

SweetWater Brewing Beer & Cheese Pairing Thursday, January 23rd 2020

Beer and Cheese Pairing with Head Brewer Nick Nock

A 5-course beer and cheese pairing hosted by Certified Cheese Professional Michael Landis and SweetWater's Head Brewery Nick Nock.

1st Pairing

Ellsworth Cooperative Creamery
Natural White Cheddar Cheese Curds
& SweetWater Brewing Vienna Lager

2nd Pairing

Deer Creek Cheese The Stag
Bandaged Wrapped Aged Cheddar &
SweetWater Brewing Mango Kush

3rd Pairing

Sartori Rosemary & Olive Oil Asiago &
SweetWater Brewing Hop Hash IPA

4th Pairing

Roth Cheese Grand Cru Surchoix &
SweetWater Brewing Sour Sop Saison

5th Pairing

Carr Valley Cheese Co Aged Gouda &
SweetWater Brewing Barrel Aged
Exodus Porter



Ellsworth Cooperative Creamery Natural White Cheddar Cheese Curds

From the Cheese Curd Capital of Wisconsin, Ellsworth Cooperative Creamery Natural White Cheddar Cheese Curds taste like no other because they are crafted with only rBST free milk from our 450 family farms throughout Wisconsin and Minnesota. And then there's the dedication of our cheesemakers, production and packaging team, putting out the best product possible. It's that sense of pride and commitment that makes our cheeses taste so good and making us dairy proud since 1903.

Carr Valley Cheese Co Aged Gouda

A Dutch style cheese made in the Wisconsin tradition. It has a firm, cream body with a nutty flavor made with 100% pasteurized cow's milk and then aged to perfection. Carr Valley Cheese Company is over one-hundred years old. Nestled amongst the rolling hills and lush pastures of central Wisconsin, we remain one of Wisconsin's traditional cheese plants, famous for making cheese the old-fashioned way! Certified Master Cheesemaker Sid Cook has won more top national and international awards than any other cheesemaker in North America.

Michael Landis Cheese Pairings

As a fourth-generation cheesemaker, he received his cheesemaking license when he was 16, and now owns and operates four cheese plants and eight retail cheese stores in Wisconsin. As a company, Carr Valley Cheese began in 1902, and today is best known for producing high-quality, artisanal aged Cheddars. Using cow, goat, and sheep milks, Sid enjoys creating new cheeses, and Carr Valley now produces more than 50 original varieties. He crafts cheese the old-fashioned way, by hand, with a goal of producing high-quality cheese with outstanding flavor. Sid's original Snow White Goat Cheddar won the 1st place "Best of Show" Award at the 2008 American Cheese Society Competition.

Deer Creek Cheese The Stag Bandaged Wrapped Aged Cheddar

Select vats of The Fawn are chosen for further aging to allow for the development of the intense, bold flavor characteristics of The Stag. It is rugged, driving strong toffee and butterscotch notes yet it possesses the sweet finish of The Fawn. As it ages, The Stag develops a hint of crystalline crunch to further enliven the taste buds with rich texture as well as flavor. The Stag, a true Wisconsin Original, is a traditional bandage-wrapped 22 lb. daisy wheel Cheddar. Chosen as one of the "101 Best Cheeses of the Year" by Culture Magazine. Rich in character, our collection of handmade artisan cheeses are known for their whimsical labels, their unique stories, and above all, their award winning flavor. The inspiration for the cast of characters came from Founder Chris Gentine's beloved little boy storybook, The Golden Story Book of River Bend, written by Richard Scarry's wife Patricia Scarry.

Sartori Cheese Olive Oil and Rosemary Asiago

Rosemary & Olive Oil Asiago is an Italian inspired farmstead cheese made from pasteurised cow's milk, which has been hand-rubbed with rosemary and Italian olive oil. It tastes like a cross between Parmesan and sharp white Cheddar with a savoury high note complementing the rich, nutty and fruity flavor of Asiago. Heralded as the "dew of the sea," *Rosmarinus officinalis* provides the perfect savory high note for this rich, nutty and fruity taste sensation. A gold-medal winner of the World Championship Cheese Contest, this extraordinary delight wears its laurels as lightly as the perfect balance of hand-rubbed rosemary and Italian olive oil. We're proud that Sartori is a fourth-generation family owned and operated company in the great American tradition. From our leadership and artisan cheese expertise, to our cheesemakers, to our network of patron farmers, we share a deep sense of connection to one another and the land. Even the cows are in on it.

Roth Cheese Grand Cru Surchoix

This World Champion cheese is the best of our best — only a few wheels meet the stringent requirements of our cellarmasters to become Surchoix. This washed-rind Alpine-style cheese has a deep and complex flavor. By crafting Grand Cru® in authentic copper vats with the finest Wisconsin milk, we've created an original Alpine-style cheese unmatched in America. Careful crafting brings out light floral notes, nutty undertones, a hint of fruitiness and a mellow finish. The secret to award-winning cheese? The best milk Wisconsin has to offer. Ours comes directly from family dairy farmers down the road, always 100% rBST-free.