



Outdo Ordinary™

## **Wisconsin Cheese and Cider Pairing Notes**

### **Brut Apple Cider + Wisconsin Cheddar**

Classic and balanced, dry apple cider is essentially a bubbly, drinkable apple. It's no surprise that this time-honored pairing carries its perfect balance even in cider form. Sharp Wisconsin cheddar sets the stage with a creamy tang and allows crisp apple flavors to harmonize playfully with the cheese's bold performance.

### **Apple Cherry Cider + Wisconsin Brie**

Decadence reaches a new level in the form of Wisconsin brie and tart cherry apple cider. Beneath its bloomy rind, brie is oozing with creamy cheese that carries big earthy flavor a long way despite its young age. Apple cherry cider stands up to its emphatic profile with softened tartness and sweet apple-cherry balance.

### **Oak Aged Apple Cider + Wisconsin Parmesan**

Robust and full, this cider is partial to older, saltier cheeses like aged parmesan. Together, they form a duo that knows the wisdom of a perfectly aged cheese and oak aged apple cider. The oak barrel gives the cider a sweet caramel layer to its astringent base. Parmesan's earthy, salty flavors find a surprising companion in this pairing.

### **Pear Cider + Wisconsin Blue Cheese**

Pear cider and blue cheese together create a flavor that revels in tradition. While pear and blue cheese are long-time friends, they find an unexpected revival in this pairing. The cider takes ripe and distinct flavors from the fruit and gives blue cheese a light, bubbly surface from which its strong flavors can build then gradually mellow at a comfortable pace.