

# *Beer and California Cheese Pairings*

## **REAL CALIFORNIA CHEESE**



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 Milk seal to be sure your cheese is made with milk from California's 1,300 dairy families.
- 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!



<b>Cheese</b>	<b>Beer</b>
<b>Ackawi</b>	<b>Wheat Beer</b>
<b>Asadero</b>	<b>Amber Ale, Helles</b>
<b>Asiago</b>	<b>Brown Ale, Amber Ale</b>
<b>Baby Swiss</b>	<b>Octoberfest, Ales</b>
<b>Bakers Cheese</b>	<b>Wheat Beer, Fruit</b>
<b>Baladi</b>	<b>Helles</b>
<b>Basket Cheese</b>	<b>Wheat Beer</b>
<b>Blue</b>	<b>Porter, Stouts, Barley Wines</b>



**Look For The Seal**

California Milk Advisory Board

[RealCaliforniaMilk.com](http://RealCaliforniaMilk.com)



*Beer and California Cheese Pairings*  
**REAL CALIFORNIA CHEESE**



Cheese	Beer
Brie	Steam Beer
Camembert	Saison-Style Ales, Kölsch
Carmody	Stout
Cheddar	Pale Ale
Cheddar (sharp)	Stout, Porter, Black Ale
Colby	Red Ale, Brown Ale
Colby Jack	Pilsners, Pale Ale
Cotija	Wheat Beer
Cottage Cheese	Imperial Stout, Black Lager
Cream Cheese	Wheat Beer
Curd	Amber Ale, Helles
Dry Jack	Brown Ale, Amber Ale
Edam	Octoberfest, Ales
Feta	Wheat Beer, Fruit
Fontina	Helles
Fresh Mozzarella	Wheat Beer, Pilsner
Fromage Blanc	Dunkelweizen
Gouda	Imperial Stout, Black Lager
Longhorn	Crisp Pilsners
Manchego	Porter-light, Brown Ale

Cheese	Beer
Mascarpone	Porter, Stout, Fruit Beers
Monterey Jack	Medium Pilsner
Mozzarella	Pilsner
Muenster	Belgian Ales, Crisp Pilsners
Panela	Wheat Beer, Pilsners
Parmigiana	Wheat Beer, Pilsners
Port Sault	Pale Ale
Provolone	Pilsner, Pale Ale
Quark	Pilsner
Queso Blanco	Light Pilsners
Requeson	Belgian, Fruit Lambic
Ricotta	Pale Ale
Romano	Amber Ale
Scarmoza	Wheat Beer
Schloss	Amber, Red Ale
Smoked Cheeses	Rauch Bier (Smoked Beers)
St. George	Märzen, Octoberfest
Swiss	Lagers, Märzen, Octoberfest
Teleme	Wheat Beer, American Pilsner
White Cheddar	Pilsner, Pale Ale



**Look For The Seal**

California Milk Advisory Board

[RealCaliforniaMilk.com](http://RealCaliforniaMilk.com)

