

## Cheese and Wine

- Similarity of products: what, where, when
- Composition
- General pairing guidelines
- Types of cheese
- Specific pairing suggestions

## What, Where, When

- Overall, very similar products...
- From a living thing: grape/animal
- From a specific place: concept of *terroir*
- Wine- or cheese-making: choices and techniques
- Still “alive” when you purchase
- Importance of storage, temperature, service

## Composition

### Cheese

- Protein, fat, minerals, vitamins
- Started by mixing bacteria, rennet and milk
- Various cheese-making techniques
- Can be sold young and fresh or aged
- Longer aging = more intense flavor
- Characteristics include fruity, earthy, salty, tangy, dry or moist, intense or mellow, firm or soft

### Wine

- Water, alcohol, acids, sugar, minerals, phenols
- Started by mixing grape juice and yeast
- Various winemaking techniques
- Can be sold young and fresh or aged
- Longer aging = more subtle flavor
- Characteristics include fruity, earthy, dry or sweet, tannic, acidic, bold or subtle, full or light

## Types of Cheese

- Fresh: young, tangy, smooth, moist
- Bloomy: buttery, rich, fluffy, mild, mushroomy
- Semi-soft: pliable, melty, earthy
- Washed: stinky, fruity, meaty, intense
- Firm: dense, supple, grassy, fruity, sharp
- Hard: dry, crunchy, grainy, caramel/butterscotchy
- Blue: mold, veins, bold, sharp, punchy, complex

## General Pairing Guidelines

- What grows together goes together
- Salty with sweet
- Salty with acidic
- Tannins with fat
- Acid with fat
- Subtle with subtle
- Powerful with powerful

## *Tasting components*

*(Specific cheeses and wines served and discussed in-depth in each class, based on availability.)*