



Cheese Plate

Stock your pantry before the winter season, so you can spend time enjoying the holidays rather than becoming exhausted over them. Fill your kitchen with a variety of items, including crackers, nuts and other savory snacks; aromatics such as cinnamon sticks and crystallized ginger for adding holiday flavor and fragrance to foods; dried fruits to add pizzazz to a cheese plate.



Here are a few cheese and wine pairing suggestions to get you started:

- Baked Brie with nuts is delicious with [Chardonnay](#). The combination of creamy melted cheese will be enhanced with the crisp fruit flavors of the wine.
- Ivory-yellow Swiss cheeses, such as Gruyère, with nutty, full-bodied flavor will be complemented with a smooth [Pinot Noir](#).
- Fresh mozzarella (bocconcini or buffalo mozzarella) is lovely with [Merlot](#). The wine makes the cheese seem richer.
- [Sauvignon Blanc](#) pairs well with chèvre (goat cheese). The high acid in the wine matches perfectly with the pungent acidity of the cheese.
- A good aged cheddar is the perfect match for [Cabernet Sauvignon](#). Blue cheese also pairs well with this "king" of wine.

Create three to four festive plates with a variety of cheeses, spiced nuts, fruit, bread and crackers, and place throughout your entertaining area.