



Name	Origin	Milk	Type	Pasteurization	Characteristics	Aging	Facts	Wine Pairings	Food Pairings
American	U.S	Cow	Semi-Soft	Processed	Excellent melting cheese varying from single serve slices to "Velveeta"		Originally watered down cheddar, it is now a mixture of milk, whey, milkfat and milk protein		Grilled cheese, crackers, burgers
Asiago	Italy	Cow	Semi-Soft to Hard	Unpasteurized	Varies from "Pressato," fresh, to "D'allevato," aged, ranging from a strong Mozzarella to Parmesan	Dolce = 2 months Medio = 3-9 months Piccante = 9-24 months	Official Asiago is protected by the designation of origin (DOP), originally from the Alpine town of Asiago	Sauvignon Blanc, Rioja, Cabernet, Merlot, Zinfandel, Champagne	Pressato for sandwiches, pizza, D'allevato for salads, soup, pasta
Cabrales	Spain	Cow	Semi-Soft	Pasteurized	Sharp, tangy with blue green molds	Aged 2-6 months in natural caves	Made by rural dairy farmers in Northern Spain	Cabernet, Tempranillo, Syrah, Sancerre	Arbequina olives, Serrano ham, salads
Baby Swiss	U.S	Cow	Semi-Soft		Milder than Swiss, with smaller holes for slicing		This is the American version of true Emmentaler that substitutes water for the milk's whey	Riesling, Late Harvest	Sandwiches, crackers, Cobb salads
Bel Paese	Italy	Cow	Semi-Soft		Buttery, mild, spongy	Matured 6-8 weeks	Invented in 1906 and named after the book "Beautiful Country" written by geologist, Antonio Stoppani, whose image appears on the wrapper	Chianti, Chardonnay, Sancerre	Pizza, casseroles, sandwiches, fruit



Name	Origin	Milk	Type	Pasteurization	Characteristics	Aging	Facts	Wine Pairings	Food Pairings
Blue, Bleu	France, Italy, U.S	Cow, Goat, Sheep	Semi-Soft		Piquant, creamy with blue to blue-green veins	Aged in cave-like conditions	General classification of milk with Penecillium cultures added and aged	Champagne, Riesling	Fruit, nuts, pasta, salads, buffalo wings, steaks
Dry Jack	U.S	Cow	Semi-Hard		Mild, salty		Developed in WWII by Peter Vella because of the embargo on Italy	Champagne, Rose, Pinot Noir, Syrah, Chenin Blanc, Champagne, Sancerre	Salad, steaks, burgers, polenta
Boursin	France	Cow	Soft		Sweet, rich, creamy		Founded by Monsier Boursin in 1957, made with herbs and garlic	Beaujolais, Rose, Syrah	Crackers, tarts, spreads
Brie	France	Cow	Soft	Pasteurized in the U.S and Australia	Varies from plain to herbed, double and triple cream	1 week to several months, "Brie Noir" = aged several months to a year	"King of Cheeses," best known French cheese	Gewürztraminer, Chenin Blanc	Fruit, Nuts, Honey, Bread
Idiazabal	Spain	Sheep	Semi-Hard	Unpasteurized	smoky, sweet		Originated by farmers who had no place to store their cheese but in their chimneys	Rioja, Tempranillo, Chardonnay	Crusty bread, pears, figs
Camembert	France	Cow	Soft	Unpasteurized	Creamy, tangy, salty, mild to pungent	At least 3 weeks	Invented in 1791 as a collaboration between a priest from Brie and a farmer, Marie Harel.	St. Emilion, Beaujolais, dessert wines	Baguette, acidic fruit



Name	Origin	Milk	Type	Pasteurization	Characteristics	Aging	Facts	Wine Pairings	Food Pairings
Cheddar	England, U.S, Australia	Cow	Semi-Hard		Mild, sharp with age, naturally white to pale yellow, orange is achieved with the addition of Annato seeds	Matured 9-14 Months, "Vintage" = 15+ months	Originally from the village of Cheddar in Somerset, England	Sauternes, Bordeaux, Cabernet, Merlot, Syrah, Champagne	Fruit, sandwiches, crackers, casseroles, burgers, mac and cheese
Chevre (Goat)	France, Spain, U.S, Greece	Goat	Soft to Hard		Capric acid in goat's milk gives it a distinct tartness		Popular process for artisan producers, many different variations are available	Beaujolais, Chenin Blanc, Sancerre	Salads, beets, pasta, bread
Colby	U.S	Cow	Semi-Soft		Mild, sweet		Named after a town in Wisconsin	Chardonnay, Sauvignon Blanc	Sandwiches, crackers, soups
Colby Jack	U.S	Cow	Semi-Hard		Mellow to sharp, tangy		Marbled Colby and Monterey Jack	Bordeaux, Pinot Noir, Rioja	Sandwiches, crackers
Cotija	Mexico	Cow, Goat	Semi-Hard		"Grain cheese" is salty, dry and crumbly, "Tajo cheese" is moist and less salty	100 to 365 days	"Parmesan of Mexico"	Chardonnay, Riesling	Salads, tacos, enchiladas
Cottage Cheese	U.S	Cow	Soft		Mild, creamy, moist, with large or small curds	Large curd ripens faster with the addition of rennet, small curd takes longer with the absence of rennet	Originally made with the milk leftover from making butter, the term was first used in 1848	Riesling, Rioja	Fruits, canned fruits, or use as a low fat replacement in baking



Name	Origin	Milk	Type	Pasteurization	Characteristics	Aging	Facts	Wine Pairings	Food Pairings
Cream Cheese	U.S	Cow	Soft		Mild, buttery, smooth	Fresh	In 1880, A.L. Reynolds founded Philadelphia brand, wrapped in foil	Chianti, Chardonnay	Spreads, bagels, fruit, baking
Drunken Goat	Spain	Murciana Goats	Semi-Hard		Sweet with an edible, purple rind	Aged for 75 days after soaking	Soaked for 72 hours in Doble Pasta wine which gives it its distinct flavor	Rose, Pinot Noir, Syrah, Sancerre, Tempranillo, dessert wines	Salads, nuts, crackers
Edam	Holland	Cow	Semi-Hard		Sweet, nutty	Red Wax = Matured Less than 17 weeks, Black Wax = over 17 Weeks	Significantly lower fat than other cheeses at 28%.	Riesling, Pinot Noir	Melons, peaches, sandwiches
Emmental	Switzerland, France, Bavaria, Finland	Cow	Semi-Firm	Unpasteurized	Fruity, slightly acidic	"Classic" = 4 months "Reserve" = 8 months "Premire Cru" = 14 months	Swiss Emmenthaler is registered with the AOC, all natural containing no preservatives or modified ingredients	Beaujolais, Port, Gewurztraminer, Riesling, Late Harvest	Sandwiches, fondue, gratins, jamon
Feta	Greek	Sheep, Goat	Soft to Semi Hard		Bold, salty	Salted and cured in brine for several months	Protected by the PDO, it must contain at least 70% sheep's milk and the remaining, goat's milk	Beaujolais, Chenin Blanc, Champagne, Sancerre	Salads, pastries (spanakopita), pasta



Name	Origin	Milk	Type	Pasteurization	Characteristics	Aging	Facts	Wine Pairings	Food Pairings
Fontina	Italy	Cow	Semi-Soft		Nutty, with a mild hint of honey	Matured over 3 months	Made since the 12th century in the Aosta Valley in the Alps	Gewürztraminer, Riesling, Rose, Chenin Blanc	Fondue, sandwiches, fruit
Gorgonzola	Italy	Cow	Semi-Soft		Buttery, salty with a greenish-blue mold	Ripens 3-6 months	From the town of Gorgonzola	Cabernet, Port, Madeira, Syrah, Late Harvest	Salads, risotto, pizza, polenta
Gouda	Holland	Cow	Semi-Hard	Smoked Gouda is processed	Tangy (after long curing), sweet, fruity, nutty	Weeks to 7 years	Named after a Dutch Town	Merlot, Zinfandel, Riesling, Rose	Sandwiches, crackers, fruit
Gruyere	Switzerland	Cow	Semi-Hard	Unpasteurized	Fruity, earthy, nutty	3-12 months, "Premier Cru" = 14 months	Protected by the AOC in Switzerland, but imitated elsewhere, such as France (Comte)	Beaujolais, Cabernet, Merlot, Pinot Noir, Syrah, Riesling	Quiche, French onion soup, Croque Monsieur
Halloumi	Cyprus	Cow, Sheep, Goat	Semi-Soft to Firm	Un/Pasteurized	Mild, salty	Fresh or aged	Can be fried or grilled because the curd is heated and shaped before brining	Beaujolais, Chenin Blanc, Champagne, Sancerre	Fried, salads, watermelon, mint
Havarti	Denmark	Cow	Semi-Soft		Buttery aroma, sweet, slightly acidic	3 months to a year	Named after the farm where it was first made, sometimes made with Caraway seeds	Dry Rosé, Riesling, Beaujolais	Smoked turkey, figs, pears, apples, raisins, nuts
Jarlsberg	Norway	Cow	Hard		Buttery, slightly tangy, nutty	Minimum of a year	The only licensed producer in the U.S is Alpine Cheese in Ohio	Zinfandel, Sancerre, Pinot Noir	Sandwiches, crackers, fondue



Name	Origin	Milk	Type	Pasteurization	Characteristics	Aging	Facts	Wine Pairings	Food Pairings
Limburger	Belgium	Cow	Soft		Rich, aromatic, smooth	2 - 3 months	The bacteria used in production is the same as human body odor	Pinot Noir, Gewürztraminer, Late Harvest	Sandwich with raw onions and mustard, fruit, crackers
Mahon	Minorca, Spain	Cow	Semi-Hard	Unpasteurized	Sweet with hints of salt from the grass the cows eat on the island	10 months	The rind is rubbed with butter, oil and paprika	Riesling, Champagne, Pinot Noir	Baguette, spinach
Manchego	Spain	Sheep	Semi-Firm		Mild, nutty with farmhouse characteristics	Aged in caves 3-6 months	Spain's most famous cheese, hailing from La Mancha, uses only Manchega sheep's milk	Sauvignon Blanc, Gewürztraminer	Asparagus, salmon, jamon, dates
Mascarpone	Italy	Cow	Soft		Triple cream made from crème fraiche and citric acid or lemon juice	Fresh	Specialty of the Lombardy region of Italy	Barolo, Chianti, Barbaresco	Tiramisu, risotto, mashed potatoes, polenta
Monterey Jack	American	Cow	Semi-Soft		Mild, buttery, creamy	1-6 months	Made by the Franciscan friars of Monterey, CA in the 1800's	Beaujolais, Pinot Noir	Sandwiches, nachos, casseroles
Mozzarella	Italy	Cow, Water Buffalo	Semi-Soft	Un/Pasteurized	Very mild ranging from fresh to low moisture pre-shredded variety	Fresh	Generic term used for cheese using the spinning and cutting method	Beaujolais, Pinot Noir, Chianti, Chardonnay, Sancerre	Caprese salad, lasagna, sandwiches, pasta
Muenster	U.S	Cow	Semi-Soft		Mild		Processed	Beaujolais, Chardonnay	



Name	Origin	Milk	Type	Pasteurization	Characteristics	Aging	Facts	Wine Pairings	Food Pairings
Munster	France	Cow	Soft	Unpasteurized	Smooth, slightly pungent with a washed rind	1-3 months	Made in Munster by monks	Gewürztraminer, Chenin Blanc, Riesling	Dark breads, beer, turkey, apples
Oaxaca	Mexico	Cow	Semi-Hard		Similar to unaged Monterey Jack or Mozzarella		It is made by a difficult process of stretching into long ribbons and rolling up like a ball of yarn	Chianti, Rose, Sancerre, Chardonnay	Quesadillas, chorizo, nachos
Parmigiano	Italy	Cow	Hard	Un/Pasteurized	Fruity, nutty, salty	Aged 12 months minimum Vecchio = 18-24 Stravecchio = 24 -36 months	Has the highest amount of naturally occurring glutamates next to Roquefort, which explains its "umami"	Champagne, Chardonnay, Chianti, Port, Gewürztraminer, Riesling, Sancerre	Pesto, pasta, melon salads, sauces, use the rinds in soups
Port Salut	France	Cow	Semi-Soft		Mellow to robust with age		Made by Trappist monks at Notre Dame du Port Salute in the 19th century	Chardonnay, Zinfandel, Beaujolais	Crackers, fried, grapes
Provolone	Italy	Cow	Semi-Hard	Un/Pasteurized	"Piccante" is sharp tasting, "Dolce" is sweet	Aged over 4 Months	Made in the shape of either logs, watermelons, or bottles	Sancerre, Chenin Blanc, Rose, Chardonnay	Grilled with chimichurri sauce, sandwiches, pizza
Queso Fresco/ Blanco	Mexico	Cow, Goat	Soft		Mild, creamy, soft	Fresh	"Blanco" is made of only cow's milk, "Fresco" is a mixture of cow and goat's milk	Rosé	Enchiladas, soup, salad, quitlachoche



Name	Origin	Milk	Type	Pasteurization	Characteristics	Aging	Facts	Wine Pairings	Food Pairings
Ricotta	Italy	Sheep, Water Buffalo, Cows in the U.S	Soft		Mild, creamy	"Alforno" = baked "Affumicata" = smoked "Scanta" = 100 days of controlled souring	Not a "true" cheese, made by the whey by-product of cheese production	Riesling, Chardonnay	Baked pastas, salads
Ricotta Salata	Italy	Sheep	Hard		White, pungent	Salted and pressed Ricotta into a wheel with a basket weaving pattern	Perfect for shaving and grating	Sancerre, Chenin Blanc, Rose, Chardonnay	Pasta, salads, ratatouille
Romano	Italy	Cow, Sheep, Goat	Hard		Mild to sharp depending on type of milk used	At least 5 months	One of the oldest cheeses in Italy, named after Rome	Barolo, Chianti, Barbaresco, Sancerre	
Roquefort	France	Sheep	Semi-Hard	Unpasteurized	Creamy, pungent with blue veins	3 months to a year	True Roquefort is made from Munech, Basco Bernaise and Lacaune breeds of sheep, aged in the caves surrounding Mont Combalou	Zinfandel, Port, Madeira, Late Harvest wines	Salads, bacon, figs, bread, fruit
San Simon (smoked)	Spain	Cow	Semi-Hard		Smoky, creamy, buttery	Aged for 2-3 weeks, pressed into a mold and gently smoked for 2 weeks	Hails from the village of Villalba in Galicia	Albariño, Pinot Noir, Beaujolais	Cheese puffs, salads, chicken salad



Name	Origin	Milk	Type	Pasteurization	Characteristics	Aging	Facts	Wine Pairings	Food Pairings
Scamorza	Italy	Cow	Soft		Available smoked or plain, similar to dry-aged mozzarella		Stretched curd cheese, referred to as the "Strangling Cheese"	Chardonnay, Gewürztraminer, Chianti	Pasta, grilled vegetables, ham, mushrooms, with olive oil and herbs
Stilton	England	Cow	Semi-Soft	Unpasteurized	Rich, mellow with blue veins	Aged over 9 Weeks	Only 6 dairies are licensed to make Stilton in the counties of Leicestershire, Derbyshire and Nottinghamshire	Port, Madeira, Late harvest wines	Bread, meats, chutneys
Stinking Bishop	England	Cow	Semi-Soft		Meaty, creamy	The rind is washed in fermented pear juice, "Perry," which results in a stinky, pungent orange rind	Made by the Cistercian monks of Dymock, named after a Pear variety in Gloucestershire	Pinot Noir, Gewürztraminer, Late Harvest	Pears, bread, crackers, beer
Swiss	Australia, New Zealand, U.S, Canada	Cow	Semi-Soft		Mild, sweet, nutty	It varies with larger holes, or "eyes," meaning more age, Swiss with no holes is "blind"	Swiss is a generic term given to production trying to imitate Swiss Emmental	Pinot Noir, Gewürztraminer, Late Harvest, Beaujolais, Cabernet	Ham sandwiches, crackers, fruits
Taleggio	Italy	Cow	Soft	Pasteurized	Mild, fruity with a salt studded crust	6 - 10 weeks	One of the oldest soft cheeses, made in the 10th century in the caves of Val Taleggio	Barbaresco	Bitter greens, bruschetta, risotto, polenta