

Uniting cheese and drink

WISCONSIN
**CHEESE
CUPID**

for your tasting pleasure

CheeseCupid.com

WISCONSIN
GOUDA

Wisconsin cheesemakers proudly carry on the tradition of making fine Gouda, a cheese first produced more than 800 years ago in Holland. Both the age and flavor of Gouda can be determined by the color of the wax casing: red wax suggests mild, yellow or clear wax suggests aged or flavored, and black or brown wax suggests smoked. Wisconsin produces Gouda in many varieties: plain, caraway, smoked, reduced fat, and endless—a version that is easier to slice.



FLAVOR

Light, buttery, and nutty.

GOES WELL WITH

Crackers, apples, pears, peaches, apricots, cherries, and nuts.

LIKES THESE DRINKS

Beaujolais, Bock, Brandy, Brown Ale, Champagne, Chardonnay, Lager, Pale Ale, Pinot Gris, Porter, Riesling, Scotch, and Stout.

