

## **July Wine and Cheese Pairing \$15**

**2 oz. wines, 1 oz. cheeses**



### **Pairing #1: Light and Fruity**

#### **Cave & Cove Moscato**

Moscato is a style of wine made from muscat grapes. It's famous for sweet flavors of peaches and orange blossom.

**Wensleydale with Blueberries** is a crumbly young cheese with natural sweet milk and lactic flavors. This flavor profile pairs beautifully with fruit, and blueberries are no exception. The juicy blueberries add a sweetness and make this a refreshing cheese which pairs perfectly with Moscato.

### **Pairing #2: Creamy and Tangy**

#### **Lobster Reef Sauvignon Blanc**

Balanced and refreshing, it boasts pineapple, melon and guava accompanied by flinty acidity, a slightly creamy texture and long, tangy finish.

**Blue Stilton** is crumbly and creamy with a bold and expressive flavor. Blue veins radiate from the center and provide a distinctive tangy flavor.

### **Pairing #3: Red Fruits and Crisp Cheddar**

#### **Bouchard, Pere and Fils Pinot Noir**

Very aromatic bouquet of small ripe red fruits (cherry, raspberry, currant). A delicious marriage where tannins and fruits are pleasantly mixed.

**Quebec Three-Year Cheddar** is a crisp, slow-aged clean flavor with an appealing sharpness that stimulates the taste buds. At times there is a pleasing hint of fruit or even caramel.

### **Pairing #4 Tart and Savory**

#### **Gunsight Cabernet Sauvignon**

Tart Montmorency cherry meshes with a cedar cigar-box note on the nose. The palate is fruit-driven with ripe cherries and blueberries, lifted by anise and bay-leaf spices.

**Double Gloucester** is a wonderful semi-hard, deep-bodied colored cheese. Made from whole milk, savory and smooth, this cheese has been made since the 16th century.