

Craft Producer's Festival

The Vermont Cheese Council presents

A Fall Vermont Beer and Cheese Pairing



1) Cabot Creamery

Vintage Choice

Cow Milk

Aged for up to two years. Chosen for both taste and texture with complex flavors and sharpness. Heavy bodied and bold.

Woodchuck Cider

This cider is sweet and carbonated with a satisfying crispness in the finish. A strong apple flavor make this a perfect fall drink.

Pairing

The slightly tangy finish of the hard cider is complementary to the sharpness of the aged cheddar - characteristic of this style - and helps cut the richness of the cheese. As every real Vermonter knows, "Apple pie without cheese, is like a hug without a squeeze."

2) Dancing Cow

Bouree

Cow Milk

American Cheese Society winner. Earthy aroma with a supple texture and lingering finish. Distinct flavors of nuts and grass.

Rock Art Brewery

Ridge Runner

Robust, dark and smooth, brewed with pale, dark crystal, Munich, flaked barley, black and chocolate malts. Barley wines are strong, slightly sweet, English-style ales. Great paired with strong cheeses like washed-rind and blues.

Pairing

A nutty, caramel-like flavor becomes apparent when the sweet notes of this strong malty ale are combined with the buttery toffee flavors of the cheese.

3) Crowley Cheese

Colby/Cheddar

Cow Milk

Old fashioned style cheese. Distinct smooth and creamy texture. Hints of fruit and nuts.

Wolaver's Organic Ales

Will Stevens' Pumpkin Ale

The pumpkins were grown by Will Stevens and his wife Judy, of Golden Russet Farm in Shoreham, Vermont. They have been growing organic veggies for 25 years, and their farm is less than 15 miles away from the brewery. Pumpkin ales were a common New England beer offering in the days of early settlers since barley was not yet a viable crop in the heavily-forested region, and what was available was heavily taxed.

Pairing

The creamy-mild Colby-Cheddar is a cozy seasonal companion to this unique pumpkin ale. The smooth milkiness of the cheese plays well with the spices and mellow malt of the beer.

4) Fat Toad Farm

Ginger Cilantro Sesame Fresh Chevre

Goat milk

A twenty four hour cheese with a rich floral creaminess and velvety texture. The ginger and cilantro provide a crisp fresh flavor.

Rock Art Brewery

Magnamus et Tomahawkus

Says the brewer: “An ESB squared! It’s big! It’s bitter and it’s balanced! Heck, we even dry-hopped it with Tettnang hops.” ESB’s are British-style ales made highly-hopped, but with a big malt backbone to back it up, so the hops aren’t overwhelming. This is simply a stronger version of the style, using American rather than British hops.

Pairing

The tart notes of the cheese, and the citrus of the cilantro are echoed in the hops of the beer - like a lemony explosion when tasted together.

5) Vermont Butter and Cheese Creamery

Coupole

Goat Milk

An American original made in a unique dome shape. Dense creamy interior gives way to a slightly wrinkled sweet rind. Fresh flavors of citrus and hazelnut.

Wolaver’s Organic Ales

Oatmeal Stout

A dense, roasty stout made with an all-organic grain bill of organic chocolate malt, rolled oats, barley and hops that produce flavors of roasted coffee and grain. Oats impart a silky mouth feel in beer.

Pairing

This dense, mildly tangy goat cheese combined with the sharp roasted coffee notes of the stout produce a lovely cappuccino flavor of strong coffee laced with thick cream. Notes of hazelnuts in the finish. Would make for a unique finish to a good meal.

The Vermont Cheese Council
www.vtcheese.com info@vtcheese.com



Sign up for our monthly e-newsletter at vtcheese.com!