

14th Anniversary Celebration

February 18, 2025

Incoming President: Deborah Flores

Incoming Vice-President: Lisa Gonzalez

Outgoing President: Ed Lavin

Welcoming Bubbles

Crémant d'Alsace Brut Rosé "Harmonie de Rosé"

Ruhmann (12% ABV, Alsace, France)

100% Pinot Noir. Pale pink, with fine bubbles. A hint of berries with light citrus notes. On the palate, citrus freshness, red fruits aromas, and wild strawberry. An elegant wine with fine persistent bubbles, full and harmonious with great length.

Pairing #1

La Délice de Bourgogne

Fromagerie Lincet (Burgundy, France)

Luxurious triple cream cheese from Burgundy with a bloomy rind and rich, buttery interior. Earthy aromas of straw and mushrooms complement its decadent texture. Ideal with Champagne or Bourgogne wines.

Crémant de Bourgogne, Brut Réserve

La Burgondie (12% ABV, Burgundy, France)

A crisp and lively sparkling wine from Burgundy, France, featuring creamy bubbles, fresh apple notes, and a touch of toast from bottle aging. The mineral finish adds elegance and complexity.

Pairing #2

Parrano Gouda

Parrano Cheese (Amersfoort, Netherlands)

A Dutch Gouda with an Italian flair, aged for five months to develop the nutty flavors of Parmigiano Reggiano while maintaining the smooth texture of young Gouda. Excellent for slicing, grating, or melting.

California Crushin' Kölsch

Barrel & Stave Brewing Co. - (4.7% ABV, Vista, California)

A crisp and refreshing German-style Kölsch with a clean lager-like flavor and dry finish. Brewed with traditional German ingredients, it offers a light, smooth drinking experience.

Pairing #3

Moses Sleeper

Jasper Hill Creamery (Vermont, USA)

A soft, bloomy rind cheese inspired by classic French Brie. This cow's milk cheese has notes of cauliflower, crème fraîche, toasted nuts, and white mushroom, with a creamy, luscious texture. We thank Jasper Hill for generously donating this cheese for the Queso Diego Anniversary Party.

Cidre "Nantosuelta" 2021

Domaine J. Cecillon (6% ABV, Brittany, France)

A naturally fermented, semi-dry cider; rich amber color with fine bubbles, and a complex nose of white flowers. Harmonious palate displaying elegant aromas of candied fruit, vanilla, and caramel.

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Pairing #4

Pleasant Ridge Reserve

Uplands Cheese (Dodgeville, Wisconsin)

America's most awarded cheese, made with raw cow's milk using traditional Alpine methods. Aged for complex, nutty, and caramelized flavors with a firm yet creamy texture.

Aecht Schlenkerla Rauchbier Märzen

Heller-Bräu Trum (5.1% ABV, Bamberg, Germany)

A deep brown lager brewed with malt dried over beechwood fire, imparting a signature smoky character reminiscent of bacon and campfire. A true representation of the Rauchbier style.

Pairing #5

Goat Gouda

Central Coast Creamery (Paso Robles, California)

This multi-award winning semi-firm goat milk gouda is aged for 4-6 months, showcasing the aromas of fruit, caramel, bright flavors of fresh grass, tart apple, and crusty bread.

Red Electra Moscato

Quady (5.5% ABV - Madera, California)

A sweet, frizzante-style red Moscato with vibrant flavors of ripe cherry, red berries, peach, and pomegranate. Orange Muscat, Muscat Canelli, and Black Muscat grapes create a beautifully aromatic, refreshing wine.

Dessert Pairing

Cannoli Deconstructed

A classic Italian dessert is reimagined as a crisp flat cookie wafer topped with a liqueur flavored creamy ricotta mixture and finished with mini chocolate chips. The perfect indulgent finish to the tasting experience.

Mostraveza

Barrel & Stave Brewing Co. (8% ABV, Vista, California)

A Mexican mocha milk stout with rich Mostra coffee and chocolate flavors balanced by vanilla, cinnamon, nutmeg, and a hint of pasilla pepper. A smooth, bold pairing for dessert.

For more information about these pairings scan this QR code with your phone.



Your Queso Diego Board hopes you've enjoyed this year's anniversary party, and we look forward to many great meetings and events in 2025.

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