



GRAYSON *FROM MEADOW CREEK DAIRY*

With its renowned reddish-orange rind and creamy paste, Grayson is the gold standard of a washed-rind cheese. Grayson has a supple, fudgy texture, becoming silky as it warms. Its rich paste is slightly sweet, with grassy notes and a solid earthy undertone. Aged for 5 months, it has a soft, fine texture, a pungent aroma, and a big beefy flavor. This award-winning cheese is made from rich swirls of Jersey-cross milk that are a distillation of the mountainous meadows of Virginia.



FOOD PAIRINGS

Serve with crisped breads or dried fruits; adds a kick to any melted cheese recipe.



BEER PAIRINGS

Belgian Trippel Ale



WINE PAIRINGS

Chardonnay, Rioja



INQUIRIES:

contact@americancheesecompany.com

LOCATION

Meadow Creek Dairy is a family farm perched on the misty, cool reaches of hills at the foot of America's stunning Blue Ridge Mountains. At an elevation of 2,800 feet, the combination of pure water, clean air, and deep soils produce an ideal environment for growing mineral-rich pastures.



THE CHEESEMAKER

Cheesemaker and affineur Helen Feete and her husband Rick have been dedicated to the craft of sustainable farming since 1980. Over the past 37 years, they've constantly improved the genetics and milk quality of their herd while practicing intensive grazing. Meadow Creek's cheese production is resolutely seasonal; the cheese is only made when the cows are on pasture. The animals graze freely on a diverse mixture of perennial grasses and legumes, supplemented with grains, salt and Norwegian kelp. By focusing on the quality of milk and lifestyle of their herd, Meadow Creek has proven that something simple can become truly magnificent.

THE NAME

Grayson is named after the county in which Meadow Creek Dairy is nestled in the rolling hills of Appalachia.

AWARDS

1st Place Farmstead Cheese and 2nd Best in Show, American Cheese Society Awards, 2008
3rd Place Farmstead Cheese, ACS Awards, 2015
3rd Place Washed Rinds, ACS Awards, 2013

CHEESE CARE

Store cheese under refrigeration wrapped in the original paper. Avoid prolonged storage in plastic wrap or other non-breathing material, as this will kill the rind. Always let your cheese come to room temperature before serving for its full flavor to develop.

INGREDIENTS

Cultured Raw Cow's Milk, Salt, Rennet. Hormone-Free and Antibiotic-Free.

RENNET TYPE

Traditional (Animal).

OPTIMAL SHELF LIFE

45 days.

SIZE

2.27-kg. square.

PRODUCT DETAILS

UPC: 863208000100

Pack Size: 4/2.27 kg.

Product Dimensions: 20.25 x 20.25 x 5 cm.

Box Dimensions: 43.25 x 23 x 15.25 cm.

Net Case Weight: 9 kg.

Gross Case Weight: 10 kg.

NUTRITION FACTS

Nutrition Facts	
Serving size	30 g (30g)
Amount Per Serving	
Calories	110
% Daily Value*	
Total Fat 10g	13%
Saturated Fat 7g	35%
Trans Fat 0g	
Cholesterol 55mg	18%
Sodium 125mg	5%
Total Carbohydrate 0g	0%
Dietary Fiber 1g	4%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 6g	12%
Not a significant source of vitamin D, calcium, iron, and potassium	
*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.	