



MOUNTAINEER

FROM MEADOW CREEK DAIRY

Mountaineer is Meadow Creek Dairy's stunning washed-rind take on classic large-format Alpine cheese. Made using raw milk from a single milking of their herd of Jersey cows, Mountaineer is aged for 6 to 9 months to develop a buttery quality that deepens into a complex roasted nutty flavor, mellowing into a rich, beefy finish with a touch of caramelized onion and butterscotch. With a supple, dense texture, this cheese is a tribute to the landscape of the dairy's Virginia terroir.



FOOD PAIRINGS

Excellent with figs or toasted hazelnuts. Delicious melted into pasta dishes.



BEER PAIRINGS

Hoppy ales; pear cider.



WINE PAIRINGS

Viognier; Cabernet Franc.

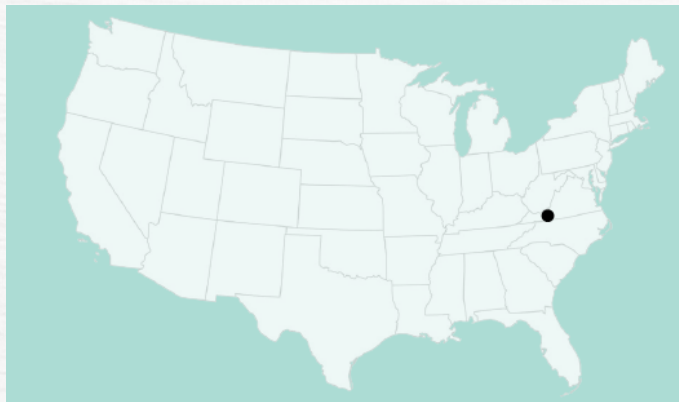


INQUIRIES:

contact@americancheesecompany.com

LOCATION

Meadow Creek Dairy is a family farm perched atop 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 and promoting pasture 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

What better name for a cheese that reflects the bounty of the beautiful mountains of Virginia? An American *alpage* cheese, Mountaineer is made from milk rich with the flavors of the plentiful grasses, legumes and wildflowers of the dairy's mountainous pastures.

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

6.35-kg. round.

PRODUCT DETAILS

UPC: 00863208000100

Pack Size: 1/6.35 kg. (Approx.)

Product Dimensions: 30.5 x 30.5 x 8.9 cm.

Box Dimensions: 35.5 x 35.5 x 15.25 cm.

Net Case Weight: 6.35 kg.

Gross Case Weight: 7 kg.

NUTRITION FACTS

Nutrition Facts	
Serving size	30 g
Amount Per Serving	
Calories	120
% Daily Value*	
Total Fat 10g	13%
Saturated Fat 7g	35%
Trans Fat 0g	
Cholesterol 30mg	10%
Sodium 50mg	2%
Total Carbohydrate 1g	0%
Dietary Fiber 2g	7%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 7g	14%
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.	