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Viking Cooking School

Search Classes

All

Address:
 Viking Cooking School
 The Township at Colony Park (next to SummerHouse)
 1107 Highland Colony Parkway
 Ridgeland, MS 39157
[Map](#)

Contact:
 Phone: (601) 898-8245
 Fax: (601) 898-7762
[Email Us](#)

Hours:
 Please check calendar for dates and times.

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Cheese and Wine Tasting

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Explore the fascinating world of cheese and wine - and how they can be a match made in heaven. Learn all about various types of cheese categorized by texture, milk type and flavor. Then discover the secret to purchasing, storing and serving both fresh and aged cheeses. Through both tasting and discussion, we'll teach you all the basic principles for successful cheese and wine pairings. You'll be amazed how well triple cream cheeses pair with sparkling wines, and how well, despite what you may have heard, white wines pair with countless cheeses. We'll sample some classic combinations such as great big reds with blues as well as some contemporary, artisanal cheeses paired with up-and-coming varietals.

Premium cheeses and wine from around the world.

Adult classes are designed for students 16 years of age or older. (Note: Students must be 21 years of age to consume alcohol.)

Cheese and Wine Tasting : Remaining Dates and Times in Ridgeland, MS

| Quantity | Price | Date & Time | Format | Venue | Instructor(s) | Status |
|--------------------------------|---------|---------------------------------------|--------|--------------|---------------|---------------|
| <input type="text" value="0"/> | \$99.00 | Thursday, Mar 29 6:00 PM - 8:30 PM | Demo | Demo Theater | | 36 seats left |

[Add To Cart](#)

Venues: D = Demo Theater, HO = Hands-on Kitchen, AS = Appliance Showroom, OG = Outdoor Grill, OS = Off Site, RF = Retail Floor, SK = Showcase Kitchen, TC = Training Center, WT = Wine Tasting Room

- Related Classes:**
- [Cheese 101](#)
 - [Fondue and Wine Party](#)
 - [Food and Wine Pairing: Napa Valley Style](#)
 - [Superfoods Wine Dinner](#)
 - [The Essential Wine Series 1: How to Taste Like A Pro](#)
 - [The Essential Wine Series 2: The Important Whites](#)
 - [The Essential Wine Series 3: Crisp and Aromatic Whites](#)
 - [The Essential Wine Series 4: Elegant and Earthy Reds](#)
 - [The Essential Wine Series 5: The Big Reds](#)
 - [The Essential Wine Series 6: Great Beginnings and Sweet Endings: Sparkling Wines and Dessert Wines](#)