

GRAFTON VILLAGE CHEESE CO



Handmade
with Milk
from Family
Farms



The tradition of handcrafted cheese in Grafton Village dates back to 1892, when local dairy farmers delivered their raw milk to the village creamery to have it turned into cheese. Today, our cheddars are aged from one to three years. With each aging year, a new flavor profile emerges.

AGED CHEDDARS



ONE YEAR CHEDDAR Our 1 Year Aged Cheddar is mellow yet balanced, with aromas of butter and fresh grass. Flavors start off bright and lemony, evolving into a rich and nutty finish.



TWO YEAR CHEDDAR Classic New England cheddar: buttery notes, bold, sharp tang and nutty finish. The aroma is lactic and bright, with flavors of sweet cream, freshly mown hay and cultured milk. Moderate acidity carries throughout.

INFUSED CHEDDARS



MAPLE SMOKED Cold smoked over maple and hardwood chips, Grafton's Maple Smoked Cheddar has a mild, buttery body with heady aromas of campfire and smoked ham. A smooth and savory cheese with a subtle, smoked flavor.



SMOKED CHILI Smoked Chili Cheddar with habañero, jalapeño and pasilla peppers has the right balance of chili flavor and spice. Cold-smoking over maple and hardwood chips adds a woodsy aroma.



TRUFFLE Fresh truffles and truffle oil are used to infuse this mild cheese. Sweet and buttery flavors provide the anchor for the musky, earthy, sensual aromas of truffle. Its semi-firm texture is both pliant and creamy.

VERMONT MADE ARTISAN CAVE-AGED CHEESES

Handcrafted in small batches, our distinctive cave-aged cheeses reflect the quality and taste that are the hallmarks of Grafton's award-winning cheeses. Aged to perfection in our Vermont caves.

CAVE-AGED CLOTHBOUND CHEDDAR

Grafton's signature Clothbound Cheddar is wrapped in cheesecloth and cave-aged for a minimum of seven 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.



SHEPSOG Made from unpasteurized sheep and cow's milk and aged a minimum of seven 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.

50% COW'S MILK, 50% SHEEP'S MILK



BEAR HILL Bear Hill is a washed-rind, alpine-style cheese made with unpasteurized sheep's milk and aged a minimum of seven 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.

100% SHEEP'S MILK



STORYTELLER Storyteller is a Pyrenees-style cave aged sheep's milk cheese made with 100% unpasteurized/raw sheep's milk. Aged in traditional basket-weave molds for at least six months in our caves, its creamy paste, earthy aroma, and balance of nutty and grassy flavors, make it an ideal representation of sheep's milk cheese.

100% SHEEP'S MILK

AGED CHEDDARS

ITEM CODE	AGE / TYPE / SIZE	CASE PACK
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ONE YEAR CHEDDAR

25CC	CURRENT CHEDDAR 5 LB LOAF	2/5#
C0002	1 YR CHEDDAR UNCUT BLOCK	1/40#
C0008	1 YR CHEDDAR 10 LB PRINT	1/10#
C0012	1 YEAR CHEDDAR 5 LB LOAF	2/5#
C0024	1 YR CHEDDAR BRICK / CRYO	6/1#
C0028	1 YR CHEDDAR BAR / CRYO	12/80Z
C0050C	1 YEAR CHEDDAR BAR / CRYO	12/40Z

TWO YEAR CHEDDAR

R0002	2 YR CHEDDAR UNCUT 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#
R0028	2 YR CHEDDAR BAR / CRYO	12/80Z
R0050C	2 YR CHEDDAR BAR / CRYO	12/40Z

INFUSED CHEDDARS

MAPLE SMOKED

H0012	MAPLE SMOKED 5 LB LOAF	2/5#
H0024	MAPLE SMOKED BRICK / CRYO	6/1#
H0028	MAPLE SMOKED BAR / CRYO	12/80Z
H0050C	MAPLE SMOKED BAR / CRYO	12/40Z

SMOKED CHILI

SCC12	SMOKED CHILI CHEDDAR LOAF	2/5#
SCC28	SMOKED CHILI CHEDDAR BAR	12/80Z
SCC50C	SMOKED CHILI CHEDDAR / CRYO	12/40Z

TRUFFLE

TR008	TRUFFLE CHEDDAR 10 LB PRINT	1/10#
TR012	TRUFFLE CHEDDAR 5 LB LOAF	2/5#
TR028	TRUFFLE CHEDDAR BAR / CRYO	12/80Z
TR050C	TRUFFLE CHEDDAR BAR / CRYO	12/40Z

ARTISAN CAVE-AGED CHEESES

ITEM CODE	AGE / TYPE / SIZE	CASE PACK
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CLOTHBOUND CHEDDAR

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 50% COW'S MILK, 50% SHEEP'S MILK

15SHEP	SHEPSOG	1/11#
10661	SHEPSOG, 1/2 WHEEL	1/5.5# *

BEAR HILL 100% SHEEP'S MILK

15BH	BEAR HILL	1/11#
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STORYTELLER 100% SHEEP'S MILK

13ST	STORYTELLER	1/6.6#
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* 1/2 wheels must be ordered in multiples of two

CHEESE INFORMATION

Milk: No hormones or antibiotics

Rennet: Vegetarian approved

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

Smoked Chili Cheddar Ingredients: Unpasteurized cow milk, habanero & jalapeño peppers (habanero & jalapeño peppers, water, salt, vinegar, calcium chloride), salt, pasilla peppers, cultures, enzymes

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 cow milk, unpasteurized sheep milk, salt, cultures, enzymes

For more resources, please visit:

grafftonvillagecheese.com/wholesale-information



533 Townshend Road
Grafton VT 05146



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.

