

COOL CLIMATE CHARDONNAY CONNECTION

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Summer Board – Black River Cheese

Summer Cheese Boards are a wonderful way to bring some of that local stone fruit to the table.

Our Black River 2-Year Cheddar, Smoked Gouda, and Honey cheddar are the perfect accompaniment to the fruit and flavors of the season.

Place the Smoked Gouda and 2-Year cheddar together on one side of your board. Place the Honey Cheddar separately. Shave the 2-Year Cheddar to highlight its sharper flavour.

Put a small dish of Raspberry compote between the cheeses.

Add a medley of grilled peaches, cherries, raspberries, summer strawberries and shaved melon on the opposite side of the board.

Put a chunk of honeycomb beside the fruit for extra flair and flavour.

Use cured meats like pepper crusted salami, smoked speck, and sliced bresaola. Arrange the meats near your fruit.

Finish your board off with a selection of bread sticks and crackers, placed around the sliced cheeses. Fill in any gaps with fresh strawberries and raspberries. Garnish melon with fresh mint.



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The cheddars have developed some mature characteristics but still maintain a lot of its moisture. They have great salt content, with a buttery, creamy quality to its bite.

The best wine pairing for these cheeses are wines that are also rich, complementing the creamier texture of young cheeses.

Full bodied, creamy chardonnays have the body to stand up to richer texture cheeses, but the softness to not over power the subtler younger flavours of the cheese.

Black River Cheese

Black River Cheese was established in Prince Edward County, Ontario in 1901. They are dedicated to preserving a century old tradition of producing only the finest quality cheese with a focus on natural and local ingredients. Renowned for our naturally-aged and specialty cheddars, Black River Cheeses are exceptional on their own, and the cornerstone of inspired flavour pairings.

Where to buy

Found in the Deli section of your local grocery store such as Sobeys, Metro & Foodland.

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