



"Monkey Around the World of Wines"

Presents

**Our Yearend Virtual Experience
Fun & Useful Tips for Tasty**

Wine and Cheese Pairing

Discover why you should (almost) always pair cheese with white wine, not red!

**Wednesday, December 1, 2021
6:00 p.m.**

Our chef has selected a handful of popular cheese to be paired with our choice of white & red varietals as suggested by wine experts

The fun starts when you

**#1 Pick up your specially prepared cheese platter \$45
(up-grade available upon request)**

**#2 Select your wines from the list below
and**

**#3 Join us for an enjoyable evening of tasting with an
alternative purpose to sharpen your pairing skill like a pro!**

Call to make your reservation at (714) 916-1628.



For a menu of all our wines, please visit our website:
**monkeyhouse
munchies.com**



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Learning about cheese would profoundly aid your Pairing skill. Here are our suggestions of wines for your selection for the

Wine & Cheese Pairing

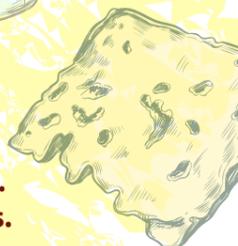
virtual session to get that perfect taste (or not) but it would definitely enhance and improve your wining experience!



Pairing Guideline with Our Best Picks:

1. White, light, acidic whites pair with most everything: Sparkling Wine, Sauvignon Blanc, Light-Bodied Unoaked Chardonnay, Rosé or other Light Bright. Soft cheese are generally quite creamy and fatty, so wines with a good level of acidity work nicely.

Champagne	Patriarche Pere & Files Brut	\$18
	Dr. Konstanin Frank (New York)	\$25
Chardonnay	Windstream	\$22
	Diatom by Greg Brewer	\$24
The Ultimate Verdejo (Spain)	Ossian	\$36
Rosé	Domaine Mourchon Loubie Rosé	\$20



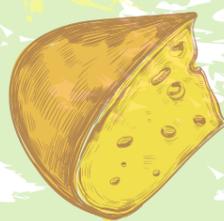
2. Rich, sweet dessert wines are perfect pairing for blue cheese: Port, Icewine, Semillon. Sweetness in wine helps balance the groovy flavors whilst adding a sense of creaminess.

Icewine	Stratus Red Harvest Red	\$32
Port (Portugal)	Pocas Special Reserve Ruby	\$20
	Pocas Special Reserve Tawny	\$22



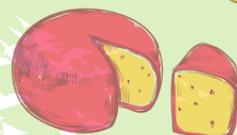
3. Dry whites and light to medium-bodied reds have the right balance of flavors to complement the delicate taste of soft cheese like brie, gruyere and goat cheese and not overpower it: Chardonnay, Semillon, Pinot Noir, Cabernet Franc.

Pinot Noir	Russell & Sutor Son of a Bull (Tasmania)	\$28
	Hartford Court Land's Edge Vineyard	\$40
Cabernet Franc	Stratus	\$32
	La Jota	\$110



4. Aged, hard cheese will only make a great pair with bold, medium to full-bodied wines such as Cabernet Sauvignon, Sangiovese, Merlot, Tempranillo, etc.

Tempranillo:	Monte Real Gran Reserva (Spain)	\$40
Red Blend:	Knight's Bridge Estate (Cabernet, Merlot, Petit Verdot)	\$42
Sangiovese Blend:	San Felice Vigerello (Italy)	\$48
Petite Sirah:	Fifty Row Napa Valley Silver Dollar Vineyard	\$52



**Event Special: Discount on your wine purchase. Please inquire upon selection.*

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