



**MOUNTAINEER
HARD, ALPINE-STYLE COW'S MILK CHEESE**

WHILE WE HAVE BEEN MAKING MOUNTAINEER SINCE OUR SECOND YEAR, THIS CHEESE TRULY CAME INTO ITS OWN AFTER A TRIP TO EUROPE IN 2004. THERE WE HAD THE CHANCE TO TASTE THE GREAT ALPINE CHEESES OF VALLE D'AOSTA AND THE SAVOIE AND TOUR SOME OF THE AMAZING EUROPEAN AGING FACILITIES. THIS CRYSTALLIZED OUR VISION OF WHAT MOUNTAINEER SHOULD BE: A DENSE, COMPLEX CHEESE AGED IN THE EUROPEAN STYLE THAT REFLECTS OUR OWN MOUNTAINOUS TERROIR.

TASTING NOTES: MOUNTAINEER HAS A SMOOTH SUPPLE TEXTURE AND A NATURAL BRUSHED RIND. MOUNTAINEER IS AGED IN OUR CELLARS A MINIMUM OF SIX MONTHS, GIVING IT A CONCENTRATED FLAVOR, TOASTED AND NUTTY WITH A HINT OF BUTTERSCOTCH.

RELATED CHEESES: ABONDANCE, FONTINA, BEAUFORT

SERVING SUGGESTIONS: EXCELLENT WITH FIGS OR TOASTED HAZELNUTS, MOUNTAINEER ALSO PAIRS WELL WITH A VIOGNIER OR APPLE AND PEAR CIDERS.

INGREDIENTS: CULTURED RAW MILK, SALT, RENNET

CHEESE CARE: STORE CHEESE IN THE REFRIGERATOR WRAPPED IN WAX PAPER AND PLASTIC WRAP. FOR BEST RESULTS, REPLACE THE WRAPPING EACH TIME YOU OPEN IT; IF ANY MOLD SHOULD FORM, SIMPLY CUT IT OFF. ALWAYS LET YOUR CHEESE COME TO ROOM TEMPERATURE FOR ITS FULL FLAVOR TO DEVELOP. TRIM OFF THE INEDIBLE RIND BEFORE SERVING.