



Wine and Cheese

At Cain, we have always emphasized that, in our view, the best way to enjoy wine is with food. In our last CTG, we started down that path with Chef Matt Bennett, who created a number of flavorful recipes to pair with different vintages of Cain Cuvée. Come with us now as we continue with what is perhaps the best known and most classic pairing of all—Wine and Cheese.



FLORIS CLAESZ VAN DIJCK, *STILL LIFE WITH FRUIT, NUTS AND CHEESE*, 1613, FRANS HALS MUSEUM, HAARLEM (THE NETHERLANDS)

Cheese has much to do with wine, because like wine, cheese is the result of fermentation and aging. Moreover, *some* cheeses can indeed pair beautifully with *certain* wines. But note those two words I've *italicized* here. It's not as easy, nor as simple as one might think!

When it all comes together, a food changes our perception of the wine and, reciprocally, a wine can change our perception of the food. It all becomes a heightened experience that occasionally can be unforgettable. Most of us have experienced these moments. That's why we're here.

We'll taste three different wines—two red and one white, with two radically different styles of cheese—one classic cow's milk, and one blue. Some of these pairings will work better than others, and no two pairings are alike. And each person's experience will be different. The results will be fascinating. Join us to share the tasting and contribute to the discussion!

Chris Howell

Christopher Howell, Wine-Grower