

JEFFERSON 1 YEAR ORGANIC CHEDDAR®

This aged cheddar is rich in flavors reminiscent of the terroir of the Rogue Valley. It is hand cut and hand milled and features a crystalline texture with a slight sharpness on the tongue rounded by a sweet cream finish. It reflects subtle nuances depending on the season of the year and the type of grass our cows are eating. The flavor is broad and full and finishes with the Rogue Creamery signature sweet, fruity and browned butter taste.

SUGGESTED PAIRINGS:

This cheddar can be seen on restaurant cheese plates along with dried fruit, nuts, and sausages; a glass of Sauvignon Blanc or Pinot Gris will round out this course nicely. Choose this aged cheese when looking for hearty pub fare.

TEAM MEMBER NOTES:

This cheese exudes a complex savory flavor. It delights my taste buds; I find this organic aged cheddar a great pairing with pork roulade.

—Bert Mouron, Cheese Shop Asst. Manager

KEY POINTS:

- USDA Organic
- Hand cut and hand milled cheddar
- Bold taste that finishes with a complex creamy cheddar flavor
- Milk is rBST free
- Non standardized milk
- Non homogenized milk

SHELF LIFE: 9 months.

SUGGESTED STORAGE:

Keep Refrigerated – 38° – 40° F

INGREDIENTS: USDA Certified Organic Pasteurized Cow's Milk, Salt, Enzymes, Cheese Cultures

MILK TYPE: USDA Certified Organic Pasteurized Cow's Milk

RENNET: Organic approved, Vegetarian, GMO Free Microbial Enzyme

CASE SPECIFICS:

421602	40#RW	Block
421682	4/10#RW	Block
421622	6 x 10/8oz	Bar*

*Exact weight

NOTES:



ROGUE CREAMERY

FOR MORE INFORMATION OR TO PLACE AN ORDER:

CALL: 541-665-1155 #170 | VISIT: ROGUECREAMERY.COM

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