



ASHER BLUE

Raw Grass-Based Cow's Milk Blue Cheese



About Us:

At Sweet Grass Dairy, we are dedicated to producing high quality, flavorful cow's milk cheeses that are a true expression of our unique terroir in south Georgia. Our family is dedicated to farming sustainably in a New Zealand rotational grazing method and upholding the highest level of humane animal husbandry. Our goal is to make cheeses in an old world style to let the true flavors of the grass based milk shine through to the final product.

Cheese Description:

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.

Awards

2nd Place Jungle Jim's Best in Blue 2017
Bronze Medal 2015 World Cheese
Bronze Medal 2009 World Cheese

Wine and Beer Pairings:

Dessert wines such as Port, Sauternes or Sherry or a dark ale such as a chocolate stout

365 DAYS

BARN FREE

GRASS FED

Farm / Company: Sweet Grass Dairy

City, State: Thomasville, GA

Region: South East

Country: USA

Milk Type: Raw Cow

Rennet: Traditional

Rind: Natural

Texture: Creamy & Crumbly

Aging: 60 Days

Size(s): 5-6 lb wheel

Ingredients: Unpasteurized Grass-Based Cow's Milk, Cultures, Traditional Rennet, Sea Salt, P. Roqueforti



CHEESE MAKERS
in the AMERICAN SOUTH

