

# Wine-Cheese Pairings

For each wine type, select cheeses, meats and accompaniments to form platters.  
You can put together the color coded ones if you prefer

Platter One - Lighter Bodied Wines

Platter Two - Full Bodied Wines

Platter Three - Dessert Wines

Wine Type	Examples	Cheeses	Meats	Accompaniments
Lighter Whites	White Zinfandel, Rose, Riesling, Piesporter, Champagne	Chevre, Colby, Edam, Gouda, Monterey Jack		Cherries, apricots, melon, almonds
Full-Bodied Whites	Sauvignon Blanc, Pinot Blanc, Pinot Grigio, Chardonnay	Brick, Mild Cheddar, Gueyere, Feta, Parmagiano-Reggiano, Provolone	Prosciutto, salami, ham	Pears, grapes, apples, figs, dates, olives, sundried tomatoes
Lighter Reds	Pinot Noir, Chianti, Merlot	Brie, Havarti, Manchego, Asiago, Port Salut, Fontina		Grapes, strawberries, melon, almonds, pistachios, raisins, roasted red peppers
Full-Bodied Reds	Shiraz, Sirah, Zinfandel, Cabernet, Malbec	Camembert, Danish Blue, Sharp Cheddar, Pecorino-Romano, Swiss	Prosciutto, salami, ham	Pears, dried fruit, grapes, walnuts, cashews
Dessert Wines	Framboise, Asti Spumanti, Muscat, Port	Baby Swiss, Mascarpone, Muenster, Roquefort		Raspberries, strawberries, dark chocolate