

Cheese Pairings - Viognier

Suggestions sourced from Whole Foods in the course of several wine and cheese classes we have done together over the past few years.

Fiscalini San Joaquin Gold - A raw cow's milk cheese made in Modesto, a winner in domestic and international competitions!

Brigante Pecorino Pinna - A semi-soft sheep's milk cheese from Sardinia. Remove the very thin plastic coating; serve at room temperature.

Les Trois Comtes Morbier - A semi-soft cow's milk cheese from the Haut-Jura region of eastern France with a grey-green layer of ash running through the middle.

Accompany with Cooper-Garrod Viognier