

Carr Valley CHEESE

Wine/Beverage Pairing

G • U • I • D • E



Beverage pairings that
compliment the amazing flavors
of Carr Valley's Award Winning Cheeses!

LaValle, Wisconsin
1-800-462-7258
www.carrvalleycheese.com

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SHEEP MILK CHEESES

<u>CHEESE</u>	<u>BEVERAGE PAIRING</u>
MARISA	Chianti, Pinot Grigio, Light Lager Beer
CAVE AGED MARISA	Spanish Rioja, Sherry
BA BA BLUE	Port, Ice Wine
BLACK SHEEP TRUFFLE	Red Barolo, Bordeaux



GOAT MILK CHEESES

<u>CHEESE</u>	<u>BEVERAGE PAIRING</u>
COCOA CARDONA	Port, Ice Wine, Shiraz, Porter, Chocolate-Noted Beer
CHEVRE AU LAIT	Sauvignon Blanc
SNOW WHITE	
GOAT CHEDDAR	Sancerre, Pinot Noir
BILLY BLUE	Sauternes, Port, Cider



COW MILK CHEESES

<u>CHEESE</u>	<u>BEVERAGE PAIRING</u>
AGED CHEDDAR	Merlot, Scotch, French Cider, Dark Ale
CREAMA KASA	Champagne, Cava
CRANBERRY CHIPOTLE	
CHEDDAR	Lager Beer, Tequila
AGED GOUDA	Shiraz, Fruity Beers
MONASTERY	Dry Rose, Pinot Grigio
APPLE SMOKED CHEDDAR	Chardonnay
APPLE SMOKED	
GARLIC CHEDDAR	Chardonnay, Lite Beer

MIXED MILK CHEESES

<u>CHEESE</u>	<u>BEVERAGE PAIRING</u>
MOBAY	Chenin Blanc, Reisling
GRAN CANARIA	Sangiovese, Cabernet, Belgium Beer
BENEDICTINE	Pinot Gris, Cabernet, Chimay Ale, Lite Wheat Beer
MENAGE	Pinot Noir, Shiraz, Guinness
CAVE AGED MELLAGE	Cabernet, Zinfandel