



PRESQUE ISLE
WINE CELLARS

Presque Isle Wine Cellars Kisses Trio Cheese and Savories Pairing Suggestions

General guidelines for all three Kisses wines:

- When pairing consider both complementary and contrasting flavors and textures
- Pair by flavor intensity, and consider intensity's correlation with age
- Salt loves sweet so cheeses with saltiness pair very well with these wines
- Cheese loves fruit and nuts and so do ice wines; the friend of my friend is my friend
- These wines bring sweetness, acidity, low tannins, and delicate aromas to the table
- These wines have a natural affinity for cured meats with salty, strong flavors
- Keep contrasting flavors very simple and use fewer ingredients.

Wine-specific suggestions:

Eskimo Kisses

- The apple and honey flavors and good acidity work nicely with certain soft, creamy young cheeses like Brie, Camembert, Chèvre, and Feta and especially so when the cheeses have a bit of saltiness
- The sweetness and rich, thick fruitiness are a classic contrasting partner to strong, salty, veined cheeses like Blue, Roquefort, Stilton, or Gorgonzola as well as with Cambozola
- The nuttiness and saltiness of certain hard aged cheeses like aged Gouda, aged Gruyère, Asiago, and Parmesan pair well
- The wine is a nice contrast to the strong aroma and flavor of “stinky” cheeses like Époisses and to smoked cheeses as well
- The wine pairs well with cured meats like Prosciutto, Serrano, Speck, Bresaola, Coppa, Capocollo, and Culatello or with rich, gently flavored pâtés, foie gras, or sweetbreads.
- The compatibility of this wine with a number of cheeses, nuts, fresh and dried fruits, and cured meats makes it a wonderful and interesting accompaniment to cheese boards or charcuterie plates.

Cinnful Kisses

- The lovely but more forceful cinnamon aromatics of this wine somewhat reduce the universe of good cheese and savory partners
- Cinnful Kisses can pair nicely with creamy soft cheeses like Brie, Camembert, Chèvre, or Feta especially when accompanied by apple or pear or fig

Hot Kisses

- The sweetness in combination with the capsaicin in the wine from the pepper infusion open up some interesting pairing opportunities
- Hot Kisses generally pairs well with similar cheeses and savories as Eskimo Kisses with the added dimension of heat
- The wine can complement richer, fattier cheeses, pâtés, and cured meats better than the other Kisses because the fats can bind to the capsaicin and reduce the denseness and heaviness – think a dense, buttery brie, a rich pâté or terrine, or fatty cured meats like Sopressa, Guanciale, Pancetta, or even Lardo

With sweetness plus the added dimensions of alcohol and dynamic flavors, The Kisses are also fabulous replacements for simple syrup in craft cocktail constructions. See our [Kisses and Tails cocktail recipes](#).