

CHEESE & WINE



LADY HILL WINERY
True Northwest



THE EARLIEST INDICATION OF CHEESE MAKING ABOUT 8000 YEARS OLD

**A STORY ABOUT THE DISCOVERY OF
CHEESE TALKS OF AN ARABIAN
NOMAD CARRYING MILK ACROSS THE
DESERT IN A CONTAINER MADE FROM
AN ANIMAL'S STOMACH AT THE END
OF THE JOURNEY THE MILK HAD
BEEN SEPARATED INTO CURD AND
WHEY BY THE RESIDUE OF RENNET
IN THE STOMACH.**

STYLES OF CHEESES

DEVELOPED ACROSS EUROPE

- CHEDDAR 1500
- PARMESAN 1597
- GOUDA 1697
- CAMEMBERT 1791

MILKS USED FOR CHEESE MAKING

- COW
- GOAT
- SHEEP
- WATER BUFFALO

CATEGORIES OF CHEESE

FRESH CHEESES

1. RICOTTA, FRESH MOZZARELLA, COTTAGE AND CREAM CHEESES
2. MOST GOAT CHEESES – SOME ARE AGED

SOFT CHEESES – NOT COOKED, NOT PRESSED

1. BLOOMY RIND – BRIE/CAMEMBERT
2. WASHED RIND – (BRINED WASH ON) MUNSTER, PONT-L'ÉVÈQUE, ÉPOISSES

BLUE VEINED

NOT COOKED OR PRESSED BUT INJECTED WITH A BLUE MOLD RIPENING FROM THE INSIDE OUT – ROQUEFORT, DANISH BLUE, GORGONZOLA, STILTON, CAMBAZOLA

CATEGORIES OF CHEESE

SEMI-SOFT/SEMI-FIRM CHEESE

1. SURFACE RIPENED – RACLETTE, EDAM
2. INTERIOR RIPENED – MONTERAY JACK, HAVARTI

FIRM / SEMI HARD CHEESE

1. SOME ARE RIPENED AND OTHERS NOT – CHEDDAR, FONTINA, GOUDA, SWISS
2. ALL ARE DRAINED, PRESSED AND AGED – MANCHEGO, PARMESAN, ROMANO, GRUYERE

FLAVOR ADDED CHEESES:

- GOUDA WITH CUMIN
- LANCASHIRE WITH CHIVES
- PECORINO WITH TRUFFLES

TASTE FACTORS FOR PAIRING CHEESE & WINE

5 ELEMENTS TO EVALUATE WINE

1. SWEETNESS
2. SALT
3. SOUR (ACIDITY)
4. BITTERNESS (TANNIN)
5. SAVORY (UMAMI)

AND CONSIDER THESE...

WEIGHT

- OAK, BODY AND ALCOHOL (IN WINE)
- PROTEIN OR VEGETABLE, COOKING METHOD, TYPE OF MILK AND PROCESS USED

INTENSITY

(OF FLAVOR)

HOW LONG DOES THE FLAVOR LAST?

SENSATIONS ON THE PALATE



WHEN IN DOUBT?

1. TASTE THE WINE FIRST
2. CHOOSE THE WINE BEFORE CHOOSING THE CHEESE
3. USE BRIDGE INGREDIENTS

WHAT GROWS TOGETHER GOES TOGETHER

OREGON PINOT NOIR & CHEDDAR

CHIANTI & PARMESAN REGGIANO

NEW ZEALAND SAUVIGNON BLANC & GOAT CHEESE

A FAMILY OF BRANDS

LADY HILL WINES



PROCEDO WINES

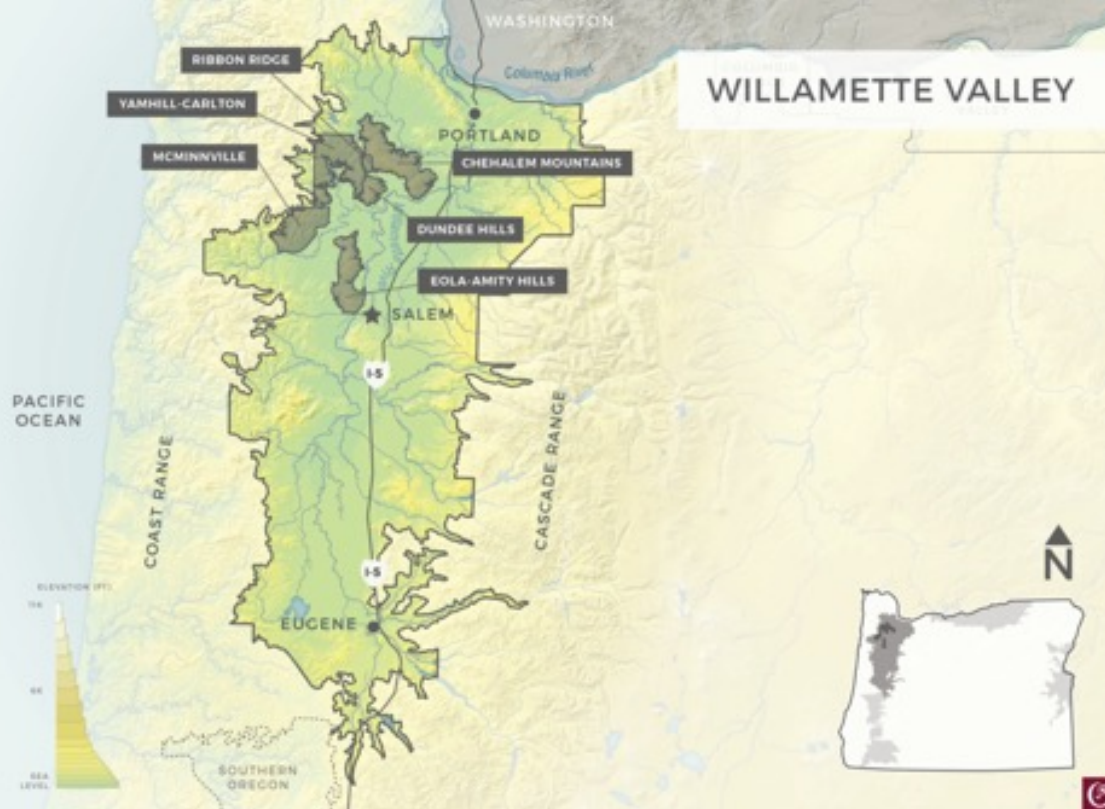


AD LUCEM WINES



RADICLE VINE WINES





WILLAMETTE VALLEY

KNOWN FOR COOL CLIMATE
GRAPE VARIETIES:

- PINOT NOIR
- CHARDONNAY
- PINOT GRIS
- RIESLING
- PINOT BLANC

COLUMBIA VALLEY

KNOWN FOR WARM-HOT CLIMATE
GRAPE VARIETIES:

- CABERNET SAUVIGNON
- MERLOT
- CABERNET FRANC
- SYRAH
- GRENACHE
- MOURVEDRE



ACID CREATES MOUTH WATERING

SWEET CAN OFFSET ACIDITY,

ALCOHOL HAS SWEETNESS

BITTER/TANNINS - BITTER IS A
TASTE, ASTRINGENCY A FEELING

SALTY – ENHANCES FLAVORS

EVERYONE IS DIFFERENT IN

WHAT AND HOW THEY

EXPERIENCE FLAVORS

CULTURAL

BIOLOGICAL

AGE AND EXPERIENCES IN LIFE

TASTING

5 PRIMARY TASTES:

- ACID (SOUR/TART)
- SWEET (ADDS PLEASURE)
- BITTER (ASTRINGENCY FEEL)
- SALT (SALINITY-MINERALITY)
- UMAMI (SAVORY)



LADY HILL CHARDONNAY

MARIN FRENCH CHEESE CO. PETITE CRÈME



LADY HILL
2019
CHARDONNAY
COLUMBIA GORGE AVA
MCDUFFIE VINEYARD



WHY?

FRESH FLAVORS IN THE WINE MATCH
THE FLAVORS OF THE CHEESE
CREAMY MEETS CREAMY

BRIDGE
HONEY & ALMONDS

LADY HILL PINOT NOIR BEECHER'S SMOKED FLAGSHIP

LADY HILL
2019 PINOT NOIR
WILLAMETTE VALLEY, OR
CRAFTED FROM
2 VINEYARD SITES
MANAGED BY LADY HILL



BRIDGE

MARIONBERRY JAM

WHY?

ACIDITY CONTRASTS THE FAT
WEIGHT WORKS
TEXTURE AND TANNINS W/FAT!

RADICLE VINE CABERNET SAUVIGNON PARMIGIANO REGGIANO



**RADICLE
VINE
2016**

**CABERNET
SAUVIGNON**

**SLIDE MOUNTAIN VINEYARD
YAKIMA VALLEY**

BRIDGE

OLIVE TAPENADE



WHY?

TANNINS & FAT

WEIGHT & TEXTURES OFFSET

RICH FLAVORS PAIR

LADY HILL CUVEE ELFRIEDA ZORN COASTAL ENGLISH CHEDDAR



**LADY HILL
2015**

**ELFRIEDA ZORN
COLUMBIA VALLEY
CABERNET SAUVIGNON
MERLOT
CABERENT FRANC**



WHY?

BRIDGE

**DRIED
CHERRIES**

**TANNINS & FAT OFFSET
THE WINE IS SMOOTH & CREAMY
THE CHEESE IS CRUMBLY & CREAMY**

PROCEDO CREDENTE

MIMOLETTE



PROCEDO
2015 CREDENTE

COLUMBIA VALLEY

**SANGIOVESE, SYRAH,
BARBERA, MERLOT**



WHY?

DARK RICH FLAVORS IN WINE

FIRM RICH FLAVORS IN CHEESE

THE WINE IS JAMMY OFFSETS - DRY

BRIDGE
BLACKBERRY JAM

DON'T DO IT!

- **OVERLY DRY REDS** COME ACROSS BITTER WITH SOME CHEESES – BRIE AND SOFT CHEESES WITH A RIND WILL BE **RUINED** WITH BIG TANNIC RED WINES
- **LIGHTER BODIED WINES** ARE NOT BIG ENOUGH WITH STRONG CHEESES AND WORK BEST WITH SOFT CHEESES
- **MATURE CHEESES** CAN OVERWHELM. THESE NUTTY CHEESE FLAVORS NEED A MORE INTENSELY FLAVORED AND **BOLD RED WINE**
- **BUBBLES WORK WITH ALL CHEESES!**

BRIDGE INGREDIENTS

IF YOU ARE SERVING MORE THAN ONE KIND OF CHEESE

- A RED BLEND OF MORE THAN ONE VARIETAL WILL WORK BETTER
 - PAIR TO THE STRONGEST CHEESE
- REGIONAL WINES USUALLY WORK WITH THE REGIONAL CHEESES
- IF NEEDED ADD A BRIDGE INGREDIENT
 - NUTS
 - JAMS
 - DRIED FRUITS
 - CHUTNEY
 - HONEY
 - SALTED FISH OR CURED MEATS
- WHEN IN DOUBT TRY SPARKLING WINES
- SOMETIMES CIDER OR BEER CAN ALSO BE A BETTER MATCH



LADY HILL WINERY
True Northwest

COME AND VISIT THE
LADY HILL FAMILY!

ENJOY BEAUTIFUL
WILLAMETTE VALLEY

LADY HILL WINERY &
TASTING ROOM

8400 CHAMPOEG RD NE
ST PAUL, OR 97137

REGGIE
W I N E