

## PAIRING WINE WITH CHEESE

	<b>Red Wines</b>	<b>White Wines</b>
<b>Mild flavoured cheeses</b> <ul style="list-style-type: none"> <li>- chèvre</li> <li>- mild cheddar</li> <li>- Gouda</li> <li>- Havarti</li> <li>- mozzarella/bocconcini</li> <li>- camembert</li> <li>- brie</li> <li>- bel paese</li> <li>- ricotta</li> <li>- mascarpone</li> </ul>	<i>Light to medium-bodied:</i> <ul style="list-style-type: none"> <li>Ontario Pinot Noir</li> <li>British Columbia Pinot Noir</li> <li>Ontario Zweigelt</li> <li>Ontario Gamay Noir</li> <li>Ontario Merlot</li> <li>British Columbia Merlot</li> <li>Beaujolais Crus (France)</li> <li>Oregon Pinot Noir</li> <li>Mâcon (France)</li> <li>Chianti (Italy)</li> <li>Burgundy (France)</li> </ul>	<i>Medium-bodied:</i> <ul style="list-style-type: none"> <li>Ontario unoaked Chardonnay</li> <li>British Columbia unoaked Chardonnay</li> <li>Ontario Viognier</li> <li>Ontario Pinot Gris</li> <li>Verdicchio (Italy)</li> <li>Dry German Riesling</li> <li>Beaune (France)</li> </ul>
<b>Medium flavoured cheeses</b> <ul style="list-style-type: none"> <li>- provolone</li> <li>- Edam</li> <li>- Muenster</li> <li>- St. Paulin</li> <li>- Swiss/Emmentaler</li> <li>- Jarlsberg</li> <li>- fontina</li> <li>- brick</li> <li>- colby</li> <li>- medium cheddar</li> <li>- feta</li> <li>- oka</li> <li>- Monterey Jack</li> <li>- boursin</li> </ul>	<i>Medium to full-bodied:</i> <ul style="list-style-type: none"> <li>Ontario Cabernet Sauvignon</li> <li>Ontario Merlot</li> <li>British Columbia Merlot</li> <li>Ontario Cabernet Franc</li> <li>Chianti Classico (Italy)</li> <li>Australian Merlot</li> <li>Chilean Merlot</li> <li>California Pinot Noir</li> <li>Oregon Pinot Noir</li> <li>French Burgundy</li> <li>Italian Bardolino</li> </ul>	<i>Medium to full-bodied:</i> <ul style="list-style-type: none"> <li>Ontario barrel-aged Chardonnay</li> <li>Ontario Pinot Gris</li> <li>Alsatian Pinot Gris</li> <li>Vouvray (France)</li> <li>Orvieto (Italy)</li> <li>Australian Sémillon</li> <li>Bordeaux (France)</li> <li>Burgundy (France)</li> <li>Austrian Sylvaner</li> </ul>
<b>Full flavoured cheeses</b> <ul style="list-style-type: none"> <li>- Parmigiano (Parmesan)</li> <li>- romano</li> <li>- gorgonzola</li> <li>- roquefort</li> <li>- Stilton</li> <li>- Danish blue</li> <li>- asiago</li> <li>- Gruyère</li> </ul>	<i>Full-bodied:</i> <ul style="list-style-type: none"> <li>Ontario Cabernet Sauvignon</li> <li>British Columbia Cabernet Sauvignon</li> <li>Ontario barrel-aged Baco Noir</li> <li>Bordeaux (France)</li> <li>Napa and Sonoma Cabernet Sauvignon</li> <li>California Zinfandel</li> <li>Australian Shiraz</li> <li>Chilean Cabernet Sauvignon</li> <li>Chilean Carmenère</li> <li>Portuguese Port (Ruby, Tawny, Vintage, Late Bottled Vintage, Vintage Character)</li> </ul>	<i>Full-bodied:</i> <ul style="list-style-type: none"> <li>Ontario Icewine and Late Harvest</li> <li>Sauternes</li> <li>Tokaji (Hungary)</li> <li>Spanish Amontillado</li> <li>Oloroso and Cream Sherries</li> </ul>