

# Cheese, Wine, & Chocolate

A Guided Tasting Exploring Balance, Texture, and Terroir

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**culture**  
the word on cheese



*The International Wine  
& Food Society®*

# ABOUT THE PRESENTERS

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**Mallory Scyphers** is a publishing veteran based on Alabama's Gulf Coast and is the editor-in-chief and creative director of **culture** magazine. She curates and designs content centered around cheese and the folks who make, sell, and enjoy it.

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**Liz Porcelli** is co-owner of The Raleigh Wine Shop. She has been in North Carolina for over a decade, with a retail operation that offers numerous services beyond selling wine, including extensive classes and educational offerings.



# HOW TO TASTE:

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**Use all your senses.** Notice colors, textures, and aromas.

**Sip the Wine.** Focus on structure.

**Taste the Cheese.** Define the tasting notes.

**Revisit the Wine.** Observe what shifts after you've tasted the cheese.

**Gauge the Balance.** Are they matching each other's intensity?

**Enjoy the Finish.** Do you want to go back for more? Try the bite with a piece of chocolate and see how this changes the pairing dynamic.

# CHOCOLATE

## *Escazú + Videri Chocolate Company*



### Escazú Chocolates

#### *Escazú 65% Sea Salt Dark Chocolate*

- Raleigh, North Carolina
- Micro-batch, ethically sourced cacao
- Known for clean profiles and restrained sweetness

### Videri Chocolate Factory

#### *Videri 70% Classic Dark Chocolate*

- Raleigh, North Carolina
- Bean-to-bar production with global cacao sourcing
- Balanced bitterness, ideal for pairing



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### WHY CHOCOLATE MATTERS:

*Dark chocolate interacts with **fat**, **salt**, **acidity**, and **tannin**, making it a powerful—and often overlooked—pairing partner at the table.*

# PAIRING ONE: WINE

*Weingut Mantlerhof Grüner Veltliner “Weitgasse” (2023)*



**Origin:** Ried Weitgasse, Kremstal, Lower Austria

**Grape:** Grüner Veltliner

**Style:** Dry white; practicing organic

**Tasting Notes:** Orchard fruit, white pepper, mineral-driven freshness

**Why It Works:** High acidity and peppery minerality make this one of the most food-friendly white wines in the world.

# PAIRING ONE: CHEESE

## *Bonne Bouche*



**Maker:** Vermont Creamery, Websterville, Vermont

**Milk:** Goat

**Style:** Soft-ripened, geotrichum rind

**Tasting Notes:** Citrus, fresh cream, gentle minerality

**Pairing Logic:** Light with light—wine acidity mirrors the cheese's tang while white pepper complements its herbaceous notes

## PAIRING TWO: WINE

*Castello di Radda Chianti Classico (2022)*



**Origin:** Chianti Classico, Tuscany

**Grape:** Sangiovese

**Style:** Medium-bodied red; certified organic

**Tasting Notes:** Red cherry, balsamic, violets, subtle tannin

**Why It Works:** Earth-driven structure designed for food

# PAIRING TWO: CHEESE

## *Thomasville Tomme*



**Maker:** Sweet Grass Dairy, Thomasville, Georgia

**Milk:** Cow (grass-fed Jersey)

**Style:** Semi-soft, natural rind

**Tasting Notes:** Buttery, earthy, lightly tangy

**Pairing Logic:** The cheese's earthiness softens tannin while echoing the rustic elegance of classic Italian reds

## PAIRING THREE: WINE

*Villa Creek “Farmhouse” Red (2023)*



**Origin:** Paso Robles, California

**Grapes:** Grenache, Syrah, Zinfandel, Petite Sirah

**Style:** Full-bodied red; certified organic

**Tasting Notes:** Dark cherry, fig, jammy fruit, structured tannin

**Why It Works:** Bold fruit balanced by savory structure

# PAIRING THREE: CHEESE

## *Lambchopper*

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**Maker:** Cypress Grove

**Milk:** Sheep

**Style:** Semi-firm, aged

**Tasting Notes:** Nutty, buttery, subtle tang

**Pairing Logic:** Salty richness heightens fruit while acidity and fat soften tannins—also an excellent bridge to dark chocolate

# PAIRING FOUR: WINE

## *Conquilla Brut Rosé*

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**Origin:** Penedès, Catalonia, Spain

**Grape:** Pinot Noir

**Style:** Traditional method sparkling; sustainably farmed

**Tasting Notes:** Tart cherry, strawberry, fine bubbles, yeasty nuance

**Why It Works:** Acid and effervescence reset the palate

# PAIRING FOUR: CHEESE

## *Bamboozle*



**Maker:** Goat Rodeo Farm & Dairy

**Milk:** Mixed (Cow & Goat)

**Style:** Washed rind, beer-washed

**Tasting Notes:** Silky, savory, aromatic, gentle funk

**Pairing Logic:** Sparkling acidity cuts richness while yeast notes mirror the cheese's nutty, savory depth

# QUESTIONS?

Thank you!

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