

# Pairing of Select NC Wines with Cheeses from NC and Beyond

Despina G. Demetriades, Su Peterson Co-owners of *Zeto wines & specialties*

From Sanctuary Vineyards on the NC coast to Yadkin Valley's Swan Creek AVA come tasty NC wines paired with cheeses (including NC and other places). Each wine was tasted with several cheeses and the favorite pairings are below.

## White Wines *(Cheese Pairing in column at right)*

**JOLO Golden Hallows 2019 Yadkin Valley, NC**  
Grapes: Vidal Blanc 75% Traminette 25%  
Taste: Nice flavors of pineapple, apples, passion fruit with citrus accents that brighten and lighten this elegantly fuller style white

**Sanctuary Vineyards "Pearl" Albarino 2018 Jarvisburg, NC**  
Grape: Albarino  
Taste: Lovely, refreshing citrus accents broaden into layers with quince, apricot notes, and apples.

**Laurel Gray Viognier 2017 Swan Creek AVA, Yadkin Valley, NC**  
Grape: Viognier  
Taste: Nicely structured, finesse style, spice noted white fruit flavors, honeysuckle note, clean taste.

**Junius Lindsay Roussanne Cellar Select 2019 Lexington, NC**  
Grape: Roussanne  
Taste: Apricot, citrus, guava, kumquat, pineapple and vanilla notes with soft, spicy acidity to balance.

**Junius Lindsay Second Leaf Reserve 2019 Lexington, NC**  
Grapes: Viognier and Roussanne  
Taste: Yellow Delicious apple, Red Anjou pear, and light baking spice notes.

**Plēb Chardonnay 2019 Asheville, NC**  
Taste: Gracious staccato of white and brown spices on the palate releasing a soft layer of sprightly pineapple-apple-hint of anise as a refreshing accent with a gentle creaminess.

## Rosé Wines

**Laurel Gray Charlotte Rosé 2019 Swan Creek AVA, Yadkin Valley, NC**  
Grapes: Merlot, Cabernet Franc  
Taste: With a gentle spritzy style it delivers flavors of strawberries, cherries and citrus accents in a dry style.

**Stardust Cellars Florencec Rosé 2018**  
Cabernet Sauvignon based sparkling (40 cases made)  
Taste: Ranier cherries and drops of watermelon.

## Red Wines

**Laurel Gray Vineyards Shiloh 2015 Swan Creek AVA, Yadkin Valley, NC**  
Grapes: 95% Cabernet Franc with a little Cabernet Sauvignon, Merlot, Petit Verdot.  
Taste: Smooth with flavors of dashes of spice on red berries and cherries. (Serve with light chill in hot weather)

**Stardust Cellars Corazon del Castillo Red Blend NV North Wilkesboro, NC**  
Grapes: 42.5% Syrah, 37.5% Tempranillo, 15% Grenache, 5% Carignan (Grapes imported from MonSant, Spain)  
Taste: Sweet-bitter tannins, well structured, flavors of pepper on red berries and gentle herb note on black cherries.

## Pair with These Cheeses

**Goat Lady Dairy - Snow Camp Climax, NC**  
Mixed cow & goat milk, bloomy rind cheese  
Silver Medal Critics Challenge International Wine & Spirits Competition

**Goat Lady Dairy - Lindal Climax, NC**  
Raw cow milk Gouda. Creamy texture, buttery flavor.

**Goat Lady Dairy - Sandy Creek Climax, NC**  
Ash and mold ripened goat milk cheese with a thin layer of ash through the center which encourages the growth of a unique mold rind with bright & grassy flavors.

**Pair with your favorite Feta cheese** (sheep milk or a combination of sheep and goat milks).

**Laurel Chenel Marinated Cheese Sonoma, CA**  
Goat cheese marinated in oil with herbs.

**Tulip Tree Trillium Indianapolis, IN**  
Triple cream, bloomy-rind cow's milk cheese.

**Comté aged 12 months Jura region, France**  
Montbéliarde cow milk. Nutty, caramel and fruit noted flavors.

**Alta Langa Rocchetta Alta Langa, Piedmont, Italy**  
A soft-ripened cheese made of 3 milks: cow, sheep, goat.

**Celebrity Dairy Pure Chèvre Siler City, NC**  
Made with cultured pasteurized goat milk, salt and enzymes.

**Antoine Ottavi Tomme de Brebis Corsica, France**  
Sheep milk cheese deliciously evident with accents of hazelnuts at first taste.