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## **EXPERT HOLIDAY PAIRINGS FOR ACS “BEST OF SHOW” CHEESES**

Denver, CO (December 3, 2010) — The American Cheese Society (ACS) has brought together three great cheeses and three top experts to create a unique **2010 Holiday Pairing Guide**. Featuring the cheeses that won top honors as “Best of Show” among 1,462 entries at the 2010 ACS Judging & Competition, the pairing guide is a fun and easy way for trend-forward consumers to serve gourmet pairings that will wow family and friends. The featured cheeses are: Uplands Cheese Company’s *Extra Aged Pleasant Ridge Reserve*, Vermont Butter & Cheese Creamery’s *Bonne Bouche*, and Farms for City Kids Foundation’s *Spring Brook Farm Tarentaise*.

To match these award-winning American cheeses with the perfect wines, beers, and accompaniments for the holiday season, ACS sought the expert advice of author Laura Werlin, brewmaster Garrett Oliver, and the creative staff at Casellula Wine & Cheese Café in New York City. Together, they’ve taken the guesswork out of creating the ultimate pairings at home!

Highlights of the ACS *2010 Holiday Pairing Guide* include:

### **Extra Aged Pleasant Ridge Reserve (Best of Show)**

- *Wine Pairing:* Charles Smith “Kung Fu Girl” Riesling 2009
- *Beer Pairing:* Barley Wine (J.W. Lees Harvest Ale, Fuller’s Vintage Ale, Anchor Old Foghorn Ale)
- *Accompaniment:* Pineapple Mostarda

### **Bonne Bouche (First Runner Up)**

- *Wine Pairing:* Joel Gott California Sauvignon Blanc 2009
- *Beer Pairing:* Belgian-Style Saison (Saison Dupont, Ommegang Hennepin, Brooklyn Brewery Sorachi Ace)
- *Accompaniment:* Rosemary Pomegranate Jelly

### **Spring Brook Farm Tarentaise (Second Runner Up)**

- *Wine Pairing:* Flora Springs Napa Valley Chardonnay 2008
- *Beer Pairing:* Doppelbock (Spaten Optimator, Tröegs Troegenator, Moretti La Rossa)
- *Accompaniment:* Cashew Brittle

For detailed tasting notes from Laura Werlin and Garrett Oliver, and recipes from Casellula Wine & Cheese Café, download the complete *2010 Holiday Pairing Guide* as a PDF at: <http://tinyurl.com/HolidayPairingGuide>.

A photo slideshow of the winning cheeses is available at: <http://tinyurl.com/PairingGuideSlideshow>. All images in the slideshow are © Christine Hyatt.

For additional information about ACS or the *2010 Holiday Pairing Guide*, contact [rsherman@cheesesociety.org](mailto:rsherman@cheesesociety.org).

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### About the American Cheese Society

The American Cheese Society (ACS) is the leading organization supporting the understanding, appreciation, and promotion of farmstead, artisan, and specialty cheeses produced in the Americas. Over 1,400 members strong, ACS provides advocacy, education, business development, and networking opportunities for cheesemakers, retailers, enthusiasts, and the extended industry. ACS strives to continually raise the quality and availability of cheese in North America. For more information, visit [www.cheesesociety.org](http://www.cheesesociety.org).

*Photos at top courtesy of (left to right): Christine Hyatt, Vermont Butter & Cheese Creamery, and Wisconsin Milk Marketing Board*