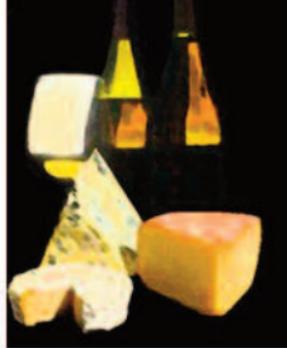


THE THIRD ANNUAL PREFERRED PAIRINGS

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
SUNSET VIEW CREAMERY & CASTEL GRISCH WINERY

I. 2013 Chardonnay Reserve with Seneca Cheddar

This lightly oaked Chardonnay has delicate oaked aromas, and crisp fruit flavors of pear and citrus. The finish of the wine is refreshingly crisp. This 3-month aged cheddar gives the wine a creamy mouth feel, livens the pear notes on the palate and finishes with a rich creaminess.

II. 2013 Traminette with Deep Seneca Cheddar

This wine has delicate floral aromas, followed by bright fruit flavors and a delicate crisp spicy finish. This six month aged cheddar brightens the fruit flavors of the wine, while giving a richer mouth feel to the spicy finish.

III. 2013 Baco Noir with Heritage

This wine has rich cherry aromas followed by bold fruit flavors, and finishes with approachable mellow tannins. The unique parmesan/Swiss blend of the cheese adds a rich creaminess to the mouth feel of the wine. The wine finishes with parmesan flavors, which adds to a structured finish.

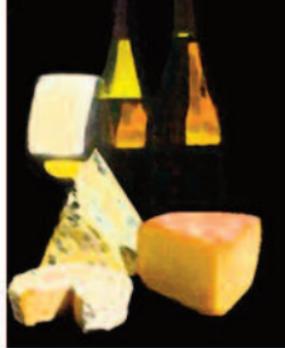
IV. Seneca Dream Red with Seneca Cheddar and Sneaky Pete

This Catawba based wine has sweet foxy aromas with bright fruit flavors and a clean finish. When paired with the young cheddar, the wine's mouth feel becomes rich and creamy. The sweet fruit flavors of the wine remain followed by a rich smooth finish. When paired with Sneaky Pete, the habanero jack cheese the sweeter fruit flavors of the wine mellow, while also tempering the heat of the cheese. The finish highlights the dryer notes in the finish of the wine.

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
SUNSET VIEW CREAMERY & J.R. DILL WINERY

I. Lake Glass White with Tomato Basil Curd

This light stainless steel fermented blend of Chardonnay and Seyval has a wonderful honey aroma, a delicate mouth feel and nice crisp lemon notes at the finish. A nicely balanced wine with crisp refreshing flavors. The cheese is a fresh curd, with basil and sun dried tomato. The fresh nature of the curd and its flavors mellow the flavor of the cheese while enhancing the fresh lemon and basil flavors.

II. Pinot Ries with Dill Curd

This wine blends two cool climate varietals (Pinot Gris, and Riesling) into a crisp refreshing blend. Hints of minerality on the nose are followed by delicate lemon/lime flavors with a bright acidity at the finish. Together this wine and cheese pairing is perfect for spring! Hints of minerality with the aromas of dill, followed by a clean palate and flavors of fresh dill, lemon, and lime give a sense of spring and renewal.

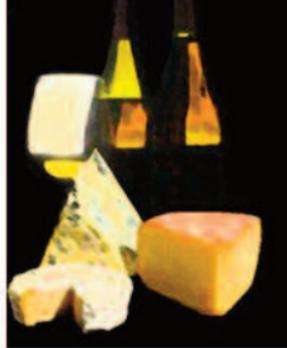
III. Cayuga White with Mama Mia Curd

For so many locals Cayuga White remains a favorite. This wine bursts with peach aromas, and complex fruit flavors with a refreshing and clean finish. The delicate garlic and onion flavors of this curd are tempered and rounded out when paired with this wine. The cheese softens the slight sweetness and creates a wonderful balance of flavors on the palate.

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. & KINGS GARDEN VINEYARDS

I. 2012 Barrel Fermented Chardonnay with Gotcha Gouda

This Chardonnay is aged in French oak barrels for 6 months, giving it a soft, buttery finish. The sweet and fruity Gouda, itself aged 8 months, brings out the Chardonnay's fruit flavors wonderfully.

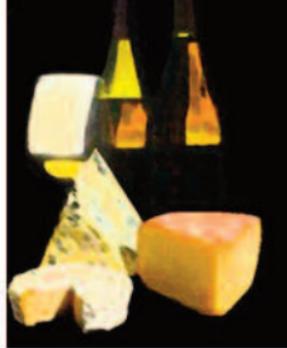
II. 2011 Knights Blend with Mature British Cheddar

Knights Blend is equal amounts of Cabernet Sauvignon, Cabernet Franc and Merlot, and is aged 3 years in French and American oak barrels. The Cheddar is aged 2 years, giving it that wonderful sharp bite. The wine and cheese compliment each other beautifully, with the soft roundness drawing out the full flavors of this well aged cheese.

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. & MILES WINE CELLARS

I. Ghost with Dilly Grl Cheddar

Ghost is semi-dry Chardonnay Cayuga White blend that pairs well with milder cheese, melon or quiche. The fruitiness of this wine meshes beautifully with the herbiness of this medium-sharp cheddar which features homegrown dill.

II. Riesling with Bleu Cheese

This semi-sweet white has delightfully light and refreshing flavors of pear and lemon. It pairs well with spicy Asian foods and bolder cheeses. And nothing is more bold and flavor forward than this tangy, creamy delicious bleu. A perfect pair!

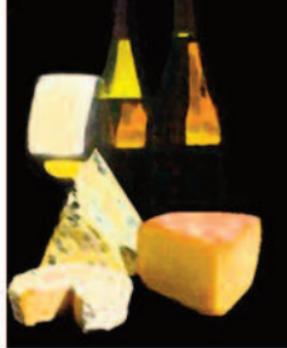
III. Lemberger with Red Buddy

Red Buddy, a soft swiss blend, is considered the perfect companion cheese to red wines, and here it's paired with Lemberger -- a dry medium bodied dry red with a black pepper finish that by nature pairs well with Swiss, Cheddar or roasted red meats.

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
HEAVEN SCENT FARM & FULKERSON WINERY

I. 2013 Gruner Veltliner with Heavenly Jack Cheese

This wonderfully smooth buttery cheese balances well with the fruit forward Gruner Veltliner with crisp citrus tastes. *(If you are looking for a red, try pairing with the 2011 Cabernet Sauvignon-Merlot. If you prefer something sweet, try the 2013 Diamond.)*

II. 2011 Traminette with Dill-licious Jack Cheese

The aromatic, sweet and citrusy dill pairs nicely with a delicately floral Traminette with generous peach and lemon flavors. *(If you are looking for a red, try pairing with the 2011 Pinot Noir. If you prefer something sweet, try pairing with the 2013 Moscato.)*

III. 2013 25th Anniversary Dry Rosé with Devilish Jack Cheese

This fruity and refreshing Dry Rosé really compliments the spice in the Devilish Jack Cheese while also bringing on some fun new tastes to the wine. *(If you are looking for a red, try pairing with the 2012 Lemberger. If you prefer something sweet, try pairing with the: Red Zeppelin.)*

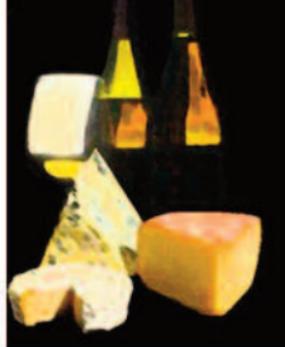
IV. 2013 William Vinge Juicy Sweet Riesling with Pizza Jack Cheese

The minerality, white peach flavors and light citrus taste in the Juicy Sweet Riesling balances perfectly with the onion and garlic in the Pizza Jack Cheese. *(If you are looking for a red, try pairing with the Burntray.)*

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
CROSSWINDS FARM & CREAMERY & ATWATER WINERY

I. 2012 Pinot Noir with Butternut Alpine Reserve

The mild nuttiness of this aged Swiss style cheese is deliciously complemented by the smokiness and lightly toasted oak of the Pinot Noir, bringing out notes of black cherry.

II. Stone Bridge White with Morning Glory Original

This semi-dry Cayuga & Vidal Blanc blend is full of fruity flavors (citrus & nectarine), which bring out depth in the creamy, fresh cheese. The richness of the cheese in turn softens and balances the minerality of the wine.

III. 2013 Riesling (Middle Block One) with Morning Glory Chive

A semi-dry, single vineyard Riesling; this wine is the perfect match for the bold, earthy flavors of the cheese.

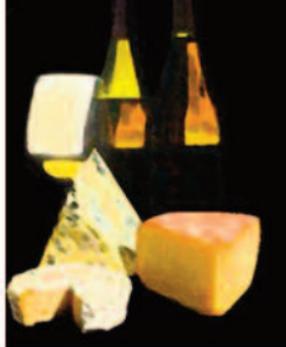
IV. 2013 Pinot Gris with Morning Glory Maple

The racy acidity of this dry vintage, with notes of chamomile and lemon, partners with the semi-sweet, creamy cheese, to create an explosion of luscious flavor on your palate.

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
KEENTON'S CHEESE CO. & LAMOREAUX LANDING WINE CELLARS

Bianco...

...is a brie-style and artisanally-made cow's milk cheese, soft ripened with a white, blooming-mold. It is aged for 30 days to develop a pastoral, earthy flavor combined with a luxuriously creamy texture inside a delicate rind. Bianco is exceptionally versatile when pairing with food and works well with bread, crackers, apples, pears, figs, or berries. Add any of the wines below for a perfect light picnic.

I. 2011 Cabernet Franc

When tasted together, Bianco brings the Cab Franc's black cherry and raspberry flavors pleasingly to the front. Fruity and earthy.

II. 2013 Red Oak Riesling

When paired with the Oak Riesling, the cheese's rich creaminess is well contrasted to the tropical acidity of the wine; a beautiful spring pairing.

III. 2009 Chardonnay

Pairing like with like is always a recipe for delight and Bianco's buttery richness blends perfectly with the Chardonnay's silky oak finish.

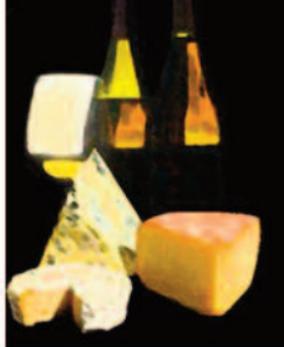
IV. 2013 Semi-Dry Gewurtztraminer

The wine contributes floral complexity to the natural earthiness of Bianco, creating a perfect sensation of springtime.

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

4 TIN FISH FARM & GLENORA WINE CELLARS

I. Brut with Herb Chèvre

This semi-dry Brut's delicate fruit flavors are full bodied with crisp acidity. The herbs de provence mix mellows out what some people typically fear about goat cheese. The mild and earthy flavor of this cheese make it a perfect match for the smooth finish of the Brut.

II. Gewurztraminer with Plain Chèvre

Here, the subtle spiciness and elegant finish of the gewurztraminer compliments the fresh, mild creaminess of the Chèvre, making it a perfect pairing.

III. Black Diamond Express with Peppercorn Chèvre

The Glenora Black Diamond red wine is an exacting blend of four grape varieties from three of the Finger Lakes. This inky dark red wine stands up to the robust peppercorn flavor of the Chèvre.

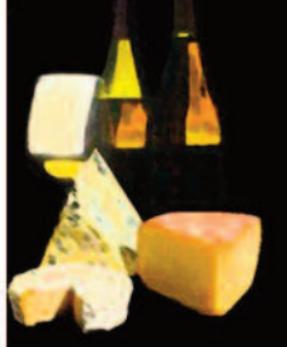
IV. Port with Feta

The Port is produced from Cabernet Sauvignon and Baco Noir grapes & aged in French oak and fortified with brandy. When paired with the port, this salty, traditional style Feta creates balanced counterpoints of sweet and tangy flavors.

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
FINGER LAKES DEXTER CREAMERY. & HICKORY HOLLOW WINE CELLARS

I. Cayuga White with Wine Companion

A Finger Lakes favorite made to capture the fruit of the grape with a clean finish. Pairs well with the cave aged, mature blend of kefir notes in the Wine Companion cheese.

II. Cabernet Franc with Peppercorn Cheese

Made in the French Loire style, this wine is full of fruit and freshness! The cherry, blackberry smooth finish blends well with the the fresh peppercorn and textured tones of this semi-soft Peppercorn cheese.

III. Syrah Red with Blue Cheese

A robust red wine with smokey overtones, this wine compliments the pungent hints of roquefort in this hearty blue cheese.

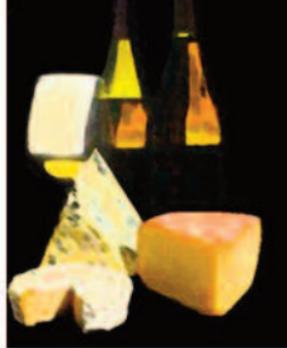
IV. Dry Riesling with Pasta Cheese and Kefir Spread

Made in the Rhine Spatlese style with the aroma of ripe apricots, this wine makes a smooth and delicious companion to both the crumbly Pasta Cheese and soft Kefir Spread.

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

KEELEY'S CHEESE CO. & WAGNER VINEYARDS

A. Dry Flight

I. Caywood East Dry Riesling with Maura

This bone-dry, double gold Riesling has a steely backbone, citrus and stone fruit flavors and compliments the nuttiness of this tomme-style cheese.

II. Grace House Pinot Noir with Maura

The earthy notes with dark berry tones in this Pinot pair nicely with the nutty richness of this slightly crumbly cheese.

III. Barrel Fermented Chardonnay with Across the Pond

This American oaked Chardonnay is full bodied with a long finish and pairs perfectly with the buttery flavors of this semi-soft cheese.

IV. Cabernet Franc with Across the Pond

This Bordeaux varietal is ripe, hearty and delightfully dark and fruity. When paired with this washed-rind cheese, the earthiness of the cheese really comes through.

B. Sweet Flight

I. Semi-Dry Rielsing with Maura

This wine has ripe tree fruit flavors and a limestone finish which compliments the nuttiness of this natural rind cheese.

II. Rielsing Select with Maura

This luscious has citrus and pineapple flavors accented by honey overtones -- a perfect companion to this rich, nutty cheese.

III. Vignoles with Across the Pond

Liquid Velvet, this French hybrid's tropical fruit flavors go hand in hand with this earthy, complex cheese.

IV. Alta B Red with Across the Pond

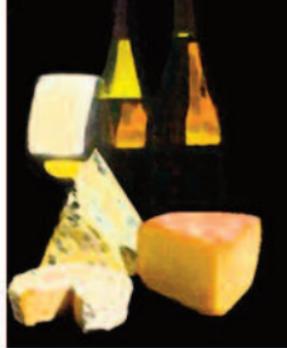
An earthy cheese deserves an earthy wine, and this sweet red wine with fruity and earthy notes fits the bill.

PRESENTED BY THE SENECA LAKE WINE TRAIL & THE FINGER LAKES CHEESE TRAIL

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

SIDE HILL ACRES GOAT FARM & SHAYBURNE FARM & VILLA BELLANGELO

I. Dry Rosé with Shtayburne's Cranberry Jack

Balance was the term used most often for this pairing. Both are light, fresh and, flavorful. A medium bodied cheese like the Cranberry Jack is great to pair with the Rose with its low tannins and clean finish.

II. 2012 Merlot with Shtayburne's Smoked Bacon Cheddar

The higher tannins in this wine allow it to stand up to more mature cheeses like the Smoked Bacon Cheddar. These tannins also create a bond with the fattiness of the cheese, which helps to cleanse the palate. The Merlot has notes of cedar and earth that pair with the smoked bacon flavors in the cheddar.

III. 2013 Cabernet Franc with

Side Hill Acres' Mediterranean Herb Goat Cheese

This Cab Franc is light and fruity on the palate, creating a nice balance to the creamy and herbaceous goat cheese. The cheese brings out the subtle earthy notes of this Cab and creates a very complementary pairing where no flavors are lost in the mix.

IV. 2013 Seyval Blanc with Side Hill Acres' Feta

The winery staff considers this one of the best Feta's they've ever had! This cheese's distinctive creamy texture is well paired with the crisp and fruity Seyval Blanc. Though many expect Feta to have a salty overtone, it is smoothed out by the citrus apple notes of the wine. A great match to remember for summer salads!