

Cheese, Wine, & Chocolate

A Guided Tasting Exploring Balance, Texture, and Terroir



culture
the word on cheese



*The International Wine
& Food Society®*

ABOUT THE PRESENTERS

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:



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



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



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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