



GRAYSON
SEMI-SOFT, WASHED RIND COW'S MILK CHEESE

NAMED AFTER THE COUNTY WE LIVE IN, GRAYSON WAS ORIGINALLY INSPIRED BY OUR VISIT TO WALES AND IRELAND IN 2000. OVER THE YEARS WE HAVE REFINED OUR MAKE PROCESS, INCLUDING DEVELOPING A SPECIAL METHOD FOR QUICKLY HOOPING THE CHEESE AND DEDICATING ONE OF OUR CELLARS TO ITS AGING. THE RESULT HAS BEEN A UNIQUELY FLAVORED CHEESE THAT SHOWCASES OUR MILK AND OUR PASTURES.

TASTING NOTES: STYLED AFTER THE ITALIAN TALEGGIO OR FRENCH LIVAROT BUT WITH OUR RICH JERSEY MILK AND A LONGER AGING TIME. SURFACE RIPENED WITH A THIN REDDISH-ORANGE WASHED RIND, GRAYSON IS A SOFT CHEESE, FINELY TEXTURED, BULGY AND SLIGHTLY RUNNY WHEN FULLY RIPE AND SERVED AT ROOM TEMPERATURE. VERY RICH AND BEEFY WITH A PUNGENT AROMA AND A NUTTY, SWEET OVERTONE.

RELATED CHEESES: TALEGGIO, LIVAROT, PONT-L'EVÊQUE

SERVING SUGGESTIONS: GRAYSON IS A VERY FLAVORFUL CHEESE WHICH STANDS WELL ON ITS OWN BUT IS ALSO EXCELLENT WITH BREAD OR DRIED FRUIT. FOR SOMETHING DIFFERENT, WE LIKE TO HAVE GRAYSON AS A DESSERT COURSE OR LIGHTLY DRIZZLED WITH HONEY. GRAYSON GOES WELL WITH A FULL-BODIED WHITE WINE OR A LIGHT RED, BUT WE ALSO LIKE IT WITH DESSERT WINES SUCH AS LINDEN'S LATE HARVEST.

INGREDIENTS: CULTURED RAW MILK, SALT, ANIMAL RENNET

CHEESE CARE: WASHED RIND CHEESES HAVE A DISTINCTIVE AROMA WHICH MAY BE CONCENTRATED WITHIN THE WRAPPING, BUT WHICH QUICKLY DISSIPATES WHEN THE CHEESE IS OPENED AND ALLOWED TO BREATHE. STORE CHEESE IN THE REFRIGERATOR WRAPPED IN WAX PAPER AND PLASTIC WRAP. FOR BEST RESULTS, REPLACE THE WRAPPING EACH TIME YOU OPEN IT; IF ANY MOLD SHOULD FORM, SIMPLY CUT IT OFF. ALWAYS LET YOUR CHEESE COME TO ROOM TEMPERATURE FOR ITS FULL FLAVOR TO DEVELOP.