



ASHER BLUE

raw grass-based cow's milk blue cheese

Named after our second son, Asher Blue has a unique natural rind and creamy-crumbly texture. This Blue has slightly pungent, mushroomy aromas and earthy, grassy flavors with an unexpectedly mild, salty finish. Bronze Medal 2009 World Cheese, Bronze Medal 2015 World Cheese.

Wine and Beer Pairings:
Desert wines such as Port, Sauternes, or Sherry or a dark ale such as a chocolate stout.

fine

HANDCRAFTED
CHEESES



365 DAYS

BARN FREE

GRASS FED

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