



Matchmaking 101

... age appropriate pairings for Humboldt Fog

Remember to warm your cheese up to room temperature before serving! 30-45 minutes should do it.



*Young
Humboldt Fog*



*Ripe
Humboldt Fog*



*Mature
Humboldt Fog*

Flavor

Creamy and clean with pleasing acidic mouthfeel and a crisp citrus finish

Flavor is more tangy with floral and herbal overtones beginning to appear

Rind begins to influence flavor adding a tart tone to accompany new more pronounced herbaceous and earthy notes

Aroma

Aromas of buttermilk and fresh cream

Aroma now includes a floral note to accompany a more pronounced buttermilk smell

Aroma can be slightly ammoniated until aired out and then strong herb and rind mold fragrances are prominent

Wine

Pinot Grigio, Sauvignon Blanc, Demi-Sec sparkling wine

Pinot Noir, Rosé

Full bodied, aged Zinfandel or Pinot Noir, Single Malt Scotch, Prosecco

Beer

Light Wheat Beer

Pale Ale

IPA

Food

Pistachios, Marcona almonds, Honey, Fuji or Pink Lady apples

Jamon Serrano, Prosciutto, Aged Salami, Currants, Fuyu Persimmon,

Granny Smith Apples, D'Anjou Pear, Dates, Mango Chutney, Dried Cranberries, Fig Jam and aged salami

Pull it together with...

Baguette, thin cracker

Nut/fruit crackers, Olive Bread.

Seeded Baguette, Savory or Sweet Spanish "Torta" Crisp Bread

Sure to Please!

Spread some Humboldt Fog on a thin slice of Fuji apple and drizzle with chestnut honey and serve with a wheat beer

Make an appetizer with Jamon Serrano and Humboldt Fog on a slice of olive bread and serve with a nutty, smoky Pinot Noir

Serve mature Humboldt Fog with Fig Jam on sweet torta crisp bread and Prosecco