



Woman's Day

As Seen on...womansday.com - December 2, 2010

Party-Perfect Wine & Cheese Pairings

Create a complementary drink and platter combination for every occasion

By Mandy Major



Pairing wine and cheese can sometimes feel like you're trying to solve the Sunday crossword puzzle. But there's no need to overthink it; the key is to keep your theme straightforward and your flavors saturated. The result should be a varied platter that works well with a red, white and bubbly offering so there's something for all your guests to enjoy. With this in mind, we sought the expert advice of cheese authority Laura Werlin and ThirstyGirl.com founder Leslie Sbrocco to craft three affordable wine and cheese platter combos that are fit for any soirée this holiday season.

Classic Cheese Platter

For a traditional take on the cheese platter, offer cow's milk cheeses that are familiar and not too pungent (read: stinky), such as Gruyère, Gouda, Cheddar (avoid extra-sharp) and triple-cream. This platter is an excellent choice for when your guest list runs the gambit in terms of age and palate range. But just because the cheeses may seem like standard fare doesn't mean you have to opt for ho-hum store brands.

Offer popular varieties of wine that will go well with this more conventional cheese platter.

Sbrocco recommends a light Oregon Chardonnay, such as 2008 Oak Knoll Chardonnay...