



Cheese Pairing Tastings!

You all know how obsessed we are with beer and cheese pairings, and who wouldn't be with so many new craft breweries popping up around town? And while we continue to forge ahead with planning those events (like our second annual cheese and beer pairing at the Draught House Pub on October 30th), we're also listening to folks' desire to throw in a few wine tastings. (Yes, we do love a good wine and cheese pairing!) And, as always, it's fun to team up with local businesses. This Sunday from 4 to 6pm, we're headed to Pilot Knob Winery for a cheese and wine pairing. You'll taste through five wines paired with five cheeses, as well as accoutrements like Barrie Cullinan's freshly-baked bread, olives, nuts, preserves, and more! Additionally, we'll throw in a little education so you'll be able to pair wine and cheese at your next gig like a pro. So hit the road, get away from the city, take a beautiful country jaunt, and come taste with us at Pilot Knob in Bertram for a perfect Sunday evening. (Call 512-489-2999 to purchase your \$35 tickets.)

We're thrilled to team up with another local business, Con 'Olio, next Thursday, September 29 from 7-8:30pm for a Cheese and Balsamic Vinegar Pairing. The \$40 ticket not only covers your evening of cheese and balsamics, but also a taste of a 50+ year old balsamic, other accoutrements, and complimentary wine samples. Our cheesemongering team had a play day coming up with ideal pairings, and we look forward to sharing them with you! (Call 512-342-2344 to RSVP.)

New Cheese

Lou Bergier Pichin is a natural-rinded, semi-soft raw cow's milk toma-style cheese from the Piedmont region in northern Italy. The vegetable rennet used to make this cheese is uniquely made from alpine flowers. The name (which means "man of the hut") refers to Nonno Magno, the grandfather of the company's founder, Fiandino.

Castell de Morella is a beautiful pyramid-shaped cheese that has a wonderfully intense aroma of earthiness and mushroom but with the bright acidity of goat's milk. Covered in a beautiful grey mold, the creaminess of this cheese pairs well with a sparkling Cava and marcona almonds.

Cheese Tasting Events!

Sunday, September 25 (4-6pm): Cheese & Wine Pairing event at Pilot Knob Winery. Details above.

Thursday, September 29 (7-8:30pm): Cheese & Balsamic Vinegar Pairing at Con 'Olio. Details above.

Wednesday, October 5 (7pm): Sommelier Cinema at the Alamo Ritz. My Dinner with Andre features a French dining scene. While you sit back, relax, and enjoy the show, we'll be serving up French wines and cheeses paired to go with them. Purchase a ticket here:

Cheesily Yours,
Kendall & John
Kelly, Brad, Shawn, and Courtney

Antonelli's Cheese Shop
4220 Duval Street
Austin, TX 78751
(512)531-9610

Mon: Closed
Tues - Sat: 11am to 7pm
Sun: 12pm to 5pm

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