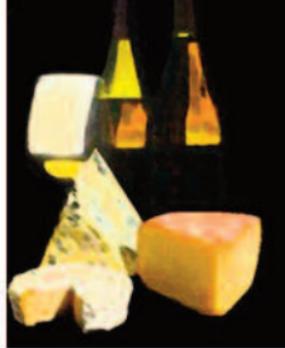


# THE THIRD ANNUAL PREFERRED PAIRINGS

FEBRUARY 20 • MARCH 21 • MAY 10

A SERIES OF THREE INTIMATE EVENTS  
PAIRING SELECT WINES FROM SELECT WINERIES  
WITH SELECT ARTISAN CHEESES



PAIRING NOTES FOR  
MURANDA CHEESE CO. & VENTOSA VINEYARDS

## **I. 2013 Rosato with Scallion Onion Cheddar**

This wine has a refreshing acidity, with strawberry creamy finish, which acts as a delightful counterbalance to the zest of this cheddar.

## **II. 2010 Cabernet Sauvignon with British Cheddar**

The smooth aged tannins and robust fruit character in the wine stands up nicely to the boldness of this aged cheese.

## **III. 2012 Tocai Friulano with Red Buddy**

Here's a surprise! Red Buddy, a soft swiss blend, is considered the perfect companion cheese to red wines. But we shook things up and paired it with this zesty white! The wine has tangy Ruby red grapefruit notes which cut through the cheese's cheddary finish to procure a creamy mouth watering result.

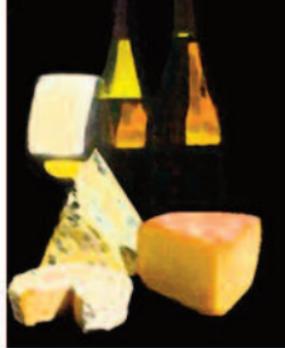
## **IV. 2013 Chardonnay with Smoked Gouda**

New toasted oak and a buttery mouth feel of this classic chardonnay brings out the smokiness of the cheese, making the pairing sultry and memorable.

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PAIRING NOTES FOR  
MURANDA CHEESE CO. & FOX RUN VINEYARDS

## **I. 2014 Chardonnay with Bel Ceillo**

This flavor-packed Chardonnay with subtle melon, lemon and white nectarine aromas and no distracting oak flavors. Paired harmoniously with the asiago/provolone bite of the Bel Ceillo, the wine and cheese meld together with a fresh creaminess.

## **II. Arctic Fox with Blue Cheese**

This outstanding white wine has vibrant flavors suggesting citrus, apples, and melon. A fruitiness is brought out in this bold, rich Blue when paired with this 100% Cayuga White.

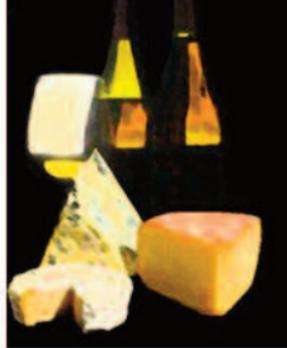
## **III. 2012 Merlot with Roasted Garlic Cheddar**

This is a classic Merlot aromas suggesting plum jam, blackberries, cedar and spice greet the nose. The robust garlic notes in the Cheddar are enhanced by this rich and velvety red wine.

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PAIRING NOTES FOR  
SUNSET VIEW CREAMERY & SENECA SHORES WINE CELLARS

## **I. 2012 Muscat with Odessa Jack**

This wine has lively citrus aromas followed by citrus and tropical fruit flavors. The lovely tropical fruits flavors follow through to the wine's finish. This Monterey jack based cheese livens the fruit flavors of the wine, while softening the acids of the wine and providing a long finish.

## **II. 2013 Semi Dry Riesling with Tyson's Zatar**

This Riesling has a touch of petrol in the aromas with wonderfully bright fruit flavors on the palate followed by a mellow finish. This unique Middle Eastern spiced Monterey jack based cheese draws out the forward peach flavors of the wine, while decreasing the sweetness of the wine's finish. The thyme flavors of the cheese are enhanced and linger at the finish.

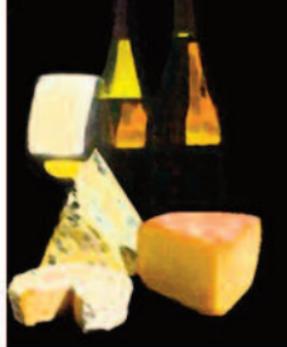
## **III. 2012 Red Knight with Chivin' Dill**

This wine has earthy aromas up front with bright berry flavors and a mellow finish. When paired with this Monterey jack based cheese, the flavors become nuttier with a rich creamy mouth feel. Lively dill flavors at the mid palate are followed by a mellow tannic finish with lingering flavors.

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PAIRING NOTES FOR  
SUNSET VIEW CREAMERY & SENECA VINEYARDS

## **I. 2012 Semi Dry Riesling with Deep Seneca Cheddar**

A Finger Lakes classic this wine as bright aromas followed by vibrant peach and tangerine flavors. The finish of the wine is crisp with lingering citrus notes. When paired with this 6-month aged cheddar, the wine develops a creamy mouth feel, which highlights the forward fruit flavors of the wine. The finish of the wine maintains its crisp acid structure.

## **II. 2011 Pinot Noir with KTM's Garlic Delight**

This 2-year barrel aged wine has delicate smoky aromas followed by red cherry and clove flavors. The finish of the wine presents light caramel notes and approachable tannins. When paired with this Monterey jack based cheese, the mouth feel of the wine becomes more rounded highlighting the fruit flavors, and mellowing the garlic favors of the cheese. The finish of the pairing is creamy with lingering flavors of both wine and cheese.

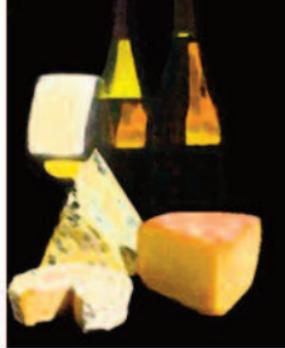
## **III. 2012 Cabernet Franc with Heritage**

This barrel-aged Cab Franc has classic forest and earthy aromas followed by complex berry flavors. The finish of the wine has structured tannins, which leave lingering flavors of oak. When paired with this unique Parmesan/Swiss blend of the cheese, the mouth feel of the wine remains complex highlighting the fruit flavors of the wine. The finishing tannins of the wine are mellowed by the cheese, while leaving lingering flavors of Parmesan on the palate.

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PAIRING NOTES FOR  
HEAVEN SCENT FARM & THREE BROTHERS WINERIES & ESTATES

## **I. 2013 Chardonnay with Heavenly Jack**

This very lightly oaked Chardonnay exposes the rich creaminess of the Jack Cheese leaving a buttery finish on the palate.

## **II. 2012 Pinot Noir with Dill-licious Jack**

Light herbaceous notes of dill balanced with the creamy jack base compliment the delicate strawberry tones that radiate from the Pinot Noir.

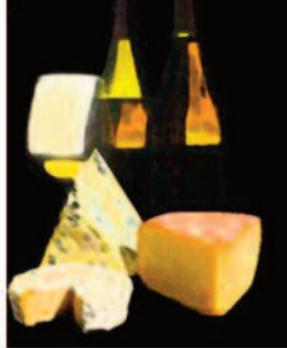
## **III. 1° of Riesling with Devilish Jack**

A kick of spice from the cheese is cooled by this semi-dry Riesling. Characteristics of pear, apricot and melon burst on the palate while the heat lingers.

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PAIRING NOTES FOR  
CROSSWINDS FARM & CREAMERY & RAVINES WINE CELLARS

## **I. & II. Dry Riesling with Morning Glory & Morning Glory Chive**

Both creamy cheeses lend a great mouth feel as well as a nice savory sense to a beautiful mineral-driven wine. The richness of this well-crafted cheese makes the wine show a softer apricot flavor profile. All the while having enough acid to clean up the creaminess of the cheese.

## **III. Chardonnay with Butternut Alpine Reserve**

The firm nutty cheese is a perfect pair with a lightly toasted, slightly buttery Chardonnay. The rich mouth feel is supported by the supple apple and citrus flavors of the wine. This a true expression when a pairing is deemed balanced.

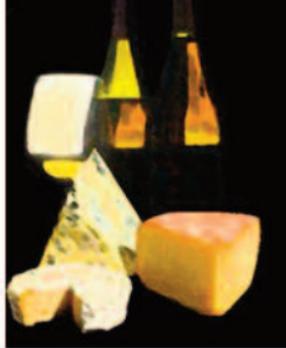
## **IV. Vignoles with Morning Glory Maple**

This semi sweet and savory cheese is used as a dessert with this pairing. The Vignoles, a dessert wine, is a decadently sweet, yet perfectly balanced wine. The savory nature of the cheese creates a layer of depth to this pairing. There is no better way to end a meal than with great wine and cheese.

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PAIRING NOTES FOR

KEELEY'S CHEESE CO. & ANTHONY ROAD WINERY

## **A. Morbier-Style Cheese with... (pick two wines)**

### **I. 2013 Dry Rosé of Cab Franc (.3% RS)**

A crisp rosé with a semi-firm, nutty cheese. Such a natural pairing, it could easily become your 'go-to' for enjoying with family and friends.

### **II. 2012 Art Riesling (1.2% RS)**

This semi-dry Riesling brings out the slightly sweet side of the beautiful ash-lined cheese. We're thinking fresh fruit, picnic table, summer days.

### **III. 2013 Semi-Sweet Riesling (3% RS)**

The sweet notes of this beautiful wine play to the earthiness of this cheese. Neither overwhelms; but rather complement each other in the best possible way.

## **B. Across the Pond Cheese with... (pick two wines)**

### **I. 2013 Gewurztraminer (.5% RS)**

This is a classic pairing. The floral and spicy flavors of the wine balance and tame the earthy funk of the washed rind.

### **II. 2013 Dry Riesling (.6% RS)**

The lovely dry Riesling's notes of citrus (lemon, tangerine, grapefruit, pineapple) provide the perfect acidity to cut through the creaminess of the cheese, creating a wonderfully crisp mouthfeel and lingering finish.

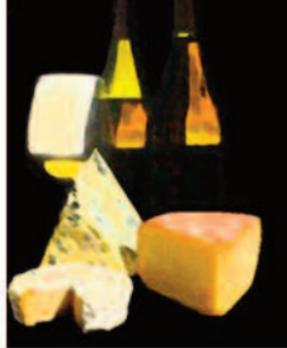
### **III. 2013 Vignoles (3% RS)**

This pairing is pure decadence. The richness of the buttery, semi-soft cheese and the velvety, sweet Vignoles has to be tried to be appreciated. Pairing like with like amplifies all that's worth enjoying in both the wine and cheese. A luscious tasting, to be savored.

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PAIRING NOTES FOR  
KEENTON'S CHEESE CO. & WHITE SPRINGS WINERY

## **Bianco...**

...is hand-made white blooming mold, soft ripened, cheese made from cow's milk and aged a minimum of 30 days. It has a mild flavor and creamy texture, resembling a Brie-style cheese. It is a very versatile cheese -- and pairs well with a Riesling or Chardonnay. Bianco is best served at room temperature.

## **I. 2012 Dry Riesling (1.2% RS)**

This dry Riesling was aged in stainless steel tanks and bottled in 2014. It is citrusy and crisp -- a very food friendly wine -- which plays off the soft, creamy notes of this brie-style cheese to create a delicious study in harmonious flavors.

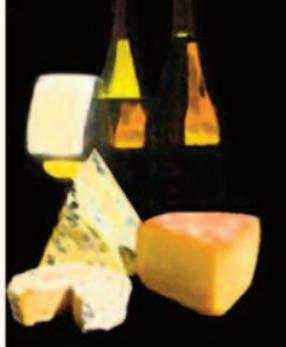
## **II. Row House White (1.5% RS)**

This wine is a Riesling, Gewurztraminer, Pinot Grigio blend that emphasizes fruity flavors and a smooth finish. Citrus and ripe peach aromas with a hint of sweetness, this wine is the perfect compliment to the nutty earthiness of this versatile cheese.

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## PAIRING NOTES FOR

SIDE HILL ACRES GOAT FARM & SHTAYBURNE FARM & DELHURST ESTATE WINERY

### **I. 2013 Dry Rosé with Shtayburne's Blueberry Jack**

An aromatic nose filled with nectarine, peaches and apricot. A touch of light stewed strawberries and orange cream! A creamy mouth of strawberry rhubarb and lime zest. Hints of peach in the center mouth and more orange cream on the finish. Pairs great with the sharpness and fruitiness of the Blueberry Jack!

### **II. 2013 Dry Riesling with Shtayburne's Garlic Cheddar**

An aromatic nose filled with apricot, peach and a touch of orange blossom. The mouth is bright with lime zest in the beginning and filled with juicy ripe peach in the center. A clean finish with a hint of pineapple and mineral. Brings all the flavor and creaminess out of this wonderful Garlic Cheddar!

### **III. "Knight" with Side Hill Acres' Rosemary Garlic Goat Cheese**

A beautiful nose filled with sweet honey, orange blossoms and spiced jasmine. Juicy ripe pineapples and guava fill your mouth with bursts of orange spice. A touch of honeysuckle finishes this Vignoles wine. Perfect pairing with the herbs and spiciness of this delicious goat cheese!

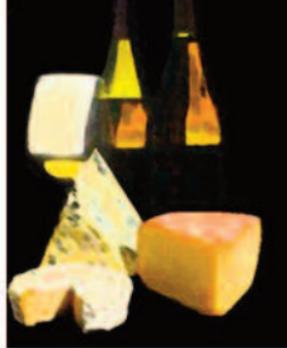
### **IV. "Red" with Side Hill Acres' Cinnamon Cranberry Goat Cheese**

An inviting nose filled with bright cherries and blueberries with a touch of vanilla and cedar to draw you in. The mouth is luscious and fruity with black cherry, hints of dark chocolate with a brisk cranberry finish! Cheese adds another texture to the wine. Silky and creamy bite!

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## PAIRING NOTES FOR

4 TIN FISH FARM & ZUGIBE VINEYARDS

### **I. 2013 Gruner Veltliner with Herbed Chevre**

This wine is a refreshing, light-bodied, peppery white wine with some stone fruit notes. The pepper of the wine blends beautifully with the herbs in this smooth, creamy cheese.

### **II. 2013 Sauvignon Blanc with Chevre**

The smooth and soft creaminess of this classic chevre makes for a clean canvas for the wine. We've chosen to pair it with another classic, the Sauvignon Blanc. The mildness of the cheese makes way for the notes of Gooseberry and grapefruit to emerge from the wine.

### **III. 2010 Pinot Noir with Peppercorn Chevre**

Hints of smoke, leather and spice come through in this smooth Pinot Noir. This full-bodied red with notes of black cherry and cassis need a stronger cheese to complement it, and the peppercorn chevre is the perfect choice. While still a soft, smooth cheese, the burst of peppercorn makes the cheese complex enough to stand with the Pinot.

### **IV. 2013 Dry Gewurztraminer with Goat Feta**

A deliciously dry yet complex wine that finishes with a spiciness that lingers on the palate, the Gewurtz pairs beautifully with the tangy feta. These two come together to create an explosion of flavor in the mouth!