



# AGED RAW CHEDDAR

## GOAT MILK CHEESE

### AGED OVER 6 MONTHS

#### NUTTY. AGED. FRUITY.

Raw goat milk and extra aging create a cheddar cheese that is rich, nutty and increasingly complex over time. Its creamy texture and deep flavor evolves as it ages.



#### USES & PAIRINGS

This complex cheddar is great as a stand alone on any artisan cheese board.

Beer: Ciders & Fruit Beers, Bock, Stout, Pale Ale  
Wine: Cabernet Sauvignon, Chardonnay, Pinot Noir

Item #	Product Description	Pack Size	Case Dimensions L x W x H	Pallet Size Ti x Hi	Cube	UOM	Shelf Life	UPC (Retail Only)	Case Code
0212	Aged Raw Cheddar - Chunk	12/6 oz.	12 in. x 4 in. x 4 in.	40 x 10	0.11	CS	365	10855336004492	8-55336-00449-5

8/24/18



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A Mosaic Meadows  
Company