



GRIFFIN

Aged Grass-Based Cow's Milk 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:

Griffin is an aged grass-fed cow's milk cheese with a natural rind, firm texture and malty, earthy flavors. We have taken our farmhouse Tomme recipe and adapted it to include soaking the cheese curds in Terminus Porter from a local Georgia brewery before beginning the molding process. In an effort to add complexity to this recipe we choose this Baltic style porter for notes of chocolate and coffee. We love working with Gate City Brewing Company for this flavorful and unique collaboration.

Farm / Company: Sweet Grass Dairy
City, State: Thomasville, GA

Region: South East

Country: USA

Milk Type: Grass-Fed Cow's Milk

Rennet: Traditional

Rind: Natural

Texture: Semi-Firm

Aging: Minimum of 60 days

Size: 7-8lb wheel

Ingredients: Unpasteurized Grass-Based Cow's Milk, Cultures, Traditional Rennet, Sea Salt. Gate City Brewing Company Terminus Porter



CHEESE MAKERS
in the AMERICAN SOUTH

365 DAYS

BARN FREE

GRASS FED