



Tasting Notes

Name: _____ No: _____

Address: _____

City: _____ State: _____ Zip: _____

Email: _____

Old German Weissa Kase 🐄 **Type:** Raw milk **Aged:** 8-10 months **Style:** Washed curd

Description: Semi-soft with a touch of tang and a creamy mouthfeel **Pairs with:** Autumn Dawn Apple Butter

Notes: _____

Der Weichen Gehl 🐄 **Type:** Pasteurized milk **Aged:** 45-70 days **Style:** Camembert

Description: Rich, buttery flavor with hints of earthy mushroom

Pairs with: Honey, fresh fruit, slivered almonds, and prosciutto

Notes: _____

Der Gouda Kase 🐄 **Type:** Raw milk **Aged:** 6 months **Style:** Gouda

Description: A rich Gouda with toasted almond and subtle Goat notes **Pairs with:** Prosciutto, walnuts, sweet pickles, and apples

Notes: _____

Der Mutterschaf Kase 🐑 **Type:** Raw milk **Aged:** 6 months **Style:** Tomme

Description: Semi-soft cheese with notes of butter & earth, tangy finish **Pairs with:** Aunt Ruth's Strawberry Rhubarb, red grapes, and pears

Notes: _____

Der Vauden Swiss 🐄 **Type:** Raw milk **Aged:** 8-10 months **Style:** washed curd

Description: Semi-soft with a bit of zip, nutty, creamy mouthfeel **Pairs with:** Reuben's Stone Gound Mustard and Smoked sliced ham

Notes: _____

Emanuel Vom Tal Kase 🐄 **Type:** Pasteurized milk **Aged:** 60 days **Style:** Bloomy rind

Description: Rich, buttery, creamy, tangy finish with hints of grass **Pairs with:** Sweet and savory flavors, cherries, figs, jams, and nuts

Notes: _____

Felsa Yehr 🐄 **Type:** Raw milk **Aged:** 18 months **Style:** Manchego Style

Description: A complex blend of earth & grass with grape undertones

Pairs with: Figs, dates, grapes, dark chocolate, savory green olives, walnuts, and Marcona almonds

Notes: _____

Mountain Valley Sharp Cheddar 🐄 **Type:** Raw milk **Aged:** 36 months **Style:** Cheddar

Description: Semi-soft with a touch of tang and a creamy mouthfeel **Pairs with:** Autumn Dawn Apple Butter

Notes: _____

Der Edel Bleu Kase 🐄 **Type:** milk **Aged:** 36 months **Style:** Stilton Style Blue Cheese

Description: Full flavor bleu balanced with a rich cheddar flavor **Pairs with:** Plums, dates, and walnuts

Notes: _____

Marn Vom Berge 🐄 **Type:** Pasteurized milk **Aged:** 60 days **Style:** Bloomy Rind

Description: A salted butter-brie like quality with a light finish of mushroom **Pairs with:** Rebecca's Strawberry Cranberry, sweet and tangy jams, dark cherries, caramelized spiced nuts, and serrano ham

Notes: _____

Alt Medisher Goat Cheese 🐄 **Type:** Raw milk **Aged:** 10 months **Style:** Aged Gouda

Description: A firm texture with a lush butter flavor with butterscotch and mushroom notes

Pairs with: Berries, stone fruits, and peppery salami

Notes: _____

De Alpen Kase 🐄 **Type:** Raw milk **Aged:** 18 months **Style:** Gruyere Style

Description: A firm cheese with a blend of buttery and nutty flavors **Pairs with:** Smoked or cured meats

Notes: _____

Mountain Home Woodsmoked Cheddar 🐄 **Type:** Raw milk **Aged:** 18 months **Style:** Cheddar

Description: Semi-soft with a touch of tang and a creamy mouthfeel **Pairs with:** Sweet & Spicy Mustard

Notes: _____

Garden Pepper Jack 🐄 **Type:** Raw milk **Aged:** 12 months **Style:** Pepper Jack

Description: A peppery bite tempered with a creamy finish **Pairs with:** Green onions, sour fruits, and sesame seed crackers

Notes: _____
