

A FEW GENERAL GUIDELINES

 Pairings can heighten shared characteristics or reveal subtle contrasts (think salty and sweet). An extraordinary pairing creates flavor and a texture experience that is greater than the sum of its parts. Look for balance and try to avoid having one flavor overpower the other.

 Pay attention to the acidity, aromatics, size of bubbles and weight of cider to help you determine what cheeses to best pair it with.

 Richer, creamier, mouth-coating cheeses favor carbonation and acidity that helps cut through the butterfat and salt to refresh the palate.

 "What grows together, goes together." Though not a guarantee of a good pairing, try ciders and cheeses from the same region to explore the concept of terroir.

This guide focuses on pairing farm-based ciders with cheeses from the Finger Lakes region. Craft cider is an agricultural product made from the fresh-pressed juice of apples. As cider becomes popular and production increases, special apple varieties better suited to cider are giving rise to diverse and more sophisticated flavors and new opportunities for apple orchards. Ciders range from sweet to dry, and from bubbly to still. Nearly all are blended, but some are single varietal expressions. Cider is food-friendly and complex, like wine, with many aromas and flavors that pair beautifully with cheese.

This guide was produced by Cider Week FLX and the Finger Lakes Cider Alliance.



Cider Week FLX is an annual ten-day event that celebrates the craft cider revival by featuring hard cider prominently in restaurants, bars, and shops throughout the Finger Lakes Region.



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CIDER & CHEESE

FARMSTEAD PAIRINGS FROM THE FINGER LAKES



HARD CIDER (the fermented juice of apples) was America's most popular beverage before Prohibition. Thankfully, many orchardists and cider makers from the major apple producing regions of North America are reviving this historic beverage and returning distinctive farm-based and artisan ciders to their original glory and variety.

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There are no hard and fast rules, especially when cheeses and ciders change with seasonal production. As long as something better or more interesting happens when the two come together, and especially if they make you pause and think about what you're tasting, that's what we call a good pairing.

CIDER & CHEESE

This guide focuses on pairing farm-based ciders with cheeses from the Finger Lakes region of NY. There are countless possibilities, so start with our initial suggestions. For those who want to have more fun, we've listed a few other cider and cheeses that pair well together but remember you can experiment and create your own fantastic cider and cheese pairings!

STILL

COMPLEMENTARY PAIRING
STILL, DRY CIDER
WITH SMOOTH, CREAMY
ORGANIC CHEDDAR CHEESE



EVE'S CIDERY
EVE'S ALBEE HILL
VAN ETTEN, NY

This still, dry, tannic cider made from bitterweet apple varieties and full of silky tannins matches the rich-grass-fed creaminess of a cheese like **Englebert Farm's Organic Cheddar** from Nichols, NY. This pairing accentuates the fall orchard aromas of the still cider and will have you reminisce of eating apples and cheese in the orchard. Perfect for a fall picnic with friends.



SUNSET VIEW CREAMERY,
CHEDDAR
MURANDA CHEESE CO.,
MULTIPLE CHEDDARS

DRY

UNDERSTATED PAIRING
SPARKLING, DRY CIDER WITH
NUTTY AND MILD SWISS



BLACK DIAMOND CIDERY
SLATESTONE
TRUMANSBURG, NY

This crisp, completely dry, slowly fermented without any preservatives, "terroir" blend cider with aromas of russet green apples and limes, quietly compliments a mild, sweet and almost nutty cheese like **Crosswinds Farm Creamery's Butternut** from Ovid, NY. The Alpine-style Baby Swiss cheese crafted from cow's milk and this heirloom apple based cider make for a great bring along to your next dinner party.



HARVEST MOON, BLISSFUL MOON
BLACK DIAMOND CIDER, RABBLE
ROUSER



CROSSWINDS FARM CREAMERY,
ROSE'S RESERVE
KENTON CHEESE CO., PAULINE

BRUT

SYNERGISTIC PAIRING
BOTTLE CONDITIONED,
DRY CIDER WITH
MILD & CREAMY CHEVRE



BELLWETHER CIDERY
LEGACY
TRUMANSBURG, NY

This sparkling, champagne-style blend of English and French traditional cider apples has complex acid and tannin that balance a smooth creamy textured cheese like **Side Hill Acres' Chevre** from Candor, NY. The bubbles and acidity in the cider cut through the creaminess of the cheese very nicely. This pairing really adds a third dimension to the tasting experience. A conversation starter for your holiday table for sure!



ROOTSTOCK CIDERWORKS,
ORIGINAL



LIVELY RUN, CHEVRE
4 TIN FISH FARM, CHEVRE

OFF-DRY

WILD FLAVORS PAIRING
SPARKLING, OFF-DRY CIDER
WITH FARMSTEAD BRIE
STYLE CHEESE



SOUTH HILL CIDERY
BLUEGRASS RUSSET
ITHACA, NY

Like the classic brie with fruit. This naturally sparkling cider with bright fruit flavors and restrained acidity makes for a good match to an ultra creamy and somewhat earthy cheese like **Kenton's Cheese Co.'s Bianco** from Trumansburg, NY. The light sparkle on the cider and the slightly acidic fruity finish tempers the richness of the cheese. Think of this pairing for an excellent addition to a fruit and cheese board. Mouthwatering and delicious!



REDBYRD ORCHARD CIDER,
WORKMAN SEMI-DRY
EVE'S CIDERY, DARLING CREEK



LIVELY RUN, CAYUGA BLUE
SNOW FARM CREAMERY, TIARA

SWEET

SWEET AND SAVORY PAIRING
JUICY, SWEET CIDER WITH
EARTHY, FIRM CHEESE



GOOD LIFE CIDERY
HONEYOE
INTERLAKEN, NY

This sweet, sparkling, summer honey on the nose cider with bold Finger Lakes acidity smoothed by fresh sweet juice offers a brilliant contrast to the rich earthy flavors and creamy texture of a semi-soft surface ripened cheese like **Keeley's Cheese Company's Cheese Across The Pond** from King Ferry, NY. A hit for anyone who like big, bold flavors. The perfect crowd pleasing pairing.



THREE BROTHERS WINERY, RED
APPLE BOMBSHELL
BELLWETHER, ORIGINAL
CIDER CREEK HARD CIDER,
FARMHOUSE PREMIUM
BLUE TOAD HARD CIDER,
FLOWER CITY BLONDE



SHTAYBURNE FARMS, CHEESE CURDS
LIVELY RUN, FINGER LAKES GOLD
HEAVEN SCENT FARM, HEAVENLY JACK
SUNSET VIEW CREAMERY, MONTEREY JACK

OTHER CIDERS AND CHEESES THAT PAIR WELL TOGETHER



* Many of the cheeses and ciders in this guide can be found at Greenstar Cooperative Market