

FOOD & DRINK

WINE EVENTS | Wine, Cheese Meet



▲ NW Wine & Cheese

Olympic Peninsula area of Washington

The seven wineries of the Olympic Peninsula will host a first-ever wine-and-cheese tour of the region. Each winery will pair an artisanal cheese (some locally made and some from Seattle) with three or four wines. Olympic Cellars will pair a tank sample of Müller-Thurgau, an unusual specialty of the region, with "farm-hand feta" from Fairview Farm. Winemaker Benoit Murat will also make a cheese dish to serve with wines, including a Merlot and a Cabernet Sauvignon. Tickets at olympicpeninsulawineries.org.

WHEN April 18-19, 11 a.m. to 5 p.m.
WHERE Washington's Olympic Peninsula wineries
HOW MUCH \$25, or \$5 per winery

Spain, France and Italy

New York

Dilek Caner teaches a variety of wine-tasting classes through her company, Tasting World. She has teamed up with Chris Munsey of New York's Murray's Cheese to teach classes on the wines and cheeses of Spain, France and Italy. The classes include eight wines served with six cheeses. For Spain, pairings include a 1985 López de Heredia "Viña Tondonia" Rioja Gran Reserva paired with a Nevat, and a Godello with a Gallego. Class descriptions and registration at tastingworld.com.

WHEN April 9 and 16, and May 7, 6:45 to 8:45 p.m.
WHERE 307 W. 38 St., Suite 1910, New York
HOW MUCH \$75 per session, \$195 for Spain, France and Italy



▲ Six Weeks at Seneca Sips With Swiss

Seneca Lake, N.Y.

The wineries of Seneca Lake will present the best in wine-and-cheese pairings for this seventh annual wine-trail event. More than 30 wineries will participate. William Cornelius, a popular local chef, will be at Miles Wine Cellars signing copies of his book and serving his cheese-and-onion nibbles with the winery's Cabernet Franc. Red Newt Cellars will serve an apple, cheddar and bacon scone with its Sauvignon Blanc. Tickets at senecalakewine.com.

WHEN April 24, 1 to 5 p.m., April 25-26, 10 a.m. to 5 p.m.
WHERE Wineries of Seneca Lake, N.Y.
HOW MUCH \$30, \$18 for drivers



▲ Eight Pairings

Atlanta

The Atlanta Wine School hosts a monthly wine-and-cheese class with cheeses sourced from Artisanal Premium Cheese, a New York cheese shop and school. Michael Bryan, executive director of the wine school, often teaches the class and likes to focus on expanding beyond traditional pairings. For example, Mr. Bryan likes to mix regions, pairing a Morbier from France with a Zinfandel from California or Viognier from Argentina. The class also covers buying and storing cheese, recipes and examining the different terroirs that are found in both wine and cheese. Tickets at atlantawineschool.com.

WHEN April 23, 7 to 9 p.m.
WHERE LIT Kitchen, 433 Bishop St., Atlanta
HOW MUCH \$50

Wine & Cheese

Gainesville, Fla.

For about 25 years, Bunky Mastin has been teaching wine-and-cheese classes at the Wine & Cheese Gallery, a store and bistro he owns with Wade Tyler. This six-week session on wine, served with cheese, is offered through Santa Fe College. Mr. Mastin will serve 42 wines (seven a session) with about 20 cheeses. Sign up at dept.sfcollege.edu/ce/.

WHEN Class begins April 14, 7 to 9 p.m.
WHERE 113 N. Main St., Gainesville, Fla.
HOW MUCH \$114, tuition and fees

Cheese & Champagne

New York

Waldemar Albrecht, from Artisanal Premium Cheese, and Seth Box, from Moët Hennessy, lead this cheese and Champagne class where five wines will be served with eight cheeses. The class will teach students how Champagne comple-

ments the range of textures, milks and the ripeness in a cheese. "The effervescence in the Champagne makes it an ideal pairing for cheese and it cuts through the fat in many cheeses," says Mr. Albrecht. Cheeses might include Mr. Albrecht's perfect pairing, triple crème cheeses, mountain cheeses and fresh spring goat cheeses. Details and tickets at artisanalcheese.com.

WHEN April 30, 6:30 to 8:30 p.m.
WHERE 500 W. 37 St., New York
HOW MUCH \$95

▼ Cheese Master Class

London

Le Bouchon Breton, a French restaurant, is hosting cheese master classes with resident "frommeller" Jean Claude Ali Cherif. The classes have become so popular that they will be hosted on Tuesday and Wednesday nights through August. Usually six to eight wine and cheese pairings are presented in the informal class. Students gather around a large table with chunks of cheese served on warm toasted baguette, and a matching wine is poured (for example, a Montrachet goat cheese is paired with Meursault). Reservations are a must. Call 08000 191 704.

WHEN April 28 and April 29, 6 to 7 p.m., and last Tuesdays and Wednesdays of the month through August
WHERE 8 Horner Square, Old Spitalfields Market, London
HOW MUCH £50 (\$73.50)

—Melanie Grayce West

To submit news on wine events, travel and learning opportunities, email winecalendar@wsj.com.



(Clockwise from top) Olympic Cellars; Artisanal; Le Bouchon Breton; Ted Crane