



WINE, CIDER & CHEESE PAIRING PRINCIPALS

Holly Howell, Sommelier & Wine Writer Ann Duckett, Little Bleu Cheese Shop

1. Lakewood Candeo with Kenton's Cheese Co. Bianco	
2. Hector Wine Co. Sauvignon Blanc with Heaven Scent Farm Dill-icious Jack	
3. Americana Apparition with Side Hill Acres Goat Farm Cranberry Ch	evre
4. Stever Hill Semi-dry Traminette with Keeley's Cheese Co. Across the Pond	
5. Eve's Cidery Albee Hill with Englebert Farms Organic Cheddar & Engelbert Organic German Summer Sausage	
6. Standing Stone Saperavi with Shtayburne Farm Cracked Pepper Curd	
7. Red Byrd Workman Dry Cider with Muranda Cheese Co. Bleu Cheese	



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