

# Cheese & Beer Tasting Notes

## VGA Seminar September 12, 2009

### 1. VT Butter & Cheese “Plain Chevre”

*Equal partners: yeastiness & wheat are simpatico with the butteriness of the cheese, which are complex and prolonged in the finish. Cheese can hold its own. Better balance between tanginess and creaminess, beer not as dominant as the more spicy Allagash White.*



**Smuttynose Star Island Single** – a new, mild version of a Belgian wheat beer. Highly carbonated, yeasty and refreshing, but low on spicing - unlike a witbier.



**VT Butter & Cheese “Plain Chevre”**—a classic French cheese. Sweet, creamy with a bit of tang characteristic of goat cheese.

### 2. Blythedale “Vermont Brie”

*Earthy/mushroom character of the cheese plays off the cherry base notes and tames the alcohol of this strong Belgian. Caramel malts make for complex, multiple taste layers. Appropriate for fall/winter seasonal enjoyment: a sherry-like richness; robust and warming. A fine dessert course.*



**Ommegang Three Philosophers** – a strong Belgian “Quadrupel” style ale, refermented with cherries on oak chips, and naturally carbonated in the elegant cork & caged bottle. Makes a wonderful aperitif or dessert beer.



**Blythedale “Vermont Brie”**- This brie is made from whole Jersey milk that is slowly pasteurized. It is soft and mushroomy with rich earthy tones and a wonderful edible bloomy rind.

### 3. Cabot “Private Stock Cheddar”

*The increased hop bitterness of this beer punches up the more grassy & tangy aspects of the cheese. Less hoppy pale ale versions would accentuate the more creamy aspects of it. Each is bold enough to stand up to the other as equal counterparts.*



**Sierra Nevada Pale Ale** – the original benchmark of the American Pale Ale style, it uses a higher amount of hop bitterness than its original English cousin. Cascade hops are dominant, lending a fresh, citrusy aspect without overwhelming bitterness like an American IPA.



**Cabot “Private Stock Cheddar”**- One of Cabot’s specialty cheddars chosen for its smooth texture and clean cheddar taste. Aged for sixteen to eighteen months, age leads to the characteristic sharpness present in older cheddars.

#### 4. Yancey's Fancy "Aalsbruck Gouda"



*A difficult pairing, as this cheese has a subtle, smooth persona. Needs a gutsy beer to back it up. Looked for a dark, malty beer to punch up its mildness. A smoked beer would also be a great choice.*

**Anchor Porter** - A deeply rich dark beer, redolent of roasted malt with undertones of coffee.

From one of the oldest microbreweries in the US – out of San Francisco.



**Yancey's Fancy "Aalsbruck Gouda"** - A European style cheese made from part skim milk, hand turned on Canadian hardwood. This Gouda is slightly sharp, smooth and buttery with a rich pleasing finish.

More information can be found at:  
Vermont Cheese Council  
[www.vtcheese.com](http://www.vtcheese.com)  
[info@vtcheese.com](mailto:info@vtcheese.com)