

AGED GOAT MILK CHEDDAR



Producer: Redwood Hill Farm

Location: Sebastopol, CA

Milk Type: Goat's Milk

Treatment: Pasteurized

Class: Semi-Hard

Rennet: Vegetable

Rind: None

DESCRIPTION

Aged Goat Milk Cheddar takes a classic recipe for English cheddar and gives it an American twist. Although traditional cheddars are generally made from cow's milk, Redwood Hill Farm's aged cheddar is produced from the natural milk of the creamery's herd of pastured dairy goats. The result is a lovely full-flavored and savory cheese that is not too sharp and not too "goaty." The texture is smooth and creamy while the paste evokes sweet hazelnuts and fresh churned butter. Aged Goat Milk Cheddar has won Gold medals at the LA County Fair and the Sonoma County Harvest Fair.

PRODUCER

Redwood Hill Farm is a "different kind of dairy" dedicated to producing the cleanest, best tasting milk for the creamery's award winning goat cheese. Located among the picturesque redwoods in the fertile Green Valley region of Northern California, Redwood Hill Farm lives in harmony with the verdant landscape by farming organically, practicing humane dairying, and operating sustainably. Owner and head cheesemaker Jennifer Bice is a pioneer of artisan cheese in America making goat's milk cheeses of the very highest quality for almost forty years. She considers herself an ecopreneur, giving back to the land with each round of Bucheret, wheel of Camellia, and log of Raw Milk Feta produced.