







Cheese, Wine and Cracker Pairing Guide

Cheese Type	Wine Type	Cracker Type								
		Saltine	Butter		Stoned Wheat	Graham	Entertainment Crackers			
										
							Original Water	Vegetable	Pepper & Poppy	Wheat
Fresh										
Ricotta	Soave				x	x	x	x	x	x
Feta	Moschofilero				x		x	x	x	x
Cottage	Concord	x	x	x	x	x				
Cream	Pinot Gris/Pinot Grigio		x	x	x	x	x	x	x	x
Mozzarella	Fiano/Greco di Tufo	x	x	x	x		x	x	x	x
Soft										
Camembert	Champagne/Sparkling Wine		x	x			x	x	x	x
Brie	White Burgundy/Chardonnay		x	x	x	x	x	x	x	x
Chevre	Sauvignon Blanc/Fumé Blanc		x	x	x	x	x	x	x	x
Semi-Soft										
Edam	Viognier	x	x	x	x		x	x	x	x
American	White Zinfandel	x	x	x	x		x			x
Hard										
Parmigiano	Chianti/Sangiovese		x	x			x	x		x
Reggiano	Chianti/Sangiovese		x	x			x	x		x
Gruyère	Riesling		x	x	x		x	x		x
Manchego	Red Rioja/Tempranillo		x	x	x		x	x	x	x
Firm										
Swiss	Pinot Blanc	x	x	x	x		x			x
Monterey Jack	Chenin Blanc	x	x	x	x		x	x	x	x
Cheddar	Bordeaux/Cabernet Sauvignon	x	x	x	x	x				
Provolone	Primitivo/Red Zinfandel		x	x	x		x	x	x	x
Colby	Merlot	x			x	x	x	x	x	x
Muenster	Red Burgundy/Pinot Noir	x					x	x	x	x
Blue										
Stilton	Port				x		x	x	x	x
Roquefort	Sauternes				x		x			x
Gorgonzola	Moscato d'Asti				x		x			x
Maytag Blue	Ice Wine				x		x			x
Flavored										
Stilton with Apricots	Late Harvest Wine		x	x	x	x	x			x
Stilton with Cranberries	Beaujolais/Gamay		x	x	x	x	x			x
Smoked										
Mozzarella	Oaked Chardonnay		x	x	x		x			x
Gouda	Gewürztraminer		x	x	x		x			x