



Traditional New England Style

**2 YEAR AGED
CHEDDAR
CHEESE**

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Our signature cheddar has earned national acclaim for its mellow tartness, creamy mouthfeel, and unforgettable individuality.

Handmade
in Vermont
with milk from
Vermont Family
Farms

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

CHEESE ON A MISSION As a part of the Windham Foundation, we work to support Vermont's rural communities; you directly support that mission when you purchase Grafton Village Cheese.



grafftonvillagecheese.com