

**2015
Schild Riesling**

Pale straw in color with a green tinge, this wine has a nose of apples, limes and fresh blossoms, as well as some savory stony notes. It boasts mango and white peach flavors with a smooth, appealing style.

**2015
Encosta da Vinha
White Dão**

A pale, green colored wine with citric and mineral aromas, this rich and aromatic white has a fresh palate of peach and ripe, green apples and a pleasant finish.

**2013
Georges Duboeuf
Domaine des Côtes du
Berchoux
Beaujolais-Villages**

A full, cherry flavored wine that has ripe fruitiness with a fresh underlay of acidity and a rounded, smoky and spicy aftertaste.

**2011
Bodegas Muriel
Fincas de la Villa
Rioja Reserva**

With aromas of sandalwood, strawberry, raspberry and vanilla, this red has flavors of oak, herbs, plum and raspberry with pinching tannins and a slight vanilla aftertaste.

**Istara:
Ossau-Iraty**

Sheep's milk cheese that is creamy and nutty with an edible rind and tart taste.

**Beemster
Vlaskaas**

This delightfully sweet and creamy cheese is made only during the flax harvest festival.

Fourme d'Ambert

This raw cow's milk cheese is a very mild blue cheese that is creamy and very rich.

**Danish
Havarti with Dill**

Mild cow's milk cheese with a buttery mouth feel and aromatic dill on the nose.

**Wednesday,
December 7, 2016**

Holiday Wine & Cheese Pairing

Hosted by Susan Sternberger
with Jacob Bacharach & Milko Miladinov

