



Uniting cheese and drink



for your tasting pleasure

CheeseCupid.com

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**WISCONSIN**  
**BLUE**

When biting into a piece of Blue, prepare for a rush of flavor and aroma. Named for its blue veins, Blue cheese ranges from firm and crumbly to slightly creamy in texture. Blue cheese is aged longer than 60 days for a bolder and more expressive flavor experience.



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**FLAVOR**

Pleasantly sharp, with earthy flavors. Some varieties are salty, with hints of pepper.

**GOES WELL WITH**

Crackers, apples, pears, grapes, honey, walnuts, cashews, and almonds.

**LIKES THESE DRINKS**

Cabernet Sauvignon, Madeira, Pinot Noir, Port, Porter, Riesling, Scotch, Stout, Syrah, and Zinfandel.

