

# VT Brewer's Festival Beer and Cheese Pairing

## Vermont Cheese Council

**1) Fat Toad Farm**

*Ginger Cilantro Sesame Fresh Chevre*

Goat milk

A twenty four hour cheese with a rich floral creaminess and velvety texture. The ginger and cilantro provide a crisp fresh flavor.

w/ **Rock Art Magnus et Tomahawkus**

**2) Woodcock Farm**

*Summer Snow*

Sheep's Milk

Bloomy rind. Camembert style. Pronounced tangy and lemony flavors. Drier center and softer outside. w/ **Alchemist Sass-Mouth Saison**

**3) Willow Hill**

*Butternut Alpine Tomme*

Cow Milk

Alpine style cow's milk cheese. Handmade and aged in a cheese cave at Willow Hill. It is aged approx 6 months. It is buttery, nutty, and earthy.

w/ **Switchback Roasted Red**

**4) Green Mountain Blue Cheese**

*Gore-Dawn-Zola*

Cow Milk

Made in the Gorgonzola style, tangy, sharp and crumbly. This cheese is cured over a three-week period. It has a unique character and bitter chocolate aroma. w/ **Bobcat Baltic Porter**

**5) Shelburne Farms**

*Cheddar (2 years)*

Cow Milk

Raw milk farmstead cheddar provides strong, complex flavors with a crumbly texture. Tangy and fruity notes give way to a meaty finish.

w/ **Gardner Ale House Dry Hard Cider**

### General Beer and Cheese Pairing Guide

**Plain Chevre:** Wheat Ales like Hefeweizen, Belgian Wit, Gruit (no hops - use flowers/herbs) or Fruit Ales

**Bloomy-Rind:** Fruit Ales, Tart Belgian Ales like Lambics, Belgian Saisons

**Tomme:** Scotch Ales, Belgian Trappist/Abbey Ales, Brown Ales

**Blues:** Barleywine, Doppelbocks, Stouts, Imperial Stouts

**Cheddar:** English or American IPA's & ESB's, Scotch Ales, Pilseners

