

The Winchester Gardens' Guide to Cheese and Wine Pairing

There really is no better way to enjoy a happy hour with friends than by taking part in a wine and cheese tasting. While each are enjoyable on their own, the combination of the two flavors is a delicious marriage just waiting for you to savor. Keep reading to learn how to taste cheese and wine in a way that celebrates the magic of the combination, plus a few popular wine and cheese pairings.

How to Eat Cheese with Wine

Although there's no wrong way to enjoy wine and cheese, there are steps you can take to engage your senses and appreciate the tastes to the fullest.

To sip wine:

1. Hold the wine glass by the stem.
2. Swirl the wine to open it to more oxygen and give it more of a scent.
3. Sniff the wine.
4. Taste the wine: more often than not, it is encouraged to tastefully slurp to fully experience the taste.

Now, once you've tasted the wine, it's time to pair it with cheese.

To eat cheese with wine:

1. Take a sip of wine.
2. Take a bite of the cheese.
3. With some of the cheese still in your mouth, take another sip of wine.

For both of the tastings, it's important to remember how you are appreciating the wine and cheese: first by look and feel, then smell and finally, taste.

Popular Cheese and Wine Pairings

Champagne and Muenster: The dry, toasty citrus flavors of this sparkling wine pair nicely with a mild cheese, like Munster. It is also versatile enough

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to be used with spicy cheese like Monterey Jack.

Port and Blue Cheese: Older ports take on a sweeter taste due to lower acidity and softening of tannins. So, the older the port is, the stronger the blue cheese can be.

Chardonnay and Mild Cheddar: The sweet, fruity and crisp flavors of chardonnay enhance the creaminess of a mild cheddar.

Pinot Noir and Brie: Brie has a light, yet distinct, flavor that pairs well with the earthy notes in a pinot noir.

Pinot Grigio and Mozzarella: Pinot Grigio is a dry white wine with refreshing hints of fruity flavors. Its high acidity prepares you for snacking on mild cheese like the classic mozzarella.

Merlot and Monterey Jack: Merlot's dry fruitiness perfectly complements this classic American cheese.

Sauvignon Blanc and Goat Cheese: Goat cheese offers a subtle flavor and craves a wine that won't overwhelm the flavors. Sauvignon blanc is a light-bodied, dry and white wine that works well.

Enjoy Socializing with Friends During Happy Hour at Winchester Gardens

Whether formal or not, every night feels like a happy hour at Winchester Gardens. Our residents take pleasure in coming to the Great Hall to enjoy a glass of wine alongside engaging conversation and lively music.

[Contact us](#) today to learn more about our active senior lifestyle and schedule a personal tour at our beautiful community.