



## Artisan Cheeses

Castle Rock Reserve

Cowbilly

Farmhouse Cheddar

Gouvarti

Knapp Valley

Lemonweir Gold

Lindina

Petenwell Reserve

Redstone Robust

Smoked Alpine

## Natural Valley Cheese

Natural Valley cheeses are made with both cow and goat milk from a cooperative of Amish farm families in southwest Wisconsin. Old practices of pasturing animals and hand-milking still take place on these farms. They chill and store the fresh milk in metal milk cans. We pick the milk up daily from the farms and then it is segregated to make specific kinds of cheese.

The farms are situated in the scenic Kickapoo Valley of southwest Wisconsin, which encompasses the 8600 acre Kickapoo Valley Reserve offering a multitude of rare, protected and endangered prairie plants to the region. This wonderful mix of prairie is delectable grazing land for the animals. Their milk has complexity in flavor that is informed by the make up of the prairie throughout the seasons. In the end, we get to taste the seasons of the prairie in our cheeses.

Our entire line of artisan cheeses require handcrafting with special handling of the curd, specific forms

to shape each cheese variety, and specialized aging and affinage or ripening.

Some of Natural Valley cheeses are cave-aged, hand-rubbed and surface ripened to promote the full, complex flavors and old world appearances. Others are cellar cured and aged in the Wisconsin River area where the temperature and humidity are ideal. Our remaining varieties are brined and smoke-cured for the perfect finish. We have true passion for the art of cheese making at Natural Valley Cheese.

### Castle Rock Reserve



Castle Rock Reserve is a semi-hard cheese with a medium to robust flavor and smooth, firm texture. Formed in a cloth-bound 12-pound wheel to cellar age for a minimum of 90 days, and carefully aged beyond 90 days for a full rich flavor.

### Cowbilly



An American Cheese Society award winner, Cowbilly is a hand-washed artisan cheese aged on cedar boards for a minimum of 60 days; crafted from an equal blend of hand-milked cow and goat's milk. Cellar aging and the unique combination of cultures results in a delightful medley of flavors with a savory burnt orange rind.

### Farmhouse Cheddar



Farmhouse cheddar is a semi-hard artisan cheddar cheese with a medium to robust flavor, and smooth body. Formed in a cloth-bound wheel for aging in a cave at least 90 days...or beyond for full rich flavor development.

### Gouverti



Gouverti is a semi-soft cheese crafted in a 10-pound wheel, and aged a minimum of 6 months to finish with a wonderful, smooth, tangy and slightly sweet flavor. This artisan cheese is similar in texture to a creamy havarti, having a smooth, white appearance but offers a more robust flavor.

### Knapp Valley



A semi-soft, washed-rind cows milk cheese formed in a 6-pound wheel. The artisan cheese is hand-washed and aged for at least 60 days on cedar boards to produce a red-orange rind and creamy white interior with a hardy, robust flavor as it finishes in a special curing cellar.

### Lemonweir Gold



Lemonweir Gold is a semi-soft cheese formed in a 10-pound wheel; mild flavor and a hint of Swiss nuttiness; smooth, firm texture. This artisan cheese is a 2005 award winner, named for the beautiful Lemonweir River Valley.

### Lindina



Lindina is crafted with hand-milked, pasture-fed goats milk from the Kickapoo Valley. Formed in a 6-pound wheel, the cheese body is semi-soft, mild, sweet, and earthy flavored as it's cave-aged for a minimum of 60 days in a natural cave, producing a multi color rind.

### Petenwell Reserve



Petenwell reserve is a semi-soft, cave-aged goat cheese with an earthy, nutty flavor that is truly unique! The rind is made up of distinctive Trade Lake natural molds. This artisan cheese won 2nd place in its class in the 2006 World Cheese Championship.

### Redstone Robust



A semi-soft, washed-rind goat cheese formed in a 6-pound wheel. The artisan cheese is hand-washed for 60 days to produce a red-orange rind and creamy white interior with a hardy, robust flavor as it finishes in a special curing cellar.

### Smoked Alpine



This artisan cheese is a semi-soft, brined goat cheese. The 6-pound wheel is smoked with apple wood which gives this a creamy, white cheese a beautiful exterior and a delicious, tangy flavor.

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