and chia seeds are added to a multigrain pancake batter. Topped with fresh sliced bananas, blueberries, maple-almond butter, warm berry compote and super-seed crunch.

Nachos Mexicana; Spur Steak Ranches

Get it hot, or not! Smothered in zippy salsa, sticky cheese, chunky cottage cheese and guacamole, these nachos are made your way.

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THE CHEESE LOVER'S GUIDE TO
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FIRM / HARD
CHEESE

SEMIHARD CHEESE

SEMISOFT CHEESE

SOFT CHEESE

FRESH CHEESE

GOAT CHEESE

SOFT-RIPENED
CHEESE

BLUE CHEESE

COLD PACK

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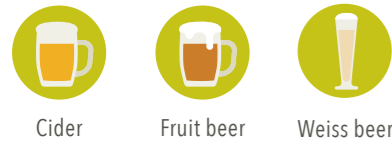


FRESH CHEESE
GOAT CHEESE
SOFT-RIPENED CHEESE

CREAM CHEESE



BEER PAIRINGS:



Cider Fruit beer Weiss beer

WINE PAIRINGS:



Chardonnay Chianti Riesling

DESCRIPTION:

APPEARANCE:

Creamy white, smooth

FLAVOR:

Rich, nutty, slightly sweet

TEXTURE:

Smooth, creamy

COMMON APPLICATIONS:

Cheesecakes, frostings, dips, toppings, bagels, sweet and savory dishes

FOOD PAIRINGS:

Fruits, vegetables, water crackers, toast

MENU INNOVATION:

Yolo Monty Burger; Bennigan's

This juicy half-pound burger topped with melted raspberry cream cheese and crispy bacon is piled onto a gently fried brioche bun, dusted with powdered sugar and finished with a house-made maple bourbon glaze.

Everything Bagel Pizza; Garage Bar

Shuckman's smoked salmon, fennel, sesame, poppy seed and herb cream cheese, and a hard-cooked egg on an everything bagel-inspired pizza crust.

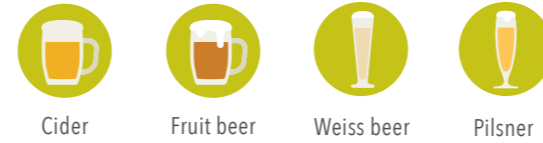
WINE SWEETNESS INDICATOR



FRESH MOZZARELLA



BEER PAIRINGS:



Cider Fruit beer Weiss beer Pilsner

WINE PAIRINGS:



Cava Champagne

DESCRIPTION:

APPEARANCE:

Creamy white; often in water

FLAVOR:

Buttery, slightly sweet

TEXTURE:

Creamy and smooth

COMMON APPLICATIONS:

Grilled chicken sandwich and sliced on pizza, flatbreads or salads, pastas, hot sandwiches

FOOD PAIRINGS:

Vegetables, crusty Italian bread, anchovies, cured meats, olives

MENU INNOVATION:

Caprese Mozzarella Chicken; Applebee's

Grilled chicken breast is paired with fresh mozzarella, tomato, red onion, basil and balsamic glaze. Served with garlic mashed potatoes.

Meatball Naples-Style Pizza; Dorothy Lane Market Inc.

This pizza features a homemade red sauce, fresh mozzarella, momma mia meatballs, oregano and basil.

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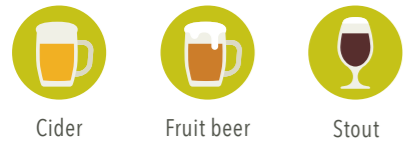


FRESH CHEESE
GOAT CHEESE
SOFT-RIPENED CHEESE

MASCARPONE



BEER PAIRINGS:



DESCRIPTION:

APPEARANCE:
Creamy white, smooth

FLAVOR:
Rich, buttery, slightly sweet

TEXTURE:
Smooth, thick, soft, creamy

COMMON APPLICATIONS:

Used as pizza and pasta sauce, also mixed into baked goods, desserts

WINE PAIRINGS:



FOOD PAIRINGS:

Fruits, chocolate

MENU INNOVATION:

**Coffee and Cream Chocolate Supreme;
Cheesecake Factory**

Cold-brew coffee cheesecake and chocolate cake topped with a coffee mascarpone mousse.

**Chocolate Bourbon Bread Pudding;
Maggiano Little Italy**

Slices of baked bread soaked in bourbon and pecan caramel cream, enhanced with honey mascarpone and finished with chocolate shavings.

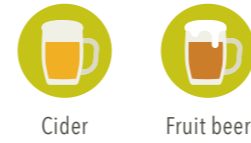
WINE SWEETNESS INDICATOR



PANEER / PANIR



BEER PAIRINGS:



DESCRIPTION:

APPEARANCE:
White, curdy

FLAVOR:
Mild, milky

TEXTURE:
Soft, curdy

COMMON APPLICATIONS:

Commonly found in Indian cuisines, stirred into soups or curries, crumbled over flatbreads or in sandwiches, kebabs

WINE PAIRINGS:



FOOD PAIRINGS:

Vegetables, strong spicy flavors

MENU INNOVATION:

Paneer Tikka Masala

An Indian dish of marinated paneer cheese served in a spiced gravy. It is a vegetarian alternative to chicken tikka masala.

Savory Pancakes with Paneer and Spinach

A spiced besan gluten-free pancake is filled with iron-rich spinach and protein-packed paneer cubes for a vegetarian, wholesome breakfast or evening snack.

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FRESH CHEESE
GOAT CHEESE
SOFT-RIPENED CHEESE

PANELA



BEER PAIRINGS:



Cider



Fruit beer

WINE PAIRINGS:



Chardonnay

DESCRIPTION:

APPEARANCE:

White, curdy appearance; basket-weave shape

FLAVOR:

Mild, creamy

TEXTURE:

Soft, curdy

COMMON APPLICATIONS:

Served as part of appetizer dishes, nopal salads or quesadillas, tortilla dishes, soups, sandwiches

FOOD PAIRINGS:

Vegetables, water crackers, salsa

MENU INNOVATION:

Grilled Queso Panela with Roasted Tomatillo and Poblano Salsa

Queso panela keeps its shape when heated, allowing it to be grilled over direct heat. Tomatillos and poblanos are charred before being puréed into a salsa and placed over the top of the grilled panela.

Fried Cheese Tacos

Fried panela and queso blanco are placed inside a crispy taco shell and garnished with a drizzle of lime, salsa, avocado, queso crema and cilantro.

WINE SWEETNESS INDICATOR



BONE DRY



DRY



OFF-DRY



SEMISWEET



SWEET



VERY SWEET

QUESO BLANCO



BEER PAIRINGS:



Cider



Fruit beer



Weiss beer



Pale ale

WINE PAIRINGS:



Pinot grigio



Riesling



White zinfandel



Sauvignon blanc

DESCRIPTION:

APPEARANCE:

White, curdy

FLAVOR:

Mild, milky

TEXTURE:

Crumbly, firm, smooth

COMMON APPLICATIONS:

Crumbled on salads or over rice and beans, tortilla dishes, soups, dips

FOOD PAIRINGS:

Vegetables

MENU INNOVATION:

Southwest Shrimp Fettuccine; Applebee's

Chipotle lime shrimp on top of fettuccine noodles tossed with black bean corn salsa, garlic, herbs and white cheddar cheese. Spicy queso blanco and chopped cilantro finish it off Southwest style.

Epic Queso Chicken Burrito; Del Taco

The Epic Queso Chicken Burrito is loaded with fresh grilled chicken, Del Taco's famous crinkle-cut fries, creamy queso blanco, hand-grated cheddar cheese and handmade pico de gallo.


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FRESH CHEESE
GOAT CHEESE
SOFT-RIPENED CHEESE

QUESO FRESCO



BEER PAIRINGS:



Pilsner

WINE PAIRINGS:



Chardonnay

DESCRIPTION:

APPEARANCE:

Snow white, curdy appearance

FLAVOR:

Mild, milky

TEXTURE:

Very soft, moist, slightly grainy

COMMON APPLICATIONS:

Latin cuisines that offer cold snacks, soups, salads, or Mexican quesadillas and tortilla dishes

FOOD PAIRINGS:

Vegetables

MENU INNOVATION:

Argentinian Steak Platter;

Granite City Food and Brewery

Schwarzbier marinated flank steak with Argentinian chimichurri sauce, avocado, pickled shallots, seasoned black beans with queso fresco and cilantro lime rice. Served with warm flour tortillas.

Tex-Mex Brisket; Schlotzky's

Hickory-smoked brisket with queso fresco, cheddar cheese, salsa verde, roasted red peppers, pickled jalapenos, lettuce and chipotle mayonnaise served on a jalapeño cheese bun.

WINE SWEETNESS INDICATOR

● BONE DRY ● DRY ● OFF-DRY ● SEMISWEET ● SWEET ● VERY SWEET

HALLOUMI



BEER PAIRINGS:



Cypriot Keo



Black ale

WINE PAIRINGS:



Chardonnay



Merlot



Barolo

DESCRIPTION:

APPEARANCE:

White, curdy

FLAVOR:

Salty, mild

TEXTURE:

Chewy, squeaky, semisoft

COMMON APPLICATIONS:

Grilled and put on salad or plate with fruit

FOOD PAIRINGS:

Fruit, vegetables

MENU INNOVATION:

Crispy Halloumi Burgers

Crispy veggie burger with halloumi cheese as the star of the show. Brioche buns with shallow fried halloumi slices, topped with piles of carrot and cucumber ribbons, and sweet chili mayonnaise.

Rosemary and Garlic Butter Halloumi

Take this squeaky cheese to a whole other glorious level. Golden-fried halloumi cheese is tossed in a melted garlic butter and sprinkled with rosemary. Perfect with an herby salad or sweet roasted vegetables.

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FRESH CHEESE
GOAT CHEESE
SOFT-RIPENED CHEESE

RICOTTA



BEER PAIRINGS:



Pilsner Weiss beer Pale ale

WINE PAIRINGS:



Chianti Pinot grigio

DESCRIPTION:

APPEARANCE:

Creamy white

FLAVOR:

Mild flavor, hint of sweetness

TEXTURE:

Creamy yet slightly grainy curd

COMMON APPLICATIONS:

Italian dishes like lasagna, manicotti, cassata, cheesecake, calzones

FOOD PAIRINGS:

Vegetable, fruit, water crackers

MENU INNOVATION:

Pepperoni Cheese Dip; Bravo! Cucina Italiana Restaurant

A creamy dip featuring pepperoni, sausage, ricotta and tomato sauce, carried by parmesan flatbread crackers.

When in Rome Burger; Hard Rock Café

At the Rome location of this popular chain, a burger topped with pancetta, garlic aioli, arugula, ricotta cheese, and sun-dried tomato.

WINE SWEETNESS INDICATOR



CHEVRE (GOAT CHEESE)



BEER PAIRINGS:



Witbier Weissbock Hefeweizen Lambic

DESCRIPTION:

APPEARANCE:

White

FLAVOR:

Tart, tangy, goaty, earthy flavor

TEXTURE:

Soft and pasty

COMMON APPLICATIONS:

Roasted or grilled sandwiches, red pepper pizzas, unique burgers, salads, soups, desserts

WINE PAIRINGS:



Sauvignon blanc Albarino Chardonnay Riesling Shiraz

FOOD PAIRINGS:

Fruits, nuts, vegetables, dried fruits, water crackers

MENU INNOVATION:

Chevre and Fig Torte; New Season Market

A delightful combination of fresh chevre and fig spread made in house.

Lily's Atlantic Salmon; Bonefish Grill

Wood-grilled salmon, topped with Chevre (goat cheese), sautéed spinach, artichoke hearts and lemon basil sauce, then served over garlic-whipped potatoes.

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FRESH CHEESE
GOAT CHEESE
SOFT-RIPENED CHEESE

BRIE



BEER PAIRINGS:



Cider Fruit beer Pale Ale

WINE PAIRINGS:



Champagne Grüner veltliner Beaujolais Chardonnay

DESCRIPTION:

APPEARANCE:

Cream with white-mold rind

FLAVOR:

Fruity, mild, nutty, tangy

TEXTURE:

Soft, creamy, gets softer with age

COMMON APPLICATIONS:

Often melted on club sandwiches, pastas, hot sandwiches, salads, soups, cheese plates

FOOD PAIRINGS:

Fruits, nuts, vegetables, dried fruits, water crackers

MENU INNOVATION:

Brie Cheese Turkey Burger; Burgerville USA

A Diestel turkey burger with cranberry aioli and frisee lettuce, finished with creamy brie cheese on a cornmeal bun.

Smoky Bacon Bleu Hand Crafted American Flatbread; Famous Dave's

Bleu brie white sauce on a crispy flatbread, topped with caramelized onions, hickory bacon, tomato, crumbled bleu cheese and crisp arugula.

WINE SWEETNESS INDICATOR



THE RISE OF HISPANIC CHEESES

In the past, Hispanic cheeses were difficult to find in the food industry, often requiring a trip to a Mexican specialty food store. However, Hispanic cheeses are becoming more prevalent in the United States as chefs continue to search for and promote authentic regional flavors.

In foodservice, Hispanic cheeses are most common in Mexican restaurants. But you will also find these cheeses making an appearance in segments like fine dining, casual independents and American cuisines. Expect to see more operators adopt Hispanic cheese varieties onto their menus in the coming years.

Hispanic cheeses can fall into two different categories: fresh or aged. Typically the fresh Hispanic cheeses are soft and moist. Aged Hispanic cheeses are usually semifirm or firm cheeses. Some of the aged cheeses will soften but will not melt when heated, while others are great melting cheeses noted for their rich and creamy taste. One of fastest-growing Hispanic cheeses is Chihuahua (quesadilla) cheese, which is a delicious melting cheese.

41% OF CONSUMERS
HAVE HEARD OF
HISPANIC CHEESES

CHIHUAHUA CHEESE
IS THE FASTEST-GROWING
HISPANIC CHEESE

QUESO FRESCO
IS THE MOST POPULAR
HISPANIC CHEESE

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FIRM / HARD
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CHEESE

BLUE CHEESE

COLD PACK

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BLUE CHEESE

A semisoft cheese made of cow's milk that harbors greenish-blue veins of mold and an earthy, strong flavor. There are many types of blue cheese, all with their own characteristics; flavors that range from mild to pungent, and textures that vary from firm and crumbly to creamy and spreadable.

Today, restaurant operators across all segments are going beyond blue cheese dressing on salads and adding blue cheeses to items as diverse as pierogis, tacos and bruschetta. Some innovators are even finding room for blue cheese on the dessert menu in dishes such as ice cream, cupcakes and more.



FIRM / HARD
CHEESE

SEMIHARD CHEESE

SEMISOFT CHEESE

SOFT CHEESE

FRESH CHEESE

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BLUE CHEESE

BLUE CHEESE / BLEU CHEESE



BEER PAIRINGS:



Barleywine-style ale

Trappist

Stout

DESCRIPTION:

All blue cheese is given its characteristic appearance by the streaks of the Penicillium culture.

APPEARANCE:

Creamy white, blue-veined

FLAVOR:

Salty, sharp, tangy with distinct blue mold flavor

TEXTURE:

Younger cheeses are milder and creamier. The older cheeses are stronger and more crumbly.

COMMON APPLICATIONS:

Top salads as a crumble or dressing

WINE PAIRINGS:



Sauternes

Port

FOOD PAIRINGS:

Fruits, nuts, vegetables, dried fruits, water crackers

MENU INNOVATION:

Pot Roast Al Forno; Maggiano's Little Italy

Hand-cut pot roast with shiitake mushrooms, balsamic red onions, blue cheese crumbles and a red wine demi-glace.

Apple and Bleu Flatbread; Max & Erma's

Mozzarella and bleu cheese crumbles tossed with red delicious apples and dried cranberries. Finished with baby greens tossed in house-made honey-cider vinaigrette and topped with balsamic glaze drizzle.

WINE SWEETNESS INDICATOR



DANISH BLUE CHEESE



BEER PAIRINGS:



Indian pale ale

DESCRIPTION:

Created in the early 20th century by a Danish cheese maker to mimic the French Roquefort.

APPEARANCE:

Creamy white, blue veined

FLAVOR:

Salty, sharp, tangy with distinct blue mold flavor

TEXTURE:

A semisoft, creamy cheese made from cow's milk.

COMMON APPLICATIONS:

Crumbled over salads, soups and pastas

WINE PAIRINGS:



Sauvignon blanc

Riesling

Champagne

Zinfandel

Merlot

FOOD PAIRINGS:

Fruits, nuts, vegetables, dried fruits, water crackers

MENU INNOVATION:

Grilled Ribeye Sandwich; Kona Grill

Eight-ounce ribeye served on a ciabatta with garlic aioli, baby arugula, Danish blue cheese and crispy onion strings, served with shoestring fries.

Vitner's Burger; Bonefish Grill

Wood-grilled half-pound American Kobe beef with caramelized onions, Danish blue cheese and red wine jam, served with fresh greens or house-made chips.

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FIRM / HARD
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SEMIHARD CHEESE

SEMISOFT CHEESE

SOFT CHEESE

FRESH CHEESE

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BLUE CHEESE

GORGONZOLA



BEER PAIRINGS:



Trappist Porter Stout

WINE PAIRINGS:



Sauternes Meritage blends Zinfandel

DESCRIPTION:

Produced in a small area of northern Italy and is made from either cow's milk or goat's milk.

APPEARANCE:

Creamy white with blue-green mold veins

FLAVOR:

Salty, sharp, tangy with distinct blue mold flavor

TEXTURE:

Creamy, crumbly

COMMON APPLICATIONS:

Fruity salads and pizza, cold sandwiches

FOOD PAIRINGS:

Fruits, nuts, vegetables, dried fruits, water crackers

MENU INNOVATION:

Fig and Goat Cheese Naples-Style Pizza;
Dorothy Lane Market, Inc.

Extra-virgin olive oil, fig preserves, Gorgonzola, goat cheese, pancetta, arugula. Also available on a gluten-free crust.

Shrimp and Pear Salad; **Landry's Seafood House**
Shrimp is tossed with Brussels sprouts, kale, spring mix, candied pecans, apple chips, dried cranberries, Gorgonzola cheese, and jerez sherry vinaigrette.

WINE SWEETNESS INDICATOR



MAYTAG BLUE



BEER PAIRINGS:



Indian pale ale

WINE PAIRINGS:



Sauvignon blanc Riesling Champagne Zinfandel Merlot

DESCRIPTION:

A rival of Roquefort cheese, Maytag Dairy Farms, located just outside of Newton, Iowa, produces this blue cheese from only fresh Iowa cow's milk.

APPEARANCE:

Creamy white with blue veins

FLAVOR:

Lemony, savory, tangy

TEXTURE:

Crumbly, dense

COMMON APPLICATIONS:

Crumbled over salads, soups and pastas

FOOD PAIRINGS:

Fruits, nuts, vegetables, dried fruits, water crackers

MENU INNOVATION:

Chopped Steakhouse Salad

Chopped salad is a classic steakhouse offering, and maytag blue cheese gives it a rich, savory appeal. If unavailable, substitute any other good-quality blue cheese.

Lamb Burgers

The deep flavor in these burgers comes from mixing a little onion powder, garlic powder, maytag bleu cheese and smoked paprika into the ground lamb before grilling.

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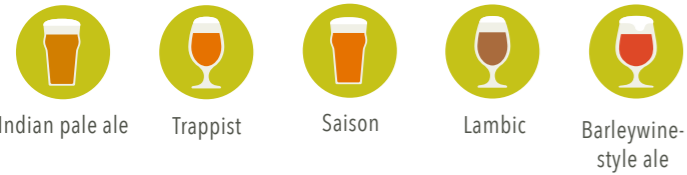


BLUE CHEESE

ROQUEFORT



BEER PAIRINGS:



WINE PAIRINGS:



DESCRIPTION:

Made from the milk of the Lacaune, Manech, and Basco Bearnaise sheep, this cheese is aged only in the Combalou caves in Roquefort-sur-Soulzon, where *Penicillium roqueforti* can only be found.

APPEARANCE:

Creamy white, blue-veined

FLAVOR:

Salty, sharp, tangy with distinct blue mold flavor

TEXTURE:

Creamy, crumbly

COMMON APPLICATIONS:

Salads, dressings, pastas, cheese plates

FOOD PAIRINGS:

Fruits, vegetables, dried fruits

MENU INNOVATION:

Char-Grilled Vegetable Strudel with Roquefort; AGA Cookshop

Extra-virgin olive oil, fig preserves, Gorgonzola, goat cheese, pancetta, arugula. Also available on a gluten-free crust.

Buratini with Mushrooms and Roquefort Sauce; Food 52

Brussels sprouts, kale, spring mix, candied pecans, apple chips, dried cranberries, Gorgonzola and jerez sherry vinaigrette.

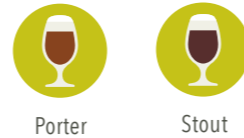
WINE SWEETNESS INDICATOR



STILTON



BEER PAIRINGS:



WINE PAIRINGS:



DESCRIPTION:

This blue must be made in Leicestershire, Nottinghamshire or Derbyshire in England, where only seven dairies are licensed to make it.

APPEARANCE:

It has its own unique crust and the blue veins radiate out from the center in a very distinctive pattern.

FLAVOR:

Salty, sharp, tangy with distinct blue mold flavor

TEXTURE:

Cylindrically shaped and never pressed, creamy, crumbly, smooth

COMMON APPLICATIONS:

Served with salads and bread

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COLD-PACK CHEESE SPREAD

Wisconsin tavern owners in the early 1900s first mixed bits of different cheeses together to provide patrons with a spreadable cheese for snacking. In a nod to these origins, some still refer to cold pack as pub cheese. It is also known as crock cheese, since it was packed in ceramic crocks. Countless varieties are now sold and consumed, suited for more than just a topping on a cracker. It can be used in sandwiches, soups, pasta, potatoes, cheese sauces and more.

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COLD-PACK CHEESE SPREAD

BEER CHEESE



BEER PAIRINGS:



Indian pale ale Pale ale

WINE PAIRINGS:



Pinot noir Pinot noir rosé White zinfandel

DESCRIPTION:

APPEARANCE:

Varies between smooth to textured, depending on mix-ins

FLAVOR:

Full flavored, sharp, smokey, spicy

TEXTURE:

Creamy, smooth, spreadable

COMMON APPLICATIONS:

A sauce for burgers, dips, fondues, soups, spread on sandwiches

FOOD PAIRINGS:

Vegetables, pretzels, toasted breads, hearty crackers

MENU INNOVATION:

Chicken Breast with Bacon Beer Cheese Topper; Applebee's

A grilled chicken breast with Blue Moon white cheddar beer cheese, bacon, crispy onions and fresh green onions.

Beer Cheese Soup

Creamy, smokey, comforting beer cheese soup can be served with a soft pretzel to really give patrons a warm and welcome splurge.

WINE SWEETNESS INDICATOR



CRAFT BREWERIES AND BEER CHEESE: A MATCH MADE IN HOPS HEAVEN

THE NUMBER OF MICROBREWERIES IN THE U.S. **GREW BY 22%** FROM 2014-2015

CRAFT BEER **SALES GREW BY 13%** FROM 2014-2015

This increased number of breweries means there are now a wider variety of beer styles available, catering to every taste, from trending ciders, saisons and fruit beers to a new generation of drinkable, low-alcohol beers introduced as a reaction to the hoppy, bitter styles that prevailed for a number of years.

PARTNERING WITH THESE CRAFT BREWERS LOCALLY CAN ADD AN ARTISAN APPEAL TO A CHEESE SPREAD ON YOUR MENU.

Prepare a tastefully simple beer cheese

Use 5 cups of craft beer to one 5-pound loaf of melt cheese product. Combine cubed/shredded cheese with beer and blend. Heat and stir until completely melted. If sauce thickens, simply add beer or water to thin.

For smaller portions: Ratio is 1 cup of beer to 1 pound of cheese.

Use on nachos, chili fries, loaded baked potatoes, macaroni and cheese, or as a dipping sauce.



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LAGERS



WHEAT BEER / WITBIER / WEISSE

A beer that is brewed with a large proportion of wheat relative to the amount of malted barley. The two main varieties are weissbier and witbier.



AMERICAN WHEAT BEER

A hoppier version than its German cousin and fermented with a milder tasting yeast, these beers have a clean, light and refreshing finish.



PILSNER

A light-colored beer that originated in the Czech Republic that embodies a hoppy, strong, and spicy flavor.



CYPRIT BEER

A lager that hails from Cyprus in the Mediterranean Sea with a thick head, light straw-coloring and sometimes compared to a pilsner in flavor.



OKTOBERFEST

A medium to full-bodied Bavarian lagerbier. Mildly hoppy and bitter, and typically offered as a seasonal, capably capturing the transitional shift from crisp lighter summer fare to hearty winter warmers with a flush of lightly toasted, spicy malt flavors.



WEISSBOCK

A German-style wheat-based ale that is citrusy, refreshing and light. It's most popular in the summer, but generally available year-round.



BOCK

The origins of this strong brew are up for debate, but in general this beer is stronger than your typical lager, more of a robust malt character with a dark amber to brown hue.



DUNKEL

A dark lager originated in Bavaria with a smooth malty flavor and slight bitterness with little to no hops.

ALES



PALE ALE

Pale ale came about when the brewers in Burton-on-Trent in England were looking for a way to produce a more consistent and paler beer. It is described as a type of light-colored beer strongly flavored with hops.



INDIAN PALE ALE (IPA)

A hoppy brew that often smells like citrus, pine or flowers that pairs well with strong flavors, including salty and spicy dishes, and grilled meats.



BLONDE ALE

A balanced beer, light bodied and sometimes lager-like, with a subdued fruitiness and lightly bitter. Currently produced by many (American) microbreweries and brewpubs.



HEFEWEIZEN

"Hefe" meaning "with yeast", and "weizen", meaning "wheat", is a south German style of wheat beer. Often served with a lemon wedge in the U.S., it has an unfiltered and cloudy appearance.

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SAISON (BELGIAN ALE)

A rustic, low alcohol-style of beer that is light in body, dry in finish and harvest-driven, typically made from indigenous ingredients by local growers.



AMBER ALE

Primarily a catchall for any beer less than a dark ale in color, ranging from amber to deep red hues. Medium body, with a caramel/crystal malt flavor.



BROWN ALE

A lightly hopped beer, brewed mostly from brown malt, that is a universally food-friendly beer.



BLACK ALE / DARK ALE

Also known as a black IPA or cascadian dark ale, ales of this style range from dark brown to pitch black and showcase malty and light to moderate roasty notes. They are often quite hoppy, generally with the use of American hops.



IRISH ALE

The red ales of Ireland have a gentle maltiness, with caramelly and earthy notes, and a generally restrained hop character.



STOUT

Traditionally a generic term for the strongest or stoutest porters with a roasty and rich coffee flavor. The most common variation is a dry stout.



PORTER

A dark style of beer developed in London from well-hopped beers made from brown malt.



BARLEY WINE-STYLE ALE

A thick-bodied, strong beer brewed to be bitter and hop-flavored. Lively and fruity, sometimes sweet, sometimes bittersweet, but always alcoholic.



TRAPPIST / DUBBEL / TRIPEL / QUADRUPEL (BELGIAN ALE)

Trappist beer is made by or under the supervision of monks within the walls of a Benedictine abbey. Only 12 ales in the world bear the Trappist label.



LAMBIC

A type of beer brewed in the Pajottenland region of Belgium. The unique fermentation and aging process create a distinct sourness typical of this style.

CIDER AND FRUIT BEER



FRUIT BEER

A fruit beer is defined as a beer fermented with fruit. It is produced from brewing and fermenting malted barley.



CIDER

The craft beer movement has reignited the market for cider in a big way and it's gaining in popularity throughout the United States. Cider, or "hard cider", is produced by fermenting apple juice. It does not contain malted grains, and often has added yeast and varying amounts of added sugar.


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WINE SWEETNESS INDICATOR



BONE DRY DRY OFF-DRY SEMI-SWEET SWEET VERY SWEET



BY REGION OF ORIGIN (APPELLATION)

ITALY



AMARONE

Amarone della Valpolicella is a wine made with partially dried grapes in Valpolicella, a province of Verona. The unique drying process demands an investment of time, labor and materials on behalf of the winery, which makes this a pricey bottle worth splurging for. The results are considered one of the most distinctive, robust wines in Italy.



BARBERA

An inexpensive and unique wine from grapes grown in the valleys of northern Italy known for its dark red color, cherry and strawberry notes, and oaky finish.



BAROLO

Produced in the northern Italian region of Piedmont, it is made from the Nebbiolo grape and is often described as one of Italy's greatest wines. The term "Riserva" can be used on the label when the wine has been cellared for at least five years.



CHIANTI

Italian wine produced in the Chianti region. Earthy and rustic, it has a smell and taste that is reminiscent of cherries and strawberries, and is high in acidity, which makes it go very well with food.



GAVI

Produced in the southern part of Piedmont, Gavi is considered the region's white jewel in the crown. Made exclusively from the Cortese grape, a variety with a heritage dating back to the 1600s, Gavi was Italy's first white wine to gain international repute. The bouquet is particularly floral, offering delicate aromas reminiscent of white flowers, lemons, green apples and honeydew.



LAMBRUSCO

Made in north-central eastern Italy, Lambrusco is an unusual sparkling red wine that can be either dry or sweet. The wines are designated frizzante, the wonderful Italian word signifying sort-of-bubbly, by a process called Charmat.



MOSCATO

Historically known as a dessert wine from the Italian region of Piedmont, moscato has a slight fizz and flavors of nectarine, peach and orange that are very pleasing to your taste buds.

FRANCE



BEAUJOLAIS

Beaujolais is an important wine region of eastern France, famous for its vibrant, fruity, mostly red wines made with Gamay grapes. Most of the production goes to basic quality wines labeled simply "Beaujolais" or "Beaujolais Nouveau." Then, the quality increases with the village and cru-level wines.



CABERNET SAUVIGNON

In the 17th century in southwestern France, an accidental breeding occurred between a red cabernet franc grape plant and a white sauvignon blanc grape plant and cabernet sauvignon was born. It really saw its reputation take off even further once it

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was planted in California in the 1970s. As a wine, it is known for its dark color, full body and dryness. It is a wine that needs to be drunk with food, given its acidity, tannins and alcohol.



CABERNET FRANC

Cabernet Franc can trace its lineage back to the Bordeaux region and was the smallest minority ingredient in the production of the coveted Bordeaux blend, but over the past few decades the grape has begun to be used to create fantastic 100% cabernet franc wines, thriving well in regions such as California, Washington State and New York.



CHAMPAGNE

A sparkling wine that comes exclusively from the Champagne region of France and claims the honor of being the most famous of the sparkling wines. Champagnes are categorized, listed here from dry to sweet, as extra brut, brut, extra dry, sec, and demi-sec depending on their sugar levels.



CHARDONNAY

From the Burgundy region of France, where it is known as white Burgundy, this white wine gained great acclaim for its elegance. The different varieties produced around the world allows chardonnay to go extremely well on its own while sitting outside in the summer, or even on a cold winter's night with a hearty stew.



GEWÜRTZTRAMINER

Although the name is German, gewürztraminer grapes are grown most widely not in modern-day Germany, but in the Alsace region of France. Most gewürztraminers are usually considered semi-dry, so they are a bit sweet, but that also makes them much lower in alcohol than your usual wine.



MALBEC

Malbec struggled in France due to its climate, but thrived once it made it to Argentina and Chile. Malbec's popularity has grown recently over the past 10 years and is now one of the most popular red wines on the American market. What makes Malbec so popular is how easy it is to drink and how well it goes with or without food. If you're serving red wine to a diverse crowd, malbec is always a safe, crowd-pleasing bet.



MERLOT

Merlot originated in France when it was paired with cabernet sauvignon in the world-renowned Bordeaux blend, and is one of the most popular red grapes in America as a star in its own wine. From Merlot's American beginnings in California, the grape has since taken root in New York and Washington State as well, becoming a very important grape to both regions.



PINOT GRIGIO / PINOT GRIS

Originating in France, this variety of grape is also known as Pinot Gris, and is now found in wine regions all over the world. Most pinot grigio's are fresh and fruity with the intention to be served cold and consumed young. It has found great success since its birth, becoming Italy's most popular white wine, not to mention the most popular imported white wine in the U.S.


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WINE SWEETNESS INDICATOR



PINOT NOIR

Pinot noir was born in the Burgundy region of France, which is why it can sometimes be known as red Burgundy. The grapes are difficult to grow, making these wines quite expensive. Great and affordable pinot noir can be found in California, Oregon, Australia, Chile and New Zealand, but the flavor tends to be bigger and richer than their French parent.



SAUTERNES

(Pronounced saw-turn) A noble rot-affected Old World wine that is one of the most delectable sweet wines available, it's not cheap to produce. Just like it sounds, Noble rot is essentially allow the grapes to rot systematically in the perfect climate between the Garonne and Ciron rivers. By the end of the 18th century, the practice was known and accepted, and this sweet boozy wine has remained a coveted experience.



SAUVIGNON BLANC

The sauvignon blanc grape originated in the Bordeaux region of France. In the 1980s, the rest of the world discovered these bright, crisp and affordable, vibrant wines and, soon after, wine regions such as California, Chile and South Africa were making stellar representations of the grape.



SÉMILLON

Along with sauvignon blanc and muscatel, sémillon is one of only three approved white wine varieties in the Bordeaux region of France. It is used to make both dry and sweet wines, with its most popular incarnation as the base for Sauternes. While sémillon is planted in South Africa, Chile, America and Argentina, it is mostly associated with France and Australia.



SYRAH / SHIRAZ

When Syrah (Sih-Rah) arrived in Australia from its 18th century birthplace in the Rhone valley of France, Australian winemakers took to calling it Shiraz (Shi – RAZ), instead of the grape's original name, syrah. Despite it being one of the darkest and heaviest red wines on the market, it is a very food-friendly choice.

GERMANY



RIESLING

Born in the Rhine wine region of Germany, riesling is known for its strong floral aromas and assumed sweetness. Most rieslings have at least a touch of sweetness, but many can be very dry as well, depending on where the wine was grown. German and California tend to be of the sweeter variety, while France, Austria, New York state and Washington State are typically dry.

AUSTRIA



GRÜNER VELTLINER

A dry white wine that grows almost only in Austria. When it comes to foods that are notoriously difficult to pair, grüner veltliner has been known to step in and save the day with its sharp, pungent, vegetal flavors. More affordable grüner veltliner loses its signature vein of acidity that tingles quickly after every sip, but high-quality grüner wine will have a delicate tingly aftertaste that lasts.

CALIFORNIA



MÉRITAGE BLENDS

Meritage wines are U.S. born and bred and must include some combination of the classic Bordeaux varietals. In these wines, no one varietal may account for more than 90% of the blend. Red blends are far more prevalent than the whites and are known for their big and bold fruit flavors aged in oak barrels.



ZINFANDEL

Planted in more than 10 percent of all Californian vineyards, the zinfandel grape is an important player in the California red wine industry, creating a big, ripe red wine that comes with some of the highest alcohol content of any red wine on the market.



WHITE ZINFANDEL

During the 1970s in California, a byproduct of an experiment by the winemakers at Sutter Home created this very dry and pink wine that the marketers at Sutter Home called a White Zinfandel. Like a rosé, the grapes only sit with the zinfandel grapes for a short time, creating a light pink color. Unlike a rosé, the wine is not fully fermented so it remains much sweeter than when it is allowed to ferment fully to a dry wine.

SPAIN



TEMPRANILLO

Tempranillo is Spain's top red wine, but it can go by many different names depending on the region. It's the dominant red grape in Rioja. Dominant flavors include cherry, dried fig, cedar, tobacco, and dill. Tempranillo is a surprisingly versatile food wine that can match well with roasted vegetables, smoke, starch, hearty pastas and even Mexican food.

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RIOJA

Spain's first region to become a household name, this wine is made from a blend of grape varieties. The wine goes best with savory flavors like meats and strong cheeses that stand up to the strength of the wine. Available in white and rosé varieties, but primarily red.



ALBARIÑO

Albariño is indigenous to the Iberian peninsula and is most commonly found in Galicia, where vineyards receive the cooling breezes from the Atlantic Ocean. It's loved for its high acidity, refreshing citrus flavors, dry taste and subtle saltiness. It is an excellent cocktail/aperitif and also works marvelously well alongside light-intensity foods.



GRENACHE / GARNACHA

The garnacha grape was born in the northern region of Spain known as Aragon. It's grown the world over, from its original homes of Spain and France, to Australia and the United States. It is known for its berry flavors of bright strawberries and raspberries, and notes of white pepper.



CAVA

A Spanish sparkling wine that is made in Penedes (next to Barcelona) and in the Ebro River valley. Many are made at a similar quality-level and style to Champagne, but cava is almost always more affordable. Like Champagne, the flavor ranges from dry to sweet, but appearance can either be white or rosé.

PORTUGAL



PORT

Port is a sweet, red, fortified wine from Portugal's Douro Valley. Port is most commonly enjoyed as a dessert wine because it is rich and sweet. There are several styles of port, including red, white, rosé and an aged style called tawny port.

SOUTH AFRICA



CHENIN BLANC

These grapes hail from the Loire valley of France, with reports tracing the white wine grape back as far as the ninth century. It's chenin blanc from South Africa that the majority of Americans are now the most familiar with as it quickly became the largest producer in the world. This is due to the wine's flavors and also due to the fact that a really great South African chenin blanc almost always can be found costing in the teens and low 20s.

VARIETAL WINE

A standard varietal is made from the same type of grape. Sometimes winemakers will use grapes from different plots of a vineyard or different regions for a varietal, but they are all the same type of grapes. Depending on the standards of the region, a typical varietal must contain between 75 percent and 85 percent of one type of grape. It's possible for wineries to add other grapes to a varietal to enhance the elements and still call it a single varietal wine.

BLENDED WINE (WHITE OR RED BLENDS)

These wines typically consist of at least 40 percent to 50 percent of one type of grape and a smaller mix of two or more other grapes. Blends are some of the most complex and interesting types of wine, and a very creative piece of such a traditional and long-established art.


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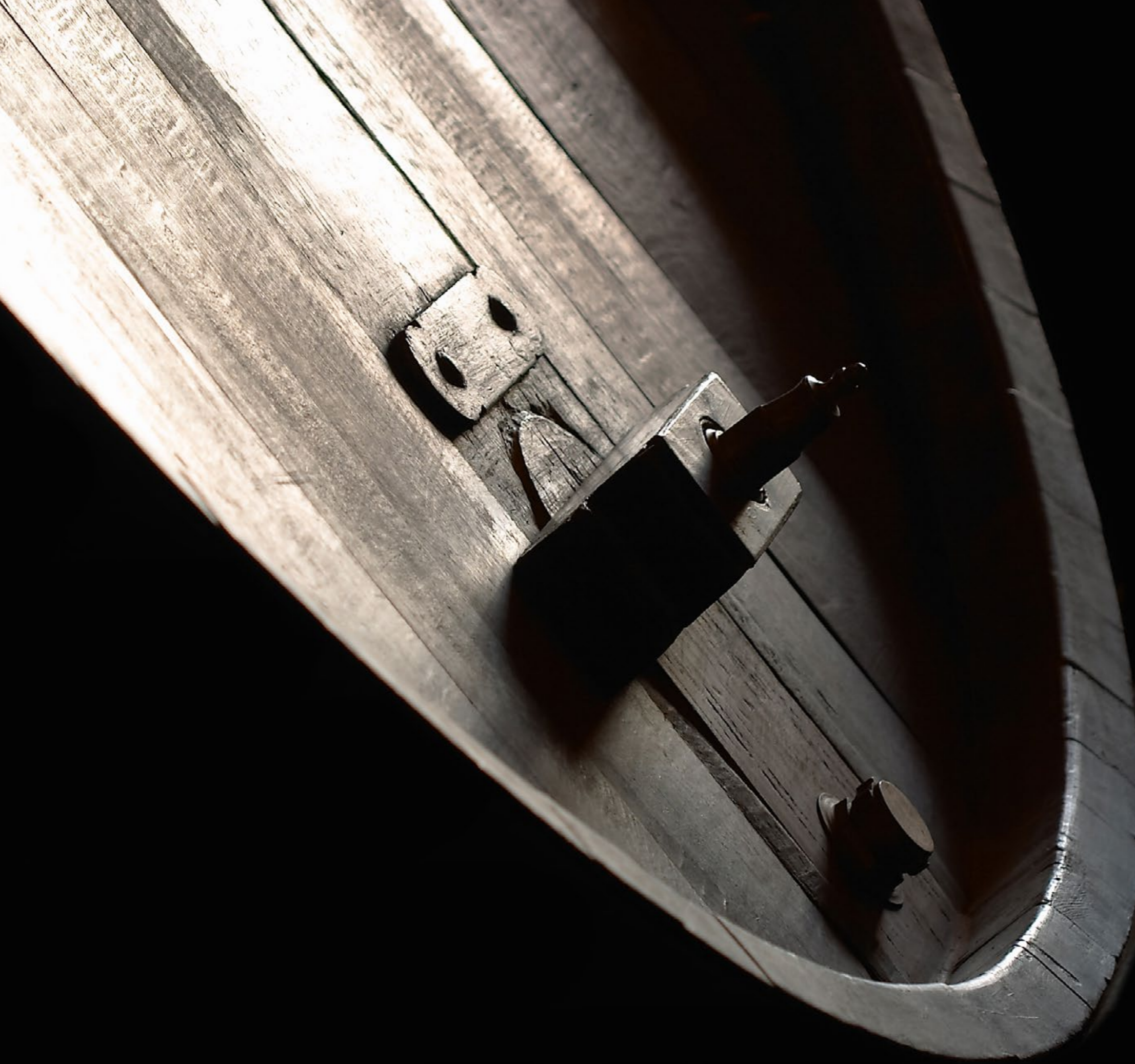
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