Beer Pairings & Serving Suggestions

The idea of pairing cheese with beer has existed for centuries. Both have their origins on the farmstead, and they make wonderful companions. The growing number of artisanal producers of both beer and cheese provides a wide variety of combinations from which to choose and an ever-expanding landscape of possibilities. Below you will find our recommendations for pairing beer with Cypress Grove cheeses. To get you started, print a copy of our Beer Pairing Placemat, invite some friends over and have some fun! We urge you to experiment and give us your feedback by email, on our Facebook fan page or on Twitter at CypressGrovers. Cheers to beer and cheese!

Remember to warm your cheese to room temperature before serving to get the best flavor. 30-45 minutes should be sufficient.

Humboldt Fog (young)
Wheat Beer ~ IPA ~ Porter

Humboldt Fog (ripe)
Pale Ale ~ Red Ale ~ Saison

Humboldt Fog, (mature)
IPA ~ Dry Stout

Truffle Tremor (young)
Scotch or Sweet Porter

Truffle Tremor (ripe)
Barleywine

Truffle Tremor (mature)
Doppelbock ~ Eis Bock

Fresh Chevre
Wheat Beer ~ Lambic ~ Helles

SHOPPING LIST:

Herbs de Humboldt
Chili Beer ~ Red Ale

Purple Haze
Plsner ~ Witbier

Lamb Chopper
Brown Ale ~ IPA ~ Porter

Midnight Moon
Belgian Dark ~ Stout ~ Trippel