

## A few of our favorite wine & cheese pairings

Select two or more wines, pick up three or more cheeses from your local market, add your favorite pâté, bread or crackers, almonds, pecans and dried fruit.



- **Dry Rose' of Sangiovese**

*Le Roule' (fresh, soft, seasoned with herbs & garlic)  
Fresh goat cheese*

- **Estate Chardonnay**

*Laura Chenel Goat cheese rolled with fresh herbs  
Marin French (triple cream brie)*

- **Estate Syrah**

*Beehive Cheese Seehive (cheddar rubbed with ancient sea salt & honey)  
Point Reyes Blue Cheese Mouse*

- **Homestead Red Blend**

*Marin French Brie with truffle salt*

- **Sin Zin**

*P.A. Bowen Chesapeake Cheddar (classic aged cheddar, creamy texture)  
Cotswold with chives (whole milk, similar to cheddar, not as hard)*

- **Redemption Zin**

*Holland Ewephoria (aged Gouda - you want one cheese to use - this is it)*

- **Estate Cabernet Sauvignon**

*Shaker Bleu (Roquefort style sheeps milk blue)  
Jasper Farms Clothbound Cheddar (crumbly texture, nutty aroma)*

- **Estate Merlot**

*Teleme (soft creamy, tangy soft cheese)  
Bellwether Farms Crescenza (soft cows milk, similar to stracchino)*

- **CYRUS**

*Humbolt Fog (classic French Morbier)  
Beehive Cheese Barely Buzzed (cheddar style with nutty flavor & smooth texture)  
Bellwether Farms San Andreas (similar to a Tuscan style pecorino)  
Penny Royal Farm Boont Corners - Reserve Tomme (sharp, tangy, dry texture)*

*Our family creates wines of distinction for everyone.*

Healdsburg - Sonoma County - California

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