

Wine	Tasting notes	Cheese(s)
Sweet Riesling	Very sweet, light bodied.	Truffle Gouda, Aged Gouda, Zola, Cambozola
Viognier	Full bodied, fruity wine. Creamy and apricot after notes.	Goat Blue, Humboldt Fog, Cambozola
Sauv Blanc	Light bodied, acidic, and fruity. Floral and citrus tasting notes.	Brie de Pommier, Vacherousse, Goat Blue, Cheddar
Pinot Grigio	Medium bodied, off-dry with pear tasting notes.	Humboldt Fog, Brie de Pommier, Vacherousse
Chenin Blanc	Light bodied, tropical tasting notes. Acidic.	Humboldt Fog, Brebrousse
Moscato	Very sweet, full bodied.	Truffle Gouda, Cambozola, Aged Gouda
White Bordeaux	Medium bodied. Creamy and apricot after notes.	Truffle Gouda, Goat Blue, Brie de Pommier, Vacherousse
Chardonnay	Medium bodied, oaky.	Cheddar, Goat Blue, Aged Gouda, Zola
Cheese	Tasting notes	Wine(s)
Melkbus Gouda with truffle	Medium soft, creamy and mild. Soft truffle flavor.	White Bordeaux, Sweet Riesling, Moscato
Dubliner Cheddar	Irish medium hard cheese, slightly sweet, quite sharp cheddar	Chardonnay, Sauv Blanc
Camembert	A soft, creamy, and neutral cheese with butter notes	Any white
Triple Creme Brie	A soft, creamy brie.	Any white
Heritage Goat Blue	Medium hard cheese, softer than cow blue.	Sauv Blanc, White Bordeaux, Chardonnay, Viognier
Humboldt Fog	Creamy, light, and pungent English blue. Cow's milk with edible ash line.	Pinot Grigio, Chenin Blanc, Viognier
Blue Cambozola	Triple cream mild blue.	Moscato, Sweet Riesling, Viognier
Brebrousse d'argental	Creme sheep's milk, fuller flavor, mild but savory	Chenin Blanc
Brie de Pommier	Creamy and full flavored. Pungent	Sauv Blanc, Pinot Grigio, White Bordeaux
Vacherousse d'argental	Velvety, buttery with herby notes. Pungent.	Sauv Blanc, Pinot Grigio, White Bordeaux
26 mo Gouda	Sharp, butterscotch and salty.	Chardonnay, Sweet Riesling, Moscato
Zola-Gouda	Nutty, salty and creamy.	Chardonnay, Sweet Riesling, Moscato