



Cheese Pairings

Cheese provided by
Mary Dedrick of Dedricks Cheese
Downtown Placerville

Note: We love food and wine pairing, and in particular cheese pairing! We often get together with Mary Dedrick of Dedrick's Cheese Shop to pair wines. This is a list of pairings that we have done over time at Rucksack.

Progressing in Provence – 2018

2017 Madroña Grenache Rose – (presented at the event)

- Ossou Iraty - A Franco-Basque Cheese made from sheeps milk. This pairing was a straight up pairing where the cheese tasted great and the wine tasted great, but they did not really intertwine. The pairing brought out the nutty characteristics of the cheese.
- Ewenique - Made in Holland for Central Coast Creamery, this is also a sheep's milk cheese. This is a pairing where the wine and cheese simply melt into each other. By far one of the best pairings ever! (ok – just my opinion!)

Progressing in Provence – 2017

2016 Madroña Grenache Rose (presented at the event)

- Midnight Moon – A goat cheese made in Holland for Cypress Grove.
- Drunken Goat - *Drunken Goat*® is mild and smooth, not goaty, with a touch of fruitiness in the finish.
- Delice de Bourgogne - Delice de Bourgogne is a French classic triple crème cheese.