

**GRAFTON
VILLAGE**
C H E E S E

Handmade in Vermont



always unpasteurized

ONE YEAR AGED CHEDDAR

The youngest of our aged cheddars, ripened for one full year. This is a mellow yet balanced cheese with an aroma of fresh apples and a rich, satisfying flavor. A mild table cheese, or a superb melter in the kitchen.

Recommendations: Medium-bodied wines such as Riesling, Beaujolais. Pilsners.



TWO YEAR AGED CHEDDAR

Our signature cheddar, aged for a full two years. Its robust flavors and aroma are balanced by a sweet and nutty body, with a long finish. Versatile on the cheese board or in the kitchen, it's the quintessential New England cheddar.

Recommendations: Balanced, full-bodied wines such as Merlot, White Burgundy. Brown Ale, Sour Beer, Basque-style cider.



THREE YEAR AGED CHEDDAR

A bold cheddar with bright flavors and a creamy, dense texture, aged for at least three years. Sweet and savory aromas give way to lingering nutty, toasty flavors. Pairs elegantly with dried fruit and dark bread.

Recommendations: Bold, full-bodied reds such as Cabernet Sauvignon, Barolo. IPA, Oatmeal Stout.



FOUR YEAR AGED CHEDDAR

Grafton's oldest aged cheddar, matured for four full years. Tangy aromas dominate, with a classic bite and a long, slightly sweet finish. A cheese to savor.

Recommendations: Bold, full-bodied reds such as Cabernet Sauvignon, Barolo. Vintage Port, Porter, Mead, IPA. Whiskey.



MAPLE SMOKED CHEDDAR

Maple Smoked Cheddar is a classic New England cheese, cold-smoked in-house over maple wood chips for at least 3 hours. Rich and smooth, with a sweet finish. Very meltable, a versatile cheese for any use.

Recommendations: Spicy, smoky reds such as Rioja, Syrah. Brown ale, Porter, Dry or off-dry cider.



SMOKED CHILI CHEDDAR

Jalapeno, habanero and pasilla peppers are balanced with smokiness in this creamy young cheddar. Flavors of smoke and spice are grounded by a buttery cheese that melts superbly.

Recommendations: Burgers, Mexican dishes, omelets, soup toppers, sandwiches



TRUFFLE CHEDDAR

Truffle Cheddar is an aromatic cheese with a buttery body and the earthy aromas of black truffle. Pliant in texture and creamy on the tongue, this is a decadent table cheese or addition to any dish.

Recommendations: Risotto, frittatas, quiches, omelets and scrambled eggs, pasta, popcorn



SAGE CHEDDAR

A deeply herbaceous cheddar, flavored with hand-rubbed Dalmatian sage and sage oil. Buttery, sweet flavors play up the heady aromas of sage. Ideal for sandwiches or melted dishes. Perfect for the holiday season.

Recommendations: Mashed or baked potatoes, risotto, turkey sandwiches, quesadillas, biscuits



GARLIC CHEDDAR

Garlic Cheddar is a sweet and buttery cheese with the vibrance of real garlic. A great way to liven up a roast beef sandwich, or add zest to macaroni & cheese.

Recommendations: Macaroni and cheese, biscuits, soups, quiches, mashed and baked potatoes



Small batch cheese made with unpasteurized milk

Premium rBST-free milk from small local family farms

Cheddars made predominantly with Jersey cow milk for a richer, creamier profile

Artisan cave-aged specialty cheeses using cow, sheep and mixed milks

Versatile cheeses, from melted toppings to flavorful sauces to distinctive boards

A MISSION-DRIVEN BUSINESS OF THE NON-PROFIT WINDHAM FOUNDATION

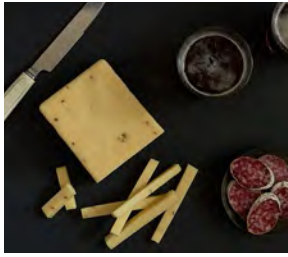
supporting Vermont's rural communities

VERMONT LEYDEN

Our traditional Dutch-style Leyden cheese is sprinkled with whole cumin seeds, lending earthy notes to a sweet and butter-forward cheddar.

Perfect for snacking or sandwiches, but also a star in the kitchen.

Recommendations: Amontillado and Fino Sherry. Wide variety of beer styles, including Gose.



TRADITIONAL CLOTHBOUND CHEDDAR

A cave-aged, bandage-wrapped cheddar aged for 6-8 months. Comparable to English clothbound cheddars with a grassy aroma, nutty body, and long savory finish. Vegetarian approved.

Recommendations: Old-World classics such as Chablis, Pinot Noir, Riesling. Wheat Beer, Red Ale. Dry or off-dry cider.



QUEEN OF QUALITY CLOTHBOUND CHEDDAR

A limited-edition version of our Clothbound Cheddar, made with 100% Jersey cow milk from Vermont's Spring Brook Farm. Savory, meaty and complex. Vegetarian approved.

Recommendations: Old-World classics such as Chablis, Pinot Noir, Riesling. Wheat Beer, Red Ale. Dry or off-dry cider.



BEAR HILL

An alpine-style cheese made with 100% sheep's milk and cave-aged for a minimum of 5 months. Firm yet pliant, and creamy on the tongue.

Flavors are sweet, fruity and nutty with a long, savory finish.

Recommendations: Aromatic, spicy whites & reds such as Viognier, Chenin Blanc, Cote du Rhone. IPA. Normandy-style hard cider.



SHEPSOG

Made with a blend of sheep and cow milk, this natural rinded cave-aged beauty has bright, lemony flavors and a sweet, nutty finish. Pair with toasted nuts and raw honey, or shave over grilled vegetables. A true Vermont original.

Recommendations: Earthy Reds such as Zinfandel, Primitivo, Sauvignon Blanc. Normandy-style hard cider.



Sales of Grafton Village Cheeses support the work of The Windham Foundation, a nonprofit operating foundation that supports Vermont's rural way of life through the operation of our artisanal cheese company and The Grafton Inn, a 150 year old Inn at the heart of the village of Grafton. Besides the social and economic capital these enterprises provide for the state of Vermont, our local communities, and family dairy farms, the Foundation also convenes conferences on important public policy issues, offers a popular annual workshop for teachers on place-based education and administers a grants program open to organizations around the state. Grants are awarded to community-based organizations working on small scale agriculture, open land, the arts, historic preservation, education and social services. Since its inception 50 years ago, the Foundation has granted over \$12 million dollars. Our team members are proud to be part of these efforts.



GVCC ITEM CODE	AGE / TYPE / SIZE	CASE PACK
25CC	CURRENT CHEDDAR 5 LB LOAF	2/5#
C0002	>1 YR CHEDDAR UN CUT BLOCK	1/40#
C0008	>1 YR CHEDDAR 10 LB PRINT	1/10#
C0012	>1 YR CHEDDAR 5 LB LOAF	2/5#
C0024	>1 YR CHEDDAR BRICK/CRYO	6/1#
C0026	>1 YR CHEDDAR BRICK/WAX	6/1#
C0028	>1 YR CHEDDAR BAR/CRYO	12/8OZ
C0040	>1 YR CHEDDAR BAR/WAX	12/8OZ
C0042	>1 YR CHEDDAR WHEEL/WAX	12/8OZ
C0048	>1 YR CHEDDAR BAR/WAX	24/4OZ
C0048C	>1 YR CHEDDAR BAR/CRYO	24/4OZ
R0002	>2 YR CHEDDAR UN CUT BLOCK	1/40#
R0008	>2 YR CHEDDAR 10 LB PRINT	1/10#
R0012	>2 YR CHEDDAR 5 LB LOAF	2/5#
R0024	>2 YR CHEDDAR BRICK/CRYO	6/1#
R0026	>2 YR CHEDDAR BRICK/WAX	6/1#
R0028	>2 YR CHEDDAR BAR/CRYO	12/8OZ
R0040	>2 YR CHEDDAR BAR/WAX	12/8OZ
R0042	>2 YR CHEDDAR WHEEL/WAX	12/8OZ
R0048	>2 YR CHEDDAR BAR/WAX	24/4OZ
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X0002	>3 YR CHEDDAR UN CUT BLOCK	1/40#
X0008	>3 YR CHEDDAR 10 LB PRINT	1/10#
X0012	>3 YR CHEDDAR 5 LB LOAF	2/5#
X0024	>3 YR CHEDDAR BRICK/CRYO	6/1#
X0028	>3 YR CHEDDAR BAR/CRYO	12/8OZ
F0002	>4 YR CHEDDAR UN CUT BLOCK	1/40#
F0008	>4 YR CHEDDAR 10 LB PRINT	1/10#
F0012	>4 YR CHEDDAR 5 LB LOAF	2/5#
F0024B	>4 YR CHEDDAR BRICK/BLK CRYO	6/1#
F0028B	>4 YR CHEDDAR BAR/BLK CRYO	12/8OZ

GVCC ITEM CODE	AGE / TYPE / SIZE	CASE PACK
H0012	MAPLE SMOKED 5 LB LOAF	2/5#
H0024	MAPLE SMOKED BRICK/CRYO	6/1#
H0026	MAPLE SMOKED BRICK/WAX	6/1#
H0028	MAPLE SMOKED BAR/CRYO	12/8OZ
H0040	MAPLE SMOKED BAR/WAX	12/8OZ
H0042	MAPLE SMOKED WHEEL/WAX	12/8OZ
H0048	MAPLE SMOKED BAR/WAX	24/4OZ
H0048C	MAPLE SMOKED BAR/CRYO	24/4OZ
G0012	GARLIC CHEDDAR 5 LB LOAF	2/5#
G0028	GARLIC CHEDDAR BAR/CRYO	12/8OZ
G0040	GARLIC CHEDDAR BAR/WAX	12/8OZ
G0042	GARLIC CHEDDAR WHEEL/WAX	12/8OZ
G0048	GARLIC CHEDDAR BAR/WAX	24/4OZ
G0048C	GARLIC CHEDDAR BAR/CRYO	24/4OZ
S0012	SAGE CHEDDAR 5 LB LOAF	2/5#
S0028	SAGE CHEDDAR BAR/CRYO	12/8OZ
S0040	SAGE CHEDDAR BAR/WAX	12/8OZ
S0042	SAGE CHEDDAR WHEEL/WAX	12/8OZ
S0048	SAGE CHEDDAR BAR/WAX	24/4OZ
S0048C	SAGE CHEDDAR BAR/CRYO	24/4OZ
SCC12	SMOKED CHILI CHEDDAR LOAF	2/5#
SCC28	SMOKED CHILI CHEDDAR BAR	12/8OZ
SCC48C	SMOKED CHILI CHEDDAR/CRYO	24/4OZ
110VLEY	VERMONT LEYDEN WHEEL	1/22#
L0008	VERMONT LEYDEN 10 LB PRINT	1/10#
L0012	VERMONT LEYDEN 5 LB LOAF	2/5#
L0024	VERMONT LEYDEN BRICK/CRYO	6/1#
TR008	TRUFFLE CHEDDAR 10 LB PRINT	1/10#
TR012	TRUFFLE CHEDDAR 5 LB LOAF	2/5#
TR028	TRUFFLE CHEDDAR BAR/CRYO	12/8OZ
TR048C	TRUFFLE CHEDDAR BAR/CRYO	24/4OZ
120CACH	TRADITIONAL CLOTHBOUND CHEDDAR	1/20#
120QQCB	QUEEN OF QUALITY CLOTHBND	1/20#
15BH	BEAR HILL	1/11#
15SHEP	SHEPSOG	1/11#

CHEESE INFORMATION

Milk: No hormones or antibiotics; predominantly Jersey cow milk

Rennet: Microbial, vegetarian approved

Cheddar Ingredients: Unpasteurized cow milk, salt, cultures, enzymes

Garlic Cheddar Ingredients: Unpasteurized cow milk, salt, cultures, enzymes, granulated garlic

Sage Cheddar Ingredients: Unpasteurized cow milk, salt, cultures, enzymes, Dalmatian sage rub, sage oil extract

Smoked Chili Cheddar Ingredients: Unpasteurized cow milk, habanero & jalapeño peppers, salt, pasilla peppers, cultures, enzymes

Vermont Leyden Ingredients: Unpasteurized cow milk, salt, cultures, enzymes, cumin seeds

Truffle Cheddar Ingredients: Unpasteurized cow milk, salt, Italian truffles (truffle, water, salt, aromas), truffle oil (olive oil, truffle flavor), enzymes, cultures

Bear Hill Ingredients: Unpasteurized sheep milk, salt, cultures, enzymes

Shepsog Ingredients: Unpasteurized sheep and cow milk, salt, cultures, enzymes



Handmade in Vermont

GRAFTON VILLAGE CHEESE

400 LINDEN ST.

BRATTLEBORO, VERMONT 05301

800-472-3866 | 802-246-2210 FAX

grafftonvillagecheese.com



A company of the Windham Foundation, our profits are used to support Vermont's rural communities.

