

# Brad's Gourmet Delicatessen

at Bacon's Spirits Wine Tasting - November 15

*Great Wine, Great Cheese, Fantastic Turnout*



*Courtesy of  
Brad's Gourmet Delicatessen*

## *Honey Berry Crunch*

*Honey Roasted Sesame Sticks,  
Honey Roasted Peanuts and Dried  
Apples, Pineapples and Cranberries  
- Delicious -*

More assorted crunches, nuts, snacks and candies by the pound at Brad's Deli - To list a few:

*Dark Chocolate Covered Almonds  
Dark Chocolate Covered Cranberries  
Milk Chocolate Covered Peanuts  
Yogurt Covered Pretzels  
Cashews, Almonds, Mixed Nuts  
Non-Pareils,  
Wasabi Peas, Hot and Spicy trail Mix  
Energy Mix  
Swedish Fish, Citrus Slices, Gummy Bears  
Great at parties and as stocking stuffers*

## *Cheese and Wine Pairings*

### *Sharp Cheddar*

*The world's favorite cheese. Golden or white, becomes sharper, more crumbly as it ages. .  
A firm cheese from cow's milk.*

*Pair with - Riesling, Sauvignon Blanc, Pinot Gris, Merlot, Cabernet Sauvignon, Sauternes, Port, Madeira, Rich Sherry, Shiraz*

### *Danish Blue*

*Ivory color with blue-green veining, moist and crumbly texture, with an intense rich flavor. Made from cow's milk, From Denmark*

*Pair with - Red or White Sweet Wines, Amarone, Port, Sauternes, Gruner Veltliner, Sherry, Cabernet Sauvignon*

*Also available at Brad's*

### *Baby Swiss*

*Light yellow cheese with a soft, smooth texture and small holes. Flavor is mild, buttery, creamy and a bit sweet. From cow's milk.*

*Pair with - Riesling, Sauvignon Blanc, Pinot Blanc, Chardonnay, Beaujolais, Pinot Noir, Merlot, Gewurztraminer*

### *Goat Cheese*

*Mild, dense and smooth Cheese, with a fresh tangy taste. Made from goat's milk.*

*Pair with - Sauvignon Blanc, Chardonnay, Albarino, Chenin Blanc, Beaujolais*