

# ASSORTED CHEESE COURSE

PAIR WITH 2017 DUSI ESSENCE

**RIDGE**  
VINEYARDS  
Exceptional single-vineyard wines since 1962



## The Conclusion

In the 1970s, the Ridge Board of Directors dinners at Chez Panisse always concluded with a cheese course rather than a traditional sweet dessert. When building your cheese board, get creative and include an array of cheeses of different textures, ages, and styles. Here, we've recommended some of our favorites for creating a cheese course that's a fitting end to a celebratory meal.

### Cheeses

12-month-aged Manchego  
Belton Farms Port Derby  
Laura Chenel Chevre  
Maytag Blue  
Cypress Grove Humboldt Fog or similar soft ripened goat cheese  
Cowgirl Creamery Mt Tam, Camembert, or other soft-ripened cow's milk cheese

### Accompaniments

Olives or Olive Tapenade  
Figs (fresh or dried) or Fig Jam  
Dried Fruits: Turkish Apricots, Black Currants  
Honeycomb (great with blue cheeses)  
Quince Paste  
Charcuterie (dry salami or soppressata)  
Crostini, Crackers, or Grissini Breadsticks  
Nuts

Share your  
**#RidgeHolidayFeast**  
pictures with us.

