

15th Anniversary Celebration

February 17, 2026

President: Lisa Gonzalez

Vice-President: Renee Farley

Immediate Past President: Deborah Flores

Welcoming Bubbles

California Heritage Extra Dry Sparkling Wine (with Frangelico)

California – ABV 10.5%

This semi-sweet white wine is made with California-grown grapes and blends notes of ripe apple and white pear with hints of sweet honey and bright citrus. The pairing team has added a splash of Frangelico, an Italian liqueur made with hazelnuts, to enhance this welcome pour!

Pairing #1

Oma

von Trapp Farmstead, Vermont – COW

Oma is an affectionate term for grandmother. This washed-rind Tomme-style cheese, named after Sebastian von Trapp's grandmother Erika, was their first cheese, and at that time, it was ripened in the Cellars of Jasper Hill Farm. *Oma* balances sweet and pungent, with notes of browned butter, roasted nuts, a hint of cured meat, and an earthy rind.

Weihenstephaner Helles

Weihenstephan Brewery, Bavaria, Germany – ABV 4.8%

Hailing from the world's oldest brewery (in Bavaria, Germany, since 1040!), this Helles lager is made with Bavarian malting barley and hops, with a light body, soft on the palate, with a clean crisp finish.

Pairing #2

Mitica Cordobés

Imported by Forever Cheese, Product of Spain – SHEEP

This semi-soft Spanish cheese is made from Castellana and Merino sheep's milk. It has a dry texture, and a buttery, rich taste with some acidity and a nutty finish.

Rimat Albariño

Costers del Segre, Catalonia, Spain – ABV 12.5%

This vibrant and aromatic white wine showcases the character of the Albariño grape, with a brilliant straw yellow color, aromas of ripe peach, green apple, and citrus, complemented by floral notes.

Pairing #3

Caspian

Jasper Hill Farm, Greensboro, Vermont – COW

This American-made cheese, inspired by the Tomme de Savoie cheese of France, has a natural, rippled rind covering a dual-textured interior; a gooey cream line envelopes the friable center, which evolves into cultured butter and mushrooms. Generously donated by Jasper Hill Farm.

Jacqueline Leonne Méthode Champenoise Brut

Albuquerque, New Mexico – ABV 12.5%

This French-inspired, American-made sparkling wine, made with a blend of 75% Chardonnay and 25% Pinot Noir, is crisp and effervescent, with bright tree fruit flavors with hints of citrus and apples.

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Pairing #4

Artikaas 18-month Aged Gouda

Netherlands – COW

This premium Dutch cheese is known for its firm texture, deep ochre color, crunchy salt crystals, and rich, complex flavors of toasted walnuts with a brown-butter finish.

Saison Dupont Farmhouse Ale

Brasserie Dupont, Tourpes, Belgium – ABV 6.5%

Saison Dupont has been brewed since 1844 in their farm-brewery. This Belgian farmhouse blonde ale is complex, marked by fragrances of grapefruit and spice (cloves). The aromas are also present on the palate, where they combine with hop bitterness and hints of malt.

Pairing #5

Reserve Artisan Blue Stilton

Clawson Farms, Long Clawson, England – COW

Clawson Farms boasts more than a century of cheesemaking. This Stilton has a crumbly texture and is marbled with distinctive blue veins, with complex savory flavors and a blend of tangy, earthy undertones, with a wonderfully rich and creamy texture.

Sharing is Caring Cider

The Far West Cider Co., California – ABV 8.1%

This California cider is dry, tannic, and aromatic and is made with many cider-specific apple varieties from the UK, France, and the United States. All of the apples used in this cider were grown on their own 100+ year old family farm.

Dessert Pairing

Tiramisu a la Queso Diego

Housemade – COW

This dessert features Mascarpone cheese, a soft, spreadable fresh Italian cream cheese made by Chris Burke (an Epic Cheese Competition award winner!), incorporated into Queso Diego's version of Tiramisu, the classic Italian dessert, with flavors of coffee liquor, rum, vanilla, and chocolate.

Beachwood Mocha Machine

Beachwood Brewing, Huntington Beach, California – ABV 9.2%

This Imperial Coffee Chocolate Porter boasts bold aromatics and rich flavors, including roasted coffee from Portola Coffee Roasters and aged on cocoa nibs from Ecuador.

You can also access the pairing information on Queso Diego's website by scanning the 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 2026.