



ARTISAN

TASTING EXPERIENCE

CHEESE AND WINE PAIRINGS

ALBARIÑO

Grapefruit • Mango • Citrus

PAIRED WITH

TRIPLE CRÈME BRIE

Crafted in the traditional French style, brie-style cheese is rich and smooth with a sweet flavor and a fluffy bloomy rind.

MARIN FRENCH CHEESE CO.
PETALUMA, CA

PINOT NOIR

Black Currant • Tomato Leaf • Black Cherry

PAIRED WITH

BLACK PEPPERCORN GOUDA

A classic Gouda cheese adorned with fresh peppercorns. Despite its mild flavor, the addition of fresh peppercorns provides a delightful contrast of spiciness.

CHEESELAND • HOLLAND, MI

GEWÜRZTRAMINER

Rose Petal • Peach • Lychee

PAIRED WITH

FONTINA

Fontina, an Italian-style semi-hard cow's milk cheese, matures for 90 days in caverns, developing a rich, creamy texture and a nutty, buttery flavor that sharpens with age.

CARR VALLEY CHEESE • LA VALLE, WI