

MO WINE & CHEESE

As we all get ready for Spring and consider entertaining again then we think wine, cheese and picnic baskets! But how do you match wine with cheese? Some like their cheese strong and some like their cheese creamy or anything in between.

So we turned to the Pat Dodd, The Wine Dodd, for advice to help you, and us, get those pairings just right.

Tip of the Month:

First, focus on the **TEXTURE** of the cheese and then consider the **INTENSITY** of flavor.

Our Get Mo' Wine and Cheese recommendations this month include tips from the local cheese monger, some thoughts from The Wine Dodd and even info where you can pick up your wine and cheese to entertain. Watch the video at the link below and get ready to entertain...be it at home, your hotel room or for a picnic in the park!

As Always, if you need specific advice email:
Pat@TheWineDodd.com

Pat Dodd

The Wine Dodd



Learn more about Wine Pairings at
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WINE *with* CHEESE

Why focus on the texture and then the intensity? Chemistry! You want to balance the acidity, sweetness, and bitterness of the Wines with the fat and sugar content, and biology (like molds) of the Cheeses.

CHEESE "FAMILY"	CHEESE EXAMPLES	A FEW SUGGESTED WINES
Creamier Cheeses = Higher Acid/Lower Tannin Wines:		
Fresh	Chevre, Ricotta, Mozzarella, etc.	Sauvignon Blanc, Albarino, Riesling
Soft Bloomed Rind (White Surface Mold)	Camembert, Triple Cream Brie, etc.	Dolcetto, Gamay, Pinot Noir, Cinsault
Harder Cheeses = Lower Acid/Higher Tannin Wines:		
Uncooked Pressed	Cheddar, Gouda, Manchego, etc.	Oaked Chardonnay, Viognier, Gewurztraminer
Cooked Pressed	Emmentaler, Gruyere, Parmigiana Reggiano	Merlot, Syrah, Cabernet Sauvignon
"Stinky" Cheeses = Sweet Wine:		
Soft Washed Rind (Bacteria on the Surface)	Muenster, Époisse, Limburger, etc.	Sauterne, Moscato, Late Harvest Riesling
Blue Veined (Internal Mold)	Stilton, Gorgonzola, Roquefort, USA Blue	Port, Banyuls, Late Harvest Zinfandel
Other		
Flavored and/or Processed	Smoked Gouda, Garlic Cheddar, Velveeta	Endless combinations!



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