

hook your cheese up!

Wisconsin Cheese Pairing Guide

	Cheese	Description	White Wine 	Red Wine 	Beer 
	ALPINE	Nutty, rich, full-bodied flavor. Firm texture with a few tiny eyes. Surface-ripened brown rind.	Riesling or Gewürztraminer	Pinot Noir or Nebbiolo	Pilsner or Wheat Beer
	ASIAGO	Buttery, nutty. Flavor similar to blend of aged cheddar and parmesan.	Moscato	Sangiovese or Cabernet Sauvignon	Amber or Brown Ale
	BLUE & GORGONZOLA	Piquant, full, earthy flavor. Firm, crumbly texture with blue mold in veins and pockets.	Riesling or Gewürztraminer	Pinot Noir or Nebbiolo	Fruit Ales or Porter
	BRICK	A Wisconsin original. Mild to sweet when young to pungent and tangy when aged.	Riesling or Gewürztraminer	Pinot Noir or Nebbiolo	Bock or Amber Ale
	MILD CHEDDAR	Rich, nutty flavor. Smooth, firm texture.	Sauvignon Blanc	Merlot	Pilsner or Wheat Beer
	AGED CHEDDAR	Brothy, tangy flavor with crumbly texture.	Chardonnay	Cabernet Sauvignon	Porter or Stout
	FETA	Tart, salty flavor with crumbly texture.	Sauvignon Blanc	Syrah/Shiraz	Amber or Brown Ale
	FONTINA	Slightly tart, nutty, mild, earthy; mellow to sharp depending on age.	Chardonnay	Merlot	Blond or Golden Ale
	GOUDA	Made from whole milk, has a rich, buttery, slightly sweet flavor.	Chardonnay or Viognier	Syrah/Shiraz	Pale Lager or a Nut Brown Ale
	EDAM	Has a smooth, firm texture with a light, butter, and nutty flavor.	Chardonnay or Viognier	Syrah/Shiraz	Pale Lager or a Nut Brown Ale
	HAVARTI	Buttery, slightly acidic flavor. Smooth supple texture.	Riesling or Gewürztraminer	Nebbiolo	Pilsner or Wheat Beer
	MASCARPONE	White with a smooth, thick texture and rich, buttery, slightly sweet flavor.	Moscato	Gamay or Beaujolais	Fruit Ales or Wheat Beer
	MONTEREY JACK	Delicate, buttery, slightly tart flavor with a creamy open texture.	Pinot Grigio	Merlot	Blond or Golden Ale
	MOZZARELLA	Delicate, milky flavor. Smooth plastic texture.	Sauvignon Blanc	Merlot	Pilsner or Wheat Beer
	MUENSTER	Mild flavor, smooth elastic texture.	Sauvignon Blanc	Malbec	Pilsner or Wheat Beer
	PARMESAN	Buttery, sweet, nutty flavor intensifies with age with a granular texture.	Chardonnay or Viognier	Pinot Noir or Nebbiolo	Amber or Brown Ale
	MILD PROVOLONE	Slightly piquant with smooth texture.	Sauvignon Blanc	Gamay or Beaujolais	Pilsner or Wheat Beer
	AGED PROVOLONE	Sharp, piquant flavor with a firm, granular texture.	Chardonnay or Viognier	Sangiovese or Cabernet Sauvignon	Porter or Stout
	ROMANO	Sharp, piquant flavor with granular texture.	Sauvignon Blanc	Sangiovese or Cabernet Sauvignon	Golden Ale or Hard Cider
	SWISS	Buttery, nutty, full-flavor.	Riesling or Gewürztraminer	Gamay or Beaujolais	Pilsner or Wheat Beer
	BABY SWISS	Mild, buttery, slightly sweet flavor with a silky, creamy texture.	Riesling or Gewürztraminer	Gamay or Beaujolais	Pilsner or Wheat Beer