



GREEN HILL

Grass-Based Cow's Milk Cheese



Farm / Company: Sweet Grass Dairy

City, State: Thomasville, GA

Region: South East

Country: USA

Milk Type: Cow

Milk Treatment: Pasteurized

Rennet: Traditional

Rind: Bloomy, thin rind

Texture: Creamy paste

Aging: 2 weeks

Size(s): 7.5 oz wheel / 8 per case

Shelf Life: 5 weeks

Ingredients: Pasteurized Cow's milk, Atlantic Sea Salt, Traditional Rennet Cheese Cultures

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.

Description:

Green Hill is a double cream, soft-ripened cow's milk cheese made in the style of a Camembert. It has an unctuous, buttery flavor, a thin white bloomy rind, and a smooth, creamy texture. Each wheel is hand ladled and wrapped individually before shipping out of our production facility.

Awards:



2nd Place Jungle Jim's Best in Show 2017

3rd Place Champion of Cheese 2017

1st Place 2015, 2008, 2007 The American Cheese Society

Winner: Silver Medal 2010 World Cheese Awards

Wine and Beer Pairings:

Anything sparkling such as

Champagne, Prosecco, or Cider.

365 DAYS

BARN FREE

GRASS FED



CHEESE MAKERS
in the AMERICAN SOUTH

