

Cheese & Beverage Pairing Party

What? *A virtual cheese and beverage pairing class*

When? *Friday May 8th @ 8pm to 9pm (Eastern time)*

How? *Zoom: [click here to join](#)*

Why? *Learn some flavor chemistry of everyday foods!*

Pairing Guide

Cheese	White Wine	Red Wine	Beer	Breakfast Beverage	Soda
Fresh	Sauvignon Blanc	Syrah Shiraz	Amber Ale Brown Ale	Citrus Tea	Lemon-Lime Seltzer
Cheddar	Chardonnay	Cabernet Sauvignon Fortified Wines	Porter Stout	Espresso	Dr Pepper
Alpine	Riesling Gewürztraminer	Pinot Noir Nebbiolo	Pilsner Wheat Beer	Earl Gray Tea	Sunkist Crush
Italian	Sauvignon Blanc	Gamay Beaujolais	Pilsner Wheat Beer	Light Roast Coffee	Mt Dew
Blue Mold	Riesling Gewürztraminer	Pinot Noir Nebbiolo	Fruit Ale Porter	Chai Tea Medium Roast Coffee	Coca Cola Pepsi
White Mold	Sparkling (Champagne, Asti Spumante)	Pinot Noir Nebbiolo Lambrusco	Golden Ale Hard Cider	Green Tea	Sprite 7-Up

**I'll take us through some fun food science facts of cheese, wine, soda, etc.
Participants are encouraged to speak up and talk about what they're tasting!**

There is no scientific basis for pairings; it's entirely personal preference, so don't sweat it!