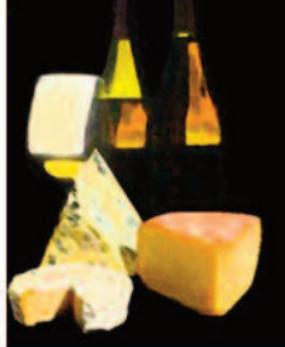


# THE THIRD ANNUAL PREFERRED PAIRINGS

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. & HAZLITT 1052 VINEYARDS

## **I. 2012 Pinot Gris with British Cheddar**

The cheese is a sharp, firm, somewhat dry cheese. The weight of a full-bodied white will balance the dry texture of a hard cheese while gentle acidity complements the dry sensation of sharp flavors.

## **II. White Stag with Bel Cello**

This cheese is a Asiago and Provolone blend. A semi-hard cheese, dry and salty, this cheese creates a canvas for the flavors of the wine to expand on, and the acidity and complexity of a semi-sweet white will expand on the palate.

## **III. Lemberger with Red Buddy**

This dry sparkling wine will provide balance to the smoke flavor while refreshing and cleansing the palate. The cheese is a sharp cheddar with potent garlic and herbaceous flavors that complements the effervescence of the wine beautifully.

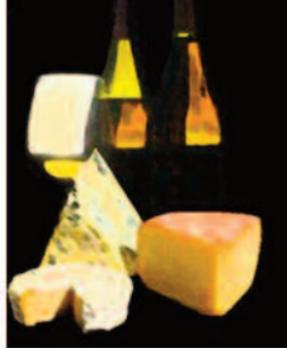
## **IV. Lemberger with Red Buddy**

A mild cheddar with pungent smoke flavor and aroma should team with a robust red to bring out its full flavor. This Cab Sauv is just such a robust red, and will match the deep flavor intensity while firm tannins complement the texture.

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PAIRING NOTES FOR  
MURANDA CHEESE CO. & TORREY RIDGE WINERY

## **I. Semi-Sweet Riesling with Colby**

The Colby is a mild and gentle 'baby cheddar' with a smooth creamy texture. This cheese pairs well with Torrey Ridge Winery's gold medal winning Semi-sweet Riesling. When paired with this Riesling green apple flavors delight your palate and ends with a pleasantly sweet finish.

## **II. Molly's Moscato with Red Buddy**

This popular Muranda cheese is a delightful combination of swiss and cheddar. Red Buddy pairs well with Torrey Ridge Winery's Molly's Moscato. When paired with Molly's Moscato the tropical fruit flavors of this wine come alive on your palate and finishes on a smooth sweet note.

## **III. Seyval Blanc with Red Buddy**

This mild swiss/cheddar blend also pairs well with Torrey Ridge Winery's Serval Blanc. The citrus fruit flavors of the wine dance on your tongue and finishes on a slightly crisp and refreshing note. The cheese acts as a creamy, mild canvas for the wine's lively flavors.

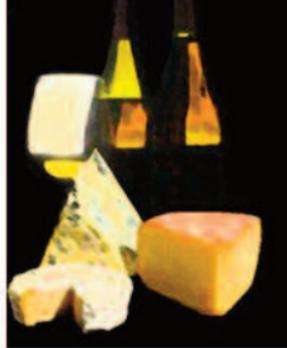
## **IV. Diamond with Scallion Onion Cheddar**

This cheese is a flavorful, creamy cheddar made with scallion onions and pairs beautifully with Torrey Ridge Winery's Diamond. This cheddar brings out the luscious grape flavors of the wine making it the perfect embellishment to this enchanting native varietal wine.

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## PAIRING NOTES FOR

SUNSET VIEW CREAMERY & BAGLEY'S WINERY POPLAR RIDGE VINEYARDS

### **I. 2013 Chardonnay with Seneca Cheddar**

This wine has a hint of citrus on the nose with bright lime and melon flavors. The finish of the wine is both crisp and clean. This three month aged cheddar gives the wine a rich creamy mouth feel, livens the lime flavors on the palate, and finishes with a lingering flavor and creaminess.

### **II. 2013 Traminette with Horseradish Jack**

This wine has delicate floral aromas, followed by delicate fruit flavors and has a hint of Monterey Jack based cheese livens the fruit flavors of the wine, while adding a creamy mouthfeel to the wine and giving the spicy finish a little boost.

### **III. 2013 Baco Noir with Tomato Basil Jack**

This Baco Noir has bright berry aromas with complex sweet berry flavors and a lingering velvety finish. This Monterey Jack based cheese adds a rich creamy mouthfeel to the wine with roasted tomato and basil flavors. The long creamy finish leaves hints of basil on the palate.

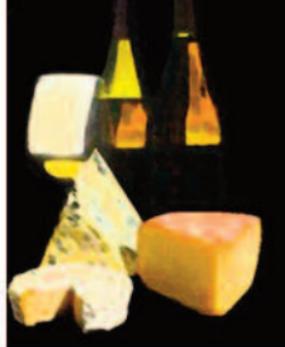
### **IV. Peckerhead Red with Mamma Mia Curd**

This sweet red has bold cranberry and grape aromas with big cranberry and raspberry flavors, finishing clean and crisp. This garlic curd livens up the cranberry flavors while adding some roasted garlic flavor to the finish. Perfect for picnics, and outdoor parties!

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PAIRING NOTES FOR

SUNSET VIEW CREAMERY & ROCK STREAM VINEYARDS

## **I. 2013 Dry Niagara with Deep Seneca Cheddar**

This wine has delicate melon and citrus notes on the nose and palate, finishing crisp and clean. This six month aged cheddar gives the wine a rich creamy mouth feel, livens the melon notes on the palate, and finishes with a lingering flavor and creaminess.

## **II. 2012 Semi-Dry Chardonnay with Deep Seneca Cheddar**

This wine has honey and melon aromas, followed by delicate honey and apricot flavors and has a long lingering finish. This 6-month aged cheddar brightens the fruit flavors of the wine, while giving a richer mouthfeel to the lingering finish: a taste of spring.

## **III. 2012 Sweet Riesling with Mamma Mia Curd**

This wine has rich fall flower honey aromas followed by mango and honey flavors, and finishes clean with a long finish. The curd, when paired with this cheese, softens the garlic flavors of the cheese, and brightens the forward fruit flavors and mouthfeel of the wine.

## **IV. 2013 DeChaunac with Heritage**

This dry red has sweet black cherry aromas with rich plum and raspberry flavors. The wine finishes mellow and the flavors linger. This unique swiss/parmesan blend brightens the fruit with the sweeter flavors from the sweeter swiss flavors while giving a bit more structure to the finish of the wine, and leaves a touch of parmesan flavor on the palate.

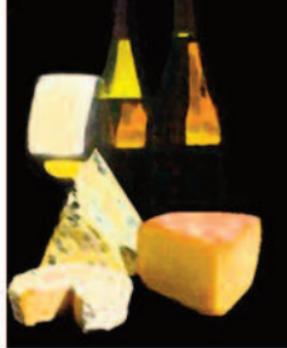
## **V. Make Me Blush with Dill Curd**

This Niagara and Concord blend has bright aromas, with big forward fruit flavors and a clean finish. When paired with this curd, the cheese brightens the fruit flavors of the palate and adds fresh dill flavors to the finish.

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PAIRING NOTES FOR  
CROSSWINDS FARM & CREAMERY & CHATEAU LAFAYETTE RENEAU

## **I. Cuvee Rouge with Butternut Alpine Reserve**

This bright and lively, bold, blended red exposes and showcases the depth of flavors in this nutty aged Swiss style cheese.

## **II. 2014 Pinot Noir Rose with Morning Glory Original**

Just released, this new vintage of Rosé is the ideal spring wine, with flavors of strawberry and cranberry. Enjoy with the delicate tartness of this smooth, creamy cheese.

## **III. Seyval Chardonnay with Morning Glory Chive**

A unique blend of unoaked Chardonnay and Seyval Blanc, the smooth crispness of this wine balances the rich, bold flavors of the cheese.

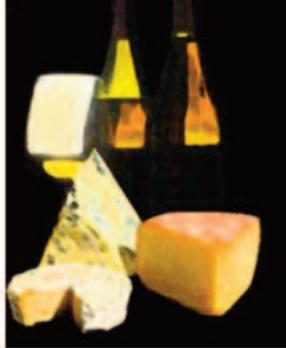
## **IV. 2012 Riesling Semi Dry OR 2012 Late Harvest Riesling with Morning Glory Maple**

Either pairing is sure to create flavor combinations that will dance in your mouth! The honeysuckle & citrus flavors of the 2012 Semi Dry linger beside the mild sweetness of the cheese. Or try it with the 2012 Late Harvest for a glorious after-dinner indulgence!

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## PAIRING NOTES FOR

KEENTON'S CHEESE CO. & LAKEWOOD VINEYARDS

### **Bianco...**

...is a brie-style, artisanal cow's milk cheese, soft ripened with a white, blooming-mold. Aged 30 days. Pastoral, earthy flavor with a luxuriously creamy texture.

### **I. 2013 Chardonnay (New York Oak)**

Fermented and aged in oak, this creamy wine embodies great balance of fruit, butter and a hint of oak. Bianco brings out the pineapple fruitiness, vanilla and rich buttery notes.

### **II. 2012 Pinot Noir (Naked Run Vineyard)**

This award-winning wine paired with Bianco gives an earthy complexity to the cheese while highlighting a nuanced cherry spice in the Pinot Noir.

### **III. 2013 Long Stem Red (Five French-American Varieties)**

This Double Gold winner has plummy, jammy notes & soft tannins finish smooth & dry. An approachable style wine, and when paired with Bianco the fruit shines while the creaminess of Bianco makes the finish lightly sweet.

### **IV. 2013 Valvin Muscat**

Developed by Cornell University and released for commercial use in 2006, Valvin Muscat has a distinct flavor of dried apricot. The combination of Bianco's creamy, buttery notes highlight the apricot and tempers the wine's acidity.

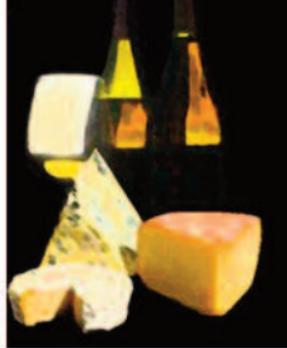
### **IV. 2013 Port (Baco Noir & Frontenac Blend)**

Made from extremely ripe, partially raisined grapes, this scarlet-colored port has a big nose of black raspberries and currants. The palate is velvety and warm with lingering notes of cassis and a hint of anise. Deliciously rich Bianco paired with the Port proves that too much of a good thing can be wonderful!

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PAIRING NOTES FOR  
HEAVEN SCENT FARM & PENGUIN BAY WINERY

## **I. 2012 Pinot Grigio with Heavenly Jack Cheese**

The refreshing acidity and body of this Pinot Grigio compliments the rich and classic flavors of the Heavenly Jack.

## **II. 2013 Riesling with Dill-licious Jack Cheese**

This sweeter style Riesling highlights the fresh, sweet dill flavors of the cheese resulting in an extra-smooth finish.

## **III. Humboldt Red with Pizza Jack Cheese**

If you enjoy pizza then you'll love this pairing! The semi-dry, fruit flavors of the Humboldt Red counterbalance the garlic and slight spiciness of this cheese, resulting in a fun and mouthwatering pairing where you can't stop at just one slice!

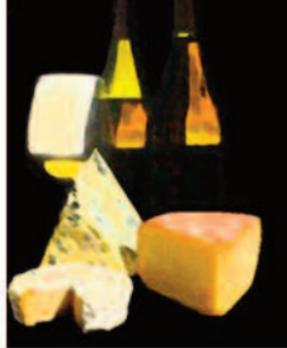
## **IV. Maroon Four with Holy Smokes Jack Cheese**

This red blend is oak aged wine with peppery flavors and a deliciously smooth finish that perfectly complements the lingering smoky flavors of this jack cheese.

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PAIRING NOTES FOR

SIDE HILL ACRES GOAT FARM & STANDING STONE VINEYARDS

## **I. 2013 Riesling Old West Block (dry) or 2013 Riesling North Block (sweet) with Cranberry Cinnamon Goat Cheese**

Ripe fruit flavors of both Rieslings are delightful with the creamy goat cheese texture and the bright cranberry fruit, complemented with cinnamon on the finish.

## **II. 2013 Gewurztraminer (dry) or 2013 Gewurztraminer Marie's Block (sweet) with Rose Peppercorn Goat Cheese**

How perfect these are together! Everyone notices the rose aromas on this Gewurztraminer, and the hint of pepper in the finish. We are delighted with this pairing with the creamy goat cheese that features the same components.

## **III. 2012 Cabernet Sauvignon with Dill Goat Cheese**

Cabernet Sauvignon is the king of grapes, and shows off rich dark fruit flavors, with just a hint of dill on the finish. The Dill Goat Cheese is the perfect foil for this wine, with the creaminess of the cheese helping to show off the fruit, and the dill pulling it all together.

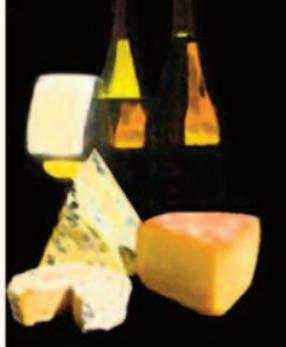
## **IV. Smokehouse Red with Mediterranean Herb Goat Cheese**

Ripe dark fruit flavors and lively acidity on the Smokehouse Red make this the perfect table wine. Enjoy the play of acidity and fruit with the spicy flavors in this delicious Goat Cheese.

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PAIRING NOTES FOR

4 TIN FISH FARM & EARLE ESTATES MEADERY

## **I. Earle Estates Meadery Traditional Mead with Herb Chèvre**

This is a mild creamy herbed cheese. When paired with Earle Estates Meadery's Traditional Honey Mead the herbs are nice and light up front and the pairing finishes on a pleasantly not too sweet honey note.

## **II. Worthog Cidery's Big Jake Spiced Hard Cider with Plain Chèvre**

This is a nice smooth fresh cheese that pairs well with Worthog Cidery's Big Jake hard cider. Big Jake is a spiced hard cider that contains cinnamon and nutmeg. When paired together, the cheese and Big Jake create a light almost cheesecake like experience for your palate.

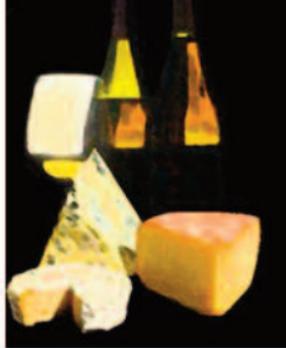
## **III. Earle Estates Meadery Blueberry Wine with Peppercorn Chèvre**

This cheese is another type of artisanal chèvre by 4 Tin Fish Farm. The peppercorn spice of this cheeses pairs delightfully well with Earle Estates Meadery's Blueberry wine. On the pallet the blueberry is fruit forward at the start and the cheese gives a wonderful peppery finish to create the perfect tasting experience.

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PAIRING NOTES FOR  
FINGER LAKES DEXTER CREAMERY. & FRUIT YARD WINERY

## **I. Growers Red with Kefir Blue**

Kefir Blue, is a kefir and roquefort blend with a rich taste and texture. Pairs perfectly with Fruit Yard Growers Red -- a soft, easy to sip, mellow wine.

## **II. Traminette with Kefir Wine Companion**

Kefir Wine Companion, a basic probiotic desire! Cave aged, semi-hard, mature blend of unique kefir notes, pairs well with the light and spicy Fruit Yard Traminette.

## **III. Strawberry Wine with Kefir Spreadable**

Kefir Spreadable, a soft mild tang, great with jams and pairs with the aromatic Fruit Yard Strawberry Wine that is 'jump from the glass' good!

## **IV. End Post with Kefir Tomato Garlic**

The summery flavors of the Kefir Tomato Garlic pairs well with Fruit Yard's light bodied, oaky End Post Red Cabernet.

## **V. Cabernet Franc with Kefir Peppercorn**

Kefir Peppercorn pairs with the medium fruity, soft raspberry taste of the Cabernet Franc. Great pair for a pasta entrée!