

Tillamook® Cheese and Red Wine Pairings

Whole Cluster Pinot Noir: Vibrant and explosive aromas of kiwi, blueberries, cherries and strawberries dominate with hints of sweet juice and warm spices. Flavors mirror aromas with blueberries, strawberries, and cherries dominating complimented by juicy and spicy characters.

- **Tillamook® Special Reserve Extra Sharp Cheddar A** Naturally aged over 15 months to give it the most robust, most complex flavor of the yellow cheddars.
- **Tillamook® Vintage White Extra Sharp Cheddar** - Naturally aged over two years, developing its award-winning extra sharp, bold, mature flavor and smooth, yet slightly crumbly, texture.
- **Blue** – A semi soft textured cheese characterized by blue veins of mold and a very strong aroma. Maytag (Iowa, US), Stilton (UK), Roquefort (France) and Gorgonzola (Italy) are all types of blue cheese.

Pinot Noir: Vibrant aromas of cherries, spices, chocolate, rose petals, and vanilla. Initial silky impression with spicy flavors of nutmeg and barrel toast with ripe flavors of currants and cherries and mineral overtones.

- **Tillamook® Vintage White Extra Sharp Smoked Cheddar** - Naturally aged over two years and infused with natural hardwood smoke to produce its distinctive award-winning extra sharp, bold, mature flavor and smooth, yet slightly crumbly, texture.
- **Tillamook® Vintage White Extra Sharp Cheddar** - Naturally aged over two years, developing its award-winning extra sharp, bold, mature flavor and smooth, yet slightly crumbly, texture.
- **Chaource** - This classic French soft-ripened cheese is made from cow's milk and is a double crème. The taste of Chaource has hints of mushrooms and a creamy and smooth finish.

Cabernet Franc: Aromas of Anaheim peppers, white pepper, floral red and black fruits, cola and cedar spice.

- **Tillamook® Smoked Black Pepper White Cheddar** - A burst of smoky black pepper flavor combined with the irresistible taste of aged creamy white cheddar.
- **Tillamook® Vintage White Extra Sharp Smoked Cheddar** - Naturally aged over two years and infused with natural hardwood smoke to produce the distinctive award-winning extra sharp, bold, mature flavor and smooth, yet slightly crumbly, texture.
- **Tillamook® Pepper Jack** - Blends the mellow essence of monterey jack with the spicy "zing" of jalapeño peppers to create a flavor that both comforts and invigorates.

Merlot: Rich and spicy, with aromas of nutmeg, clove and cinnamon, this Merlot shows ripe black plum, blackberry and dark flavors encased in a peppery, chocolate, black cherry finish.

- **Tillamook® Vintage White Extra Sharp Cheddar** - Naturally aged over two years, developing its award-winning extra sharp, bold, mature flavor and smooth, yet slightly crumbly, texture.
- **Gouda** - A nutty and strong aromatic flavor. Textures range from semi hard to soft, encapsulated by a distinctively natural rind.
- **Blue** – A semi soft textured cheese characterized by blue veins of mold and a very strong aroma. Maytag (Iowa, US), Stilton (UK), Roquefort (France) and Gorgonzola (Italy) are all types of blue cheese.

Syrah: This intense wine is layered with flavors of coffee and menthol, hinting at chocolate and a toastiness flowing delicately at the finish.

- **Tillamook® Garlic White Cheddar** - For the true garlic lovers! The distinctive flavor of roasted garlic skillfully blended with the creaminess of naturally aged white cheddar.
- **Blue** – A semi soft textured cheese characterized by blue veins of mold and a very strong aroma. Maytag (Iowa, US), Stilton (UK), Roquefort (France) and Gorgonzola (Italy) are all types of blue cheese.
- **Fontina** - Italian-style Brindisi Fontina has a warm, golden glow and complex flavor, which develops over time from the lightly salted, shelf-aged hard rind, characteristic of the semi-soft cheese, and lands sharply on the palette and mellows immediately.

Tempranillo: Aromas of black and blue berries, crushed fruit, spice, roasted nuts, and unimposing oak. Finishing with licorice, leather and caramel.

- **Tillamook® Vintage White Extra Sharp Cheddar** - Naturally aged over two years, developing its award-winning extra sharp, bold, mature flavor and smooth, yet slightly crumbly, texture.
- **Tillamook® Medium Cheddar** - Naturally aged over 60 days to develop its rich, creamy, smooth flavor.

- **Gouda** - Has a nutty and strong aromatic flavor. Textures range from semi hard to soft, encapsulated by a distinctively natural rind.

Cabernet Sauvignon: Aromas of dense dark fruit flavors showcasing cassis, black cherry and cocoa with leather, tobacco and savory spice on a balanced toasty finish.

- **Chaource** - This classic French soft-ripened cheese is made from cow's milk and is a double crème. The taste of Chaource has hints of mushrooms and a creamy and smooth finish.
- **Smoky Blue** - A smoked version of the semi-soft textured cheese characterized by blue veins of mold and a very strong aroma. Maytag (Iowa, US), Stilton (UK), Roquefort (France) and Gorgonzola (Italy) are all types of blue cheese.
- **Camembert** - A creamy yellow flesh that is encased in a speckled, floury, moldy-looking crust. A perfectly ripe camembert possesses a fruity, slightly tangy fragrance.