

Dierbergs School of Cooking Wine, Cheese & Charcuterie January 2020

Artisan Cheese, Charcuterie & Wine Pairing

Discover the best way to mix and match cheese with wine – two of life’s greatest pleasures. Michael Landis, American Cheese Society Certified Cheese Professional and Court of master’s Sommelier, guides you through a selected tasting of wines and cheeses that will bring out the best flavors of each. Wines paired with Artisan Cheeses, Charcuterie, Spreads and Nutcakes, you will be sampling out 5 different styles of cheeseboards.

Pairing # 1 – Brie Cheeseboard

Saint André Triple Crème Cheese & Sterling Vineyards Blanc De Blanc with Divina Fig Spread Original, 34 Degrees Crispbread Natural & Danielle Sweet Sopressata

Pairing # 2 – Farmstead Cheeseboard

Cypress Grove Chevre Lamb Chopper & Etude Lyric Pinot Noir with Rutherford and Meyer Fruit Paste Plum, Rustic Bakery Flatbread Rosemary & Olive Oil Bites & Usinger Sausage Summer Beef

Pairing # 3 – Cheddar Cheeseboard

Sartori MontAmore & Sterling Vintner's Collection Merlot with Preservation Society Pepper Jelly, Rustic Bakery Flatbread Olive Oil & Sel Gris Bites & Usinger Salami Chub Beef Garlic

Pairing # 4 – Gouda Cheeseboard

Beemster Classic & Chateau St Jean Bijou Chardonnay with Rutherford And Meyer Fruit Pear Paste, Effie's Homemade Nutcakes & Danielle Genoa Salami



Pairing # 5 – Blue Cheeseboard

Caves of Faribault Amablu Blue & St. Huberts Vineyard The Stag Cabernet Sauvignon with 34 Degrees Crispbread Cracked Pepper, Mitica Orange Blossom Honey & Daniele Del Duca® Prosciutto

Michael Landis Cheese Pairings

Pairing # 1 – Brie Cheeseboard

Saint André Triple Crème Cheese & Sterling Vineyards Blanc De Blanc with Divina Fig Spread Original, 34 Degrees Crispbread Natural & Danielle Sweet Sopressata

Saint-André Triple Crème Cheese

Saint Andre is a triple crème cow's milk cheese produced in Coutances, in the Normandy region of northwestern France. It has a high fat (75%) content because it is further enhanced with heavy cream, making it dense, buttery and rich. Saint André® has been referred to for the past 30 years as the “heavenly cheese”.

Sterling Vineyards Blanc De Blanc

The Sterling Vineyards Blanc de Blancs is comprised of 100 percent Napa Valley Chardonnay. The fruit comes from a single vineyard located in Yountville which produces beautifully concentrated Chardonnay with excellent varietal character. Only stainless steel is used during fermentation to preserve freshness. First and second pressings are blended to add depth, layers of flavor and complexity. The sparkling is made using the Charmat Method, or Cuveé Close, giving the final wine a delicate but persistent effervescence. The aromas of green apple, lemon citrus, pear and lemon cream are distinct. The palate is fresh with fruit-forward flavors, floral notes and a soft, creamy texture.

Divina Fig Spread Original

This spread is crafted in Croatia using figs from the pristine Dalmatian Coast of Croatia and other Mediterranean regions. It is cooked with great care to protect the integrity of the fruit and to create a rich, full-bodied, fruity flavor-an unsurpassed tasting experience!

34 Degrees Crispbread Natural

The flavor that started it all! So light. So crunchy. So versatile. Our Original Crisps complement any pairing & any flavor, from mild cheeses to spicy spreads to just about anything in between. People always want to know how we got the name 34 Degrees. The answer is Sydney, Australia. Thirty-four degrees is the latitude of Sydney—the city where our company Founder Craig Lieberman discovered his passion for food and wine while attending grad school there. It's also where he got his first taste of Australian crispbread, the inspiration for our thin and crispy crackers. In 2003, Craig launched 34 Degrees and began importing specialty foods from Australia. But like many long-distance relationships, this arrangement had its share of challenges. Eventually, Craig's desire to bring his business and his love of food closer to home illuminated the need to take the company in a new direction. In 2008, he discontinued his importing venture to become a manufacturer focused exclusively on making 34 Degrees crackers in Colorado.

Danielle Sweet Sopressata

This dry-sausage is one of our more popular items - with good reason. Made from premium pork, our Sopressata contains no fillers or additives. Coarsely ground, flavored with all-natural spices and then hung to dry. Inspired by the traditions of Southern Italy, our Sopressata Calabrese has a firm texture and decadent aroma. Available in hot or sweet.



Michael Landis Cheese Pairings

Pairing # 2 – Farmstead Cheeseboard

Cypress Grove Chevre Lamb Chopper & Etude Lyric Pinot Noir with Rutherford and Meyer Plum Fruit Paste, Rustic Bakery Flatbread Rosemary & Olive Oil Bites & Usinger Sausage Summer Beef

Cypress Grove Chevre Lamb Chopper
Aged Sheep Milk Cheese Made Exclusively for Cypress Grove in Holland. Lamb Chopper® is our only sheep milk cheese, but that's not its only claim to fame. Lamb Chopper has a buttery color, smooth texture, and is mild on the palate, but don't equate "mild" with "lack of complexity" — this is a nutty, subtly sweet cheese that's semi-firm and meltable, thanks to the higher fat in sheep milk. Aged three months, Lamb Chopper® is a real crowd pleaser and a favorite with kids — some might even call it the "type O" cheese.

Etude Lyric Pinot Noir

Etude has handcrafted its celebrated Pinot Noir from the Carneros region for over 30 years and is now continuing its steadfast study of the varietal in the famed Santa Barbara County appellation. Influenced by the minimal-intervention philosophy of its parent winery, Lyric by Etude is an authentic expression of Santa Barbara Pinot Noir by Winemaker Rob Fischer. Crafted to provide a pure sense of place, Lyric is reflective of the region's nuances with its signature silky texture and bright red fruit flavor profiles.

Varietally correct, 100% Pinot Noir. Vibrant ruby in color, this Pinot Noir jumps out of the glass with red fruit confiture aromas alongside fresh Bing cherry, raspberry, and hints of kola-nut. From the beautiful oak integration, sweet spiced notes of cinnamon, clove and allspice. On the palate, the red fruits continue with fresh raspberry and strawberry backed up by soft tannins and cedar spice notes.

Rutherford and Meyer Plum Fruit Paste

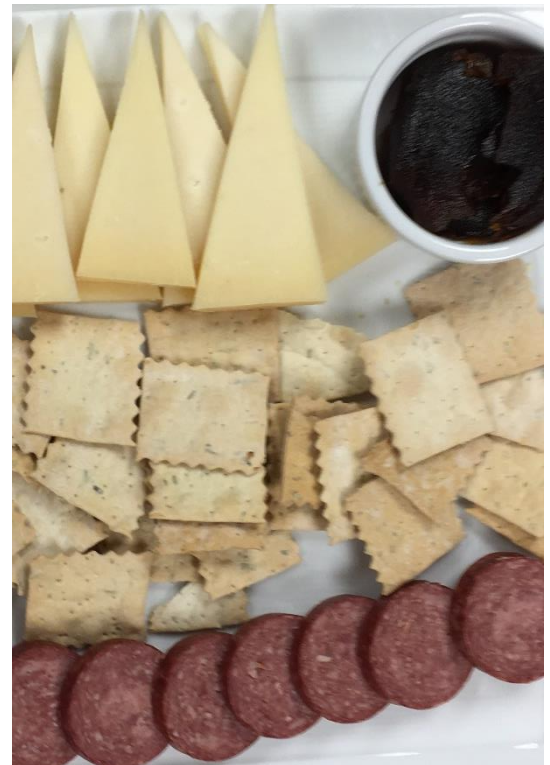
Fruit paste is a scrumptious, velvety bite of New Zealand nostalgia that adds a tangy twist to anything from a creamy blue cheese to an aged cheddar. Our pastes are carefully crafted of real, all natural fruit in a range of intense, vivid flavors so that you are getting only the most delicious taste sensations. Our fruit pastes are designed to awaken the palette and kick your cheese's flavor profile up to eleven. Our fruit paste comes in a convenient container just the right size for a soirée.

Rustic Bakery Flatbread Rosemary & Olive Oil Bites

From our bakeries in Marin County, just over the Golden Gate Bridge, we produce artisan crackers and breads to complement equally excellent food and wine. We bake everything by hand using only the best organic grains and seeds. They are low in fat, full of nutrients and naturally delicious. Tastes like a picnic near the Mediterranean. Herbs and olive oil are kneaded right into the dough, with a sprinkling of salt and a dusting of organic flour.

Usinger Sausage Summer Beef

This all-natural version of our traditional, Old World summer sausage is only made with lean, choice, coarsely ground beef and seasoned "just right". Slowly smoked over hardwood slabs in our old-fashioned brick smokehouses for two days to bring out the robust flavor and an irresistible tantalizing aroma.



Pairing # 3 – Cheddar Cheeseboard

Sartori MontAmore & Sterling Vintner's Collection Merlot with Preservation Society Pepper Jelly, Rustic Bakery Flatbread Olive Oil & Sel Gris Bites & Usinger Salami Chub Beef Garlic

Sartori Cheese MontAmore

Is it Cheddar that tastes like Parmesan or Parmesan that tastes like Cheddar? Even though it's indescribable, we know you'll fall in love with this creamy, white wonder. MontAmore is a Parmesan inspired cheese made by Sartori Cheese Company at their farm in Wisconsin, United States. This cow's milk cheese is named after the Dolomite Mountains that provide a gorgeous backdrop for Sartori's hometown of Valdastico, Italy. It is a sweet, creamy and fruity cheese with hints of pineapple and tropical fruits balanced by playful, tangy bite on the finish.

Sterling Vintner's Collection Merlot

This collection of wines expresses distinct character and charm capturing the most virtuous characteristics of each varietal produced. With a diverse and approachable selection, Sterling Vintner's Collection offers unique, delicious, award-winning wines crafted by skillful winemaking hands. The Sterling Vintner's Collection Merlot boasts vivid aromas of fresh mixed-berry jam, red cherry, milk chocolate and baked spice. The wine is round and with good weight and generous flavors of blackberry bramble, sweet toasted oak and mocha. The wine is full-bodied with great concentration, silky tannins and a lengthy finish. The Merlot was aged for 11 months in a combination of French and American oak to integrate flavors, soften tannins and enhance texture of the final wine.

Preservation Society Pepper Jelly

This classic southern delicacy has substantial bits of peppers beautifully suspended in transparent jelly. Not too hot and not too sweet, this pepper jelly pairs perfectly with cream cheese, brie or cheddar. Contains Perfect Blend of Jalapeno, Habanero, Red & Green Bell Peppers.

Rustic Bakery Flatbread Olive Oil & Sel Gris Bites

Each of their flatbread bites are baked by hand with only organic grains and seeds, making them high in fiber and full of nutrients. The Olive Oil and Sel Gris Flatbread bite features grey sea salt from France and extra virgin olive oil, creating a clean yet decadent flavor.

Usinger Salami Chub Beef Garlic

As with our Beef Summer, this Old World summer sausage is only made with lean, choice, coarsely-ground beef and seasoned "just right". It is set apart from our Beef Summer with the addition of fresh hand peeled garlic for extra zip. Garlic lovers this is the summer sausage for you! Slowly smoked over hardwood slabs in our old-fashioned brick smokehouses for two days to bring out the robust flavor and an irresistible tantalizing aroma.



Michael Landis Cheese Pairings

Pairing # 4 – Gouda Cheeseboard

Beemster Classic & Chateau St Jean Bijou Chardonnay with Rutherford And Meyer Fruit Pear Paste, Effie's Homemade Pecan Nutcakes & Danielle Genoa Salami

Beemster Classic

Beemster Classic (aged 18-months) is considered the classic Dutch cheese throughout Holland. Its complex flavors develop slowly as it matures for a year and a half in our 100+ year-old traditional warehouse. A firm texture with some crystallization, a deep ochre interior, notes of toasted walnuts, and a brown-butter finish equal perfection! Our farmer-owned cooperative was founded in 1901, but our story dates back to the early 17th Century, when the Dutch reclaimed a coastal lagoon and created the nutrient-dense pasture that continue to feed our herds and produce some of the finest milk in the world. With artisan, time-tested techniques, we use this incredible milk to bring you the richest, most flavorful cheese.

Chateau St Jean Bijou Chardonnay

The French word Bijou means "jewel" and this Chardonnay from Chateau St. Jean offers refreshing vivacity and crispness that shines. The wine is driven by a core of forward fruit flavors; peach, pineapple and passion fruit hold center stage with nuances of French oak. Their Chardonnay is from outstanding vineyard sites throughout California with special focus on perfectly ripe fruit that retains natural, bright acidity.

Rutherford and Meyer Fruit Pear Paste

Designed to freshen and cleanse the palate, Fruit Pastes are the perfect accompaniment to cheese and make a wonderful addition to any antipasto selection. Made from the highest quality pears and contain no artificial flavors, colors or preservatives.

Effie's Homemade Pecan Nutcakes

We combined the sweetness of Southern pecans with stone-ground whole wheat and wildflower honey to create these irresistible nutty tea biscuits. Effie's Pecan Nutcakes have a comforting flavor and buttery texture that make them perfect with your favorite hot or cold beverage. Effie MacLellan, Joan's mother and inspiration for Effie's Homemade, grew up on a small farm in a village called Margaree on Cape Breton Island, Nova Scotia. Effie's stories of this rural and rugged community evoke images of simple, honest times when farming was a way of life and Scotch Gaelic was spoken at home.

Danielle Genoa Salami

Zesty in flavor with a rich, red texture, our Genoa Salame is crafted using wine and fine select spices. Pair Genoa Salame with Muenster cheese in a grilled Panini for a gourmet treat. Genoa salami is a variety of salami commonly believed to have originated in the area of Genoa. It is seasoned with garlic, salt, black and white peppercorns, and red or white wine.



Pairing # 5 – Blue Cheeseboard

Caves of Faribault AmaBlu Blue & St. Huberts Vineyard The Stag Cabernet Sauvignon with 34 Degrees Crispbread Cracked Pepper, Mitica Orange Blossom Honey & Daniele Del Duca® Prosciutto

Caves of Faribault AmaBlu Blue

Our flagship brand is our 75 day old cave aged blue cheese. Limiting the aging to 75 days creates a blue cheese with a pleasant, tangy, flavor profile. AmaBlu® Blue Cheese comes in convenient exact weight crumbles and wedges for sprinkling on salad or melting over a hamburger. The historic sandstone Caves of Faribault are home to three premium blue veined cheese available under the AmaBlu® product label. The three cheeses share similar pedigrees: raw cow's milk, hand made in traditional open vats, hand salted and then cave aged in the hand dug sandstone caves. The three cheeses vary in physical attributes, flavor, and degree of affinage, the art of cave aging. Our cheese makers vary the types of starter cultures, processing conditions and aging temperatures to attain the desired profile. Variation from cheese to cheese is to be expected, as each of our natural, artisanal cheese wheels are hand-made from whole milk, not machine-made under standardized conditions.

St. Huberts Vineyard The Stag Cabernet Sauvignon

A blend of grapes (82% Cabernet Sauvignon, 9% Merlot, 6% Petite Syrah, and 3% Tannat) is sourced throughout California's fine wine regions, primarily Red Hills and High Valley in Lake County. Matured in American oak and stainless steel, this full-bodied red engages with aromas of earthy chocolate and cedar. Its depth of character shows through a lush mouthfeel as structured yet supple tannins glide alongside favors of coffee, sage, and violets.

34 Degrees Crispbread Cracked Pepper

A zesty and sophisticated 34^o Cracked Pepper Crisp. These bold bites really are all they're cracked up to be. Go on and pair our Cracked Pepper Crisps with your favorite meats, cheeses, and spreads—they'll add some pep to any gathering.

Mitica Orange Blossom Honey

Orange Blossom Honey is floral, fruity, and incredibly aromatic. It can add dimension to many foods, drinks, and sauces, and is particularly good for baking. This fragrant, light amber honey comes from sunny Central Florida, an area of the US famous for its abundance of orange groves. Beekeepers from around the nation bring their hives here in March and April so the hardworking honeybees can pollinate the blossoming trees, which allows us the pleasure of having oranges to eat.

Daniele Del Duca® Prosciutto

Each Del Duca® Prosciutto is prepared in the United States using the ancient European tradition of dry-curing, making for a truly mouth-watering experience. After applying sea salt, our Del Duca® Prosciuttos are aged for a minimum of nine months. Our experts inspect each Del Duca® Prosciutto individually to determine when they have reached perfection. The process is lengthy, but it ensures that every slice has a consistently sweet, never salty flavor.



Michael Landis Cheese Pairings

About Michael Landis



Michael Landis has been teaching food & beverages for over 25 years and brings a wealth of knowledge about cheese, spirits, wine, beer, Charcuterie and food education to the classroom. Michael educates and conducts pairing classes across the United States and around the world. Michael has a unique way of teaching the complex world of cheese and pairings, which makes it easy and understandable to each participants' personal palate.

Michael is an American Cheese Society Certified Cheese Professional, American Cheese Society Certified Sensory Evaluator, Court of Master Sommelier Level 1 and Certified Cicerone beer server. Michael has judged cheese at the World Cheese Awards, International Cheese Awards and the Global Cheese Awards since 2010 and in 2019 was appointed the American Ambassador for North American Cheeses & a Supreme Judge at the International Cheese Awards. He was inducted into the International Guild des Fromages in 2011.

Most recently, Michael joined the world's most talented chefs, culinary influencers and wine and spirit experts in Grand Cayman for the 11th annual Cayman Cookout. The event, hosted by acclaimed chef Eric Ripert, was an interactive celebration and offering an exciting agenda featuring José Andrés, Emeril Lagasse and other world renowned chefs, where Michael conducted 4 educational pairing events throughout the event.

Michael has taught over 500 cheese seminars along with teaching at the Great American Beer Festival, American Cheese Society Conferences, the Society of Dairy Technology, American Brewers Conference, California & Oregon Cheese Festivals. Author of 8 industry publications along with the soon to be released book, "Beer Stories" complete with over 100 beer and cheese pairings. He is regularly featured on CBS morning shows and also an award-winning brewer, winning a Gold Medal at the Great American Beer Festival for a Collaborative Black Lager with Six Ten Brewing, Mischievous Black Lager, along with several other beers for a total of 4 medals.

Michael is the Owner of Landis Food & Beverage Educational Services and can be found on Facebook @ Michael Landis – Cheese or at his website, www.mdlandis.com.