



# Beer & California Cheese Pairings



Pairing wine and cheese has become synonymous with easy, delicious California-style entertaining. But there's a renaissance brewing as food lovers rediscover that cheese also makes a perfect partner for their favorite beers, lagers and ales. Beer and cheese are classic companions and California's wide variety of cheeses provides endless opportunities to impress your friends and your palate.

## When pairing beer with cheese, here are a few tips to get you started:

- Choose beer and cheese varieties that can stand up to one another's flavor profile and strengths - they should be complementary, not compete or mask the nuanced flavors that make them unique. For example, an aged Blue Cheese that is nutty and creamy is best paired with a malty sweet barley wine-style beer.
- Like beer, cheese has a huge range of flavors and comes in a variety of styles - California cheesemakers make more than 250 varieties and styles of cheese alone. Don't let the choices overwhelm you; use this list as inspiration for a new taste adventure.
- Look for the Real California Cheese seal to be sure your cheese is made in California using Real California Milk.
- Host a simple beer and cheese tasting party and begin exploring your favorite pairings. Share your discoveries with fellow beer and cheese lovers. Let the tastings begin!

CHEESE	BEER	CHEESE	BEER
Gouda	Imperial Stout, Black Lager	Fontina	Helles
Fresh Mozzarella	Wheat Beer, Pilsner	Fromage Blanc	Dunkelweizen
Ackawi	Wheat Beer	Longhorn	Crisp Pilsners
Asadero	Amber Ale, Helles	Manchego	Porter- light, Brown Ale
Asiago	Brown Ale, Amber Ale	Mascarpone	Porter, Stout, Fruit Beers
Baby Swiss	Octoberfest, Ales	Monterey Jack	Medium Pilsner
Bakers Cheese	Wheat Beer, Fruit	Mozzarella	Pilsner
Baladi	Helles	Muenster	Belgian Ales, Crisp Pilsners
Basket Cheese	Wheat Beer	Panela	Wheat Beer, Pilsners
Blue	Porter, Stouts, Barley Wines	Parmigiana	Wheat Beer, Pilsners
Brie	Steam beer	Port Sault	Pale Ale
Camembert	Saison-style Ales, Kölsch	Provolone	Pilsner, Pale Ale
Carmody	Stout	Quark	Pilsner
Cheddar	Pale Ale	Queso Blanco	Light Pilsners
Cheddar (sharp)	Stout, Porter, Black Ale	Requeson	Belgian, Fruit Lambic
Colby	Red Ale, Brown Ale	Ricotta	Pale Ale
Colby Jack	Pilsners, Pale Ale	Romano	Amber Ale
Cotija	Wheat Beer	Scarmoza	Wheat Beer
Cottage Cheese	Imperial Stout, Black Lager	Schloss	Amber, Red Ale
Cream Cheese	Wheat Beer	Smoked Cheeses	Rauch Bier (Smoked Beers)
Curd	Amber Ale, Helles	St. George	Märzen, Octoberfest
Dry Jack	Brown Ale, Amber Ale	Swiss	Lagers, Märzen, Octoberfest
Edam	Octoberfest, Ales	Teleme	Wheat Beer, American Pilsner
Feta	Wheat Beer, Fruit	White Cheddar	Pilsner, Pale Ale