Wine and cheese, an eternal pair

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SANTA CRUZ — Surf City Wine University is closing its summer semester with a wine and cheese class Sept. 9.

The course, Wine and Cheese — Explore the Perfect Pairings, will teach participants the basics of how wine and cheese complement each other. Sue Slater, an instructor for more than 20 years at Cabrillo College's Culinary Arts program, will teach the class.

Slater studied at Le Cordon Bleu in Paris, conducts culinary and wine tours in France and currently teaches professional catering and wine classes through Cabrillo College's Culinary Arts and Hospitality Management program.

Students will learn about the influences of tastes, such as salty, sweet and acidic.

Cheese will be available to sample, as well as wines from Surf City wineries.

Surf City Wine University is sponsored by Surf City Vintners, a collective of a small wineries including Copious Winery, Trout Gulch Vineyards, MJA Vineyards, Sones Cellars, Rexford Winery and Equinox Champagne cellar.

The wineries are in close proximity on the Westside, with locations on Ingalls Street, Swift Street and the Old Sash Mill.

This is Surf City Wine University's third semester. Various winemakers belonging to Surf City Vintners have led previous classes, collectively sharing more than 150 years of winemaking experience.

Past classes included Make Your Own Wines with Kate Fox of Vino Tabi, Santa Cruz Mountains Pinot Noirs with Nick Guerrero of Vine Hill Winery, Chardonnay Styles with Steve Storrs of Storrs Winery and Terroir: Understand the Mystery with Joe Miller of Rexford Winery.