



# 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 Chevre

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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