

**GRAFTON  
VILLAGE  
CHEESE CO**

**CAVE AGED COW + SHEEP CHEESE**

**SHEPSOG  
CHEESE**

# SHEPSOG

A mixed milk, natural rinded cave-aged cheese made with sheep and cow's milk. Aged 5-7 months. Bright lemony flavors. Sweet, nutty finish.

Handmade  
in Vermont  
with milk from  
Family Farms

Pairing Suggestions: Earthy Reds such as Zinfandel, Primitivo, Sauvignon Blanc. Normandy-style hard 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](http://grafftonvillagecheese.com)