



*Schramsberg*  
FOUNDED 1852



DAVIES  
VINEYARDS

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## WINE & CHEESE EXPERIENCE



# WINE & CHEESE PAIRING TIPS

## SEEK OUT CONTRASTING PROFILES

Guide your guests and yourself through a fun exploration of nuances between food and how each of these can affect the way you taste and experience flavors.

## OTHER ACCOUTREMENTS

Place any combination of sliced apples, dried fruit, candied walnuts, olives, grapes, chocolate or popcorn on your platter. Keep in mind that these foods can also further accentuate flavor notes in your wine and cheese.



# CHEESE PAIRING

## MT TAM TRIPLE CREAM

Bloomy rind ranging from pillow to birch bark in appearance; Delightful contrast in textures: At room temperature, features a dense fudgy core enveloped in an evolving pudgy creamline. Deliciously creamy with notable buttered and earthy flavors.



[FIND MT. TAM TRIPLE CREAM](#)

# WINE PAIRING

## J. SCHRAM BLANCS

Attractive aromas of baked peach, caramel apple, marzipan, and brioche, and finishes with nuances of vanilla custard and bright lemon curd. The elegant palate delivers seamless and concentrated flavors, tropical and citrus fruits, layered with creamy notes of sponge cake and graham cracker. A long finish is driven by a generous and lively acidity.



# CHEESE PAIRING

## PT. REYES, TOMA TRUFFLE

TomaTruffle is the perfect combination of classic Toma paired with the aromatic flavors of Italian Black Truffles from Umbria. Reminiscent of undergrowth, fresh strawberries, dried fruit and a hint of cocoa, the earthy flavor marries beautifully with the buttery richness of Toma.



[FIND PT. REYES, TOMA TRUFFLE](#)

# WINE PAIRING

## SCHRAMSBERG BLANC DE NOIRS

Aromas of passion fruit, loquat, strawberry, pear, pineapple, and almost ripe peach, which harmonize with notes of ginger, vanilla, blanched almond, and nutmeg. The palate begins with a bright and juicy entry, that integrates dense and lively layers of zesty orange, nectarine, and tropical fruit. Its mouthwatering acidity and verve lead to a balanced, clean and crisp finish.





# CHEESE PAIRING

## LAURA CHENEL GOAT CHEESE

Rich-tasting, bright citrusy tang, the flavors are enhanced due to a balanced amount of salt. It's bright and lemony tart, with a clean finish.



[FIND LAURA CHENEL GOAT CHEESE](#)

# WINE PAIRING

## SCHRAMSBERG BRUT ROSÉ

Generous aromas of peach, apple, nectarine and candied lemon. Its fresh nose is complemented by notes of white cranberry, tangerine, guava, jasmine, and honey suckle. The palate opens with flavors of juicy white peach, pear, clementine, and lime sherbet, with delicate touches of ginger, sugar cookie and vanilla custard. Its bright acidity leads to a long, clean finish.



# CHEESE PAIRING

## PRAIRIE BREEZE CHEDDAR

Sweeter than your typical cheddar with lots of flavor, crumbly yet creamy with a little crunch from the calcium crystals developed during the aging process. It's nutty tones and fresh canned pineapple scent distinguish it from all other cheddars.



[FIND PRAIRIE BREEZE CHEDDAR](#)

# WINE PAIRING

## DAVIES VINEYARDS

## "WINFIELD VINEYARD" CABERNET SAUVIGNON

Opens with aromas of black cherry, blackberry, pomegranate, and ripe fig intermingled with subtle notes of cedar and espresso. The palate opens with a juicy dense entry, and youthful tannins support flavors of red berry, red cherry, white pepper and tobacco leaf.



# CHEESE PAIRING

## CHAMPIGNON, CAMBOZOLA

the wonderfully creamy soft cheese melts on the tongue and delights the palate with the refined, finely spiced note of blue mold. A fine aroma and wonderful creaminess.



FIND CHAMPIGNON, CAMBOZOLA

# WINE PAIRING

## SCHRAMSBERG CRÉMANT DEMI-SEC

Tantalizing aromas of peach, nectarine, pineapple, and pear blossom, which are complemented with notes of ginger, orange blossom, marzipan, brioche and meringue. The palate presents bright citrus flavors, including lemon-lime and lemon cookie, with layers of apple crumble and honey supporting the juicy mouthfeel. Undertones of ripe stone fruit and lychee, provide balance to the tangy finish.