



Uniting cheese and drink

WISCONSIN
**CHEESE
CUPID**



for your tasting pleasure

CheeseCupid.com

WISCONSIN

CHEDDAR

Wisconsin leads the nation in producing this captivating cheese. Profoundly aromatic and complex, Cheddar can be aged up to ten years. Aging increases sharpness and allows different flavors and textures to develop. Cheddar's natural color is creamy white, but it is often turned bright orange with the addition of annatto—a tasteless, odorless vegetable coloring.



FLAVOR

Rich, nutty, and smooth when young, it becomes increasingly sharp, complex, and crumbly with age.

GOES WELL WITH

Crackers, sausages, apples, pears, dried fruits, and nuts.

LIKES THESE DRINKS

Brandy, Champagne, Ciders & Fruit Beers, Madeira, Merlot, Pale Ale, Pinot Gris, Port, Porter, Riesling, Sauvignon Blanc, Scotch, and Syrah.

