



**WHITETOP**  
**SEMI-SOFT, BLOOMY RIND COW'S MILK CHEESE**

WHITETOP IS NAMED FOR THE NEARBY WHITETOP MOUNTAIN, SITE OF THE HIGHEST SETTLEMENT IN VIRGINIA AND BIRTHPLACE OF OLD-TIME MUSIC LEGEND ALBERT HASH. AS OUR NEWEST OFFERING, WHITETOP HAS GIVEN US AN OUTLET FOR THE EXCESS CREAM FROM OUR RICH JERSEY MILK AS WELL AS FULFILLING OUR LONG-HELD GOAL OF ADDING A BLOOMY RIND CHEESE TO OUR REPERTOIRE. AGING A BLOOMY RIND CHEESE, HOWEVER, HAS BEEN CHALLENGING, AND IT HAS TAKEN SEVERAL YEARS FOR US TO FIND A RECIPE FOR WHITETOP THAT SATISFIES US.

**TASTING NOTES:** SURFACE RIPENED WITH A TENDER, DOWNY WHITE RIND, WHITETOP IS AGED A MINIMUM OF SIXTY DAYS IN OUR CELLARS. THE PASTE IS IVORY-COLORED, WITH A VELVETY, FUDGY TEXTURE AND DELICATE TANGY FLAVOR.

**RELATED CHEESES:** BRILLAT-SAVARIN, PIERRE ROBERT, GRATTE-PAILLE, EXPLORATEUR.

**SERVING SUGGESTIONS:** WHITETOP IS EXCELLENT WITH CRUSTY BREAD, HONEY, OR A SWEET BREAKFAST PASTRY.

**INGREDIENTS:** CULTURED RAW MILK, SALT, RENNET