

GRAFTON VILLAGE CHEESE CO



Handmade
in Vermont
with milk from
Family Farms

CAVE AGED DELICIOUSNESS



Our distinctive cave aged cheeses reflect the quality and taste that are the hallmarks of Grafton's award-winning cheeses. Our cheesemaking traditions in the historic Village of Grafton, Vermont date from the 19th century and have stayed over the years: we make our cheese by hand using premium milk collected from small, local family farms.



CAVE-AGED CLOTHBOUND CHEDDAR

Grafton's signature Clothbound Cheddar is wrapped in cheesecloth and cave-aged for a minimum of 7 months, a traditional method that allows this cheese to take on a deeper variety of flavors. The texture is firm and creamy with aromas of cave, mushrooms and fresh butter. Flavors are reminiscent of a traditional English cheddar: grassy, nutty notes dominate with lemony accents and a smooth, lactic body that carries on through with a meaty finish. **INGREDIENTS:** Unpasteurized cow milk, salt, culture, enzymes.

CHEESE INFO

ITEM CODE	CHEESE NAME	CASE PACK
120CACH	Traditional Clothbound Cheddar, Full Wheel	1/20#
110CACH	Traditional Clothbound Cheddar, 1/2 Wheel	1/10#
45CACH	Traditional Clothbound Cheddar, 1/4 Wheel	4/5#
12RWCACH	Traditional Clothbound Cheddar, Wedge	12/7-9oz



SHEPSOG is the Algonquin word for "sheep", which once covered Vermont's hillsides during the booming wool industry of the 19th century. The forest has since reclaimed our hills, but we still source top quality sheep milk to make this mixed-milk, cave-aged beauty.

Made from unpasteurized sheep and cow's milk and aged a minimum of 7 months, Shepsog has a firm texture with aromas of cultured butter and fresh buttermilk, alongside bright flavors that are lemony and sweet, with notes of caramel and a clean, nutty finish. **INGREDIENTS:** Unpasteurized cow & sheep milk*, salt, cultures, enzymes.

CHEESE INFORMATION

ITEM CODE	CHEESE NAME	CASE PACK
15SHEP	Shepsog	1/11#
10661	Shepsog 1/2 wheel	1/5.5#



BEAR HILL Named for the scenic bluff overlooking the village of Grafton, Bear Hill is a washed-rind, alpine-style cheese made with unpasteurized sheep's milk and aged a minimum of 7 months. This cheese combines the sweet and nutty flavors characteristic of alpine cheeses with the fruity and savory complexity of sheep's milk. Bear Hill has a firm yet pliant texture, turning creamy on the tongue. Rich aromas of hazelnut and browned butter give way to a balanced harmony of flavors ranging from toasted nuts to artichokes in butter, with a long, savory finish. **INGREDIENTS:** Unpasteurized sheep milk*, salt, cultures, enzymes.

CHEESE INFORMATION

ITEM CODE	CHEESE NAME	CASE PACK
15BH	Bear Hill	1/11#

*Sheep's milk sourced from Central New York Dairy Sheep Milk Producers.



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Grafton Village Cheese is SQF-certified and committed to food safety



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.