

Cheese and Sparkling Wine Pairings

1). Sparkler: Gruet Sparkling Wine Brut Rose: made be either adding red wine to the blend of grapes to make pink or by leaving the skins on the red grapes for a longer period of time.

91 pts Wilfred Wong rating

The bright and deeply hued Gruet rose shows the world that pink can be both fun and serious. Steady beads bring this wine to an apex of quality, crisp finish.

Cheese pairing: Fromager d'affinois (froh-MAJ d-ah-FEEN-wah)

double cream

sweet, buttery use instead of butter, great dessert!

France

Cow milk

pasteurized

2). Sparkler: Wilson Creek Winery and Vineyards Almond

Champagne: made from our very own Temecula Valley. Enticing and fragrant with aromas lodged between marzipan and almond. Chill and serve light. 87 point Wilfred Wong rating

Cheese pairing: Gruyere (grew-yair)

Earthy, nutty, full-bodied

Classic in fondue

Amazing with apricots, figs, dates, onions

Switzerland

Cow milk

Raw

3). Sparkler: Spumante South Coast Winery - provided by Gisela. Delicately sweet with tropical and citrus flavors. This delicious sparkling wine highlights the Muscat's fruit character with a great balance. 2011 Wine Competition Results: Gold ~ CA State Fair

Cheese pairing: Memoir (mem-WHAR)

Creamy, smooth gouda sprinkled with truffles

Makes exotic sandwich or toast topping

Holland

Cow milk

Pasteurized

4). Sparkler: Segura Viras Brut Cava Reserva - Graced w/ nice apple and citrus aromas, crisp apple green herb and melon flavors #19 top 100 best buys 2011/87 pts wine enthusiast.

Spain's version of champagne. Cava literally means cave or cellar after the original method of production using Italian traditional grapes. It must be made in the method champenoise.

Cheese pairing: Humboldt Fog Grande

California's top seller
Elegant, soft, surface-ripened
Ribbon of edible ash
Herbaceous and tangy
Cypress Grove, CA
Goat Milk
Pasteurized vegetarian

5). Sparkler: Pierre Maschio Spago Prosecco - clean delicate, beautiful sparkling wine w/ peach and orange blossom. Serve as apertif.

Cheese pairing: Mango Ginger Stilton

Refreshing mango and spicy ginger
Excellent on salads, in a dressing, or for dessert
England
Cow milk
Pasteurized vegetarian

6). Sparkler: Gloria Ferrer blanc de blanca carneros '05 - lovely blanc de blanc, bright, beautiful satisfying in lime, vanilla, and toast flavors with the yeasty complexity of a fine sparkling wine. 90 pts wine enthusiast

Chardonnay grapes star in this rich bubbly. It's attractive in pear, orange, papaya and toast flavors, with a fine edge of sourdough yeast. ja good price for a vintage sparkling wine.

cheese pairing: Talegio (tah-LEDGE-oh)

sweet, robust
spread on toast
great on polenta
Italy
Cow milk
Pasteurized

All Wine descriptions by BevMo with exception of South Coast Winery Spumante from website. All Cheese descriptions from Venissimo Cheese