

Uniting cheese and drink

WISCONSIN  
**CHEESE  
CUPID**

for your tasting pleasure

CheeseCupid.com

WISCONSIN  
**BRICK**

Brick originated in Wisconsin, so it's naturally good. Not only does this cheese resemble a brick, but Wisconsin cheesemakers originally used bricks to press excess whey from the cheese, hence the name. Brick is a smooth-textured cheese that is ivory to creamy yellow in color, and comes in three varieties: mild, aged, and dry rind.



**FLAVOR**

Changes from mild and sweet with a touch of nuttiness when young to pungent and tangy when aged.

**GOES WELL WITH**

Crackers, sweet pickles, and nuts.

**LIKES THESE DRINKS**

Beaujolais, Bock, Chardonnay, Lager, Merlot, Pinot Noir, Porter, Sauvignon Blanc, and Stout.

