



Beer & California Cheese Pairings



Pairing wine and cheese has become synonymous with easy, delicious California-style entertaining. But there's a renaissance brewing as food lovers rediscover that cheese also makes a perfect partner for their favorite beers, lagers and ales. Beer and cheese are classic companions and California's wide variety of cheeses provides endless opportunities to impress your friends and your palate.

When pairing beer with cheese, here are a few tips to get you started:

- Choose beer and cheese varieties that can stand up to one another's flavor profile and strengths - they should be complementary, not compete or mask the nuanced flavors that make them unique. For example, an aged Blue Cheese that is nutty and creamy is best paired with a malty sweet barley wine-style beer.
- Like beer, cheese has a huge range of flavors and comes in a variety of styles - California cheesemakers make more than 250 varieties and styles of cheese alone. Don't let the choices overwhelm you; use this list as inspiration for a new taste adventure.
- Look for the Real California Cheese seal to be sure your cheese is made in California using Real California Milk.
- Host a simple beer and cheese tasting party and begin exploring your favorite pairings. Share your discoveries with fellow beer and cheese lovers. Let the tastings begin!

| CHEESE | BEER | CHEESE | BEER |
|------------------|------------------------------|----------------|------------------------------|
| Gouda | Imperial Stout, Black Lager | Fontina | Helles |
| Fresh Mozzarella | Wheat Beer, Pilsner | Fromage Blanc | Dunkelweizen |
| Ackawi | Wheat Beer | Longhorn | Crisp Pilsners |
| Asadero | Amber Ale, Helles | Manchengo | Porter- light, Brown Ale |
| Asiago | Brown Ale, Amber Ale | Mascarpone | Porter, Stout, Fruit Beers |
| Baby Swiss | Octoberfest, Ales | Monterey Jack | Medium Pilsner |
| Bakers Cheese | Wheat Beer, Fruit | Mozzarella | Pilsner |
| Baladi | Helles | Muenster | Belgian Ales, Crisp Pilsners |
| Basket Cheese | Wheat Beer | Panela | Wheat Beer, Pilsners |
| Blue | Porter, Stouts, Barley Wines | Parmigiana | Wheat Beer, Pilsners |
| Brie | Steam beer | Port Sault | Pale Ale |
| Camembert | Saison-style Ales, Kölsch | Provolone | Pilsner, Pale Ale |
| Carmody | Stout | Quark | Pilsner |
| Cheddar | Pale Ale | Queso Blanco | Light Pilsners |
| Cheddar (sharp) | Stout, Porter, Black Ale | Requeson | Belgian, Fruit Lambic |
| Colby | Red Ale, Brown Ale | Ricotta | Pale Ale |
| Colby Jack | Pilsners, Pale Ale | Romano | Amber Ale |
| Cotija | Wheat Beer | Scarmoza | Wheat Beer |
| Cottage Cheese | Imperial Stout, Black Lager | Schloss | Amber, Red Ale |
| Cream Cheese | Wheat Beer | Smoked Cheeses | Rauch Bier (Smoked Beers) |
| Curd | Amber Ale, Helles | St. George | Märzen, Octoberfest |
| Dry Jack | Brown Ale, Amber Ale | Swiss | Lagers, Märzen, Octoberfest |
| Edam | Octoberfest, Ales | Teleme | Wheat Beer, American Pilsner |
| Feta | Wheat Beer, Fruit | White Cheddar | Pilsner, Pale Ale |