CAPRIOLE GOAT CHEESE

Our cheeses are proudly crafted with pasteurized Indiana goat milk.



SURFACE-RIPENED Geotrichum Candidum rind, aged 7-10 days. 10 day lead time recommended.



Wabash Cannonball 4 oz. ea.

Hand-rolled boule of creamy ripened chèvre with traditional flavorless vegetable ash under rind.

6 per wooden crate, not individually wrapped. Shipped young, develops character over a 5-6 week shelf life.



Flora

6 oz. ea.

Hand-molded disc of ripened chèvre with traditional vegetable ash under rind. Flora is the newest in Capriole's collection and ideal for both restaurant or retail settings.

6 per wooden crate, wrapped in cheese paper. Greater depth of flavor and creamline develop over a 5-6 week shelf life.



1 lb. ea.

Hand-ladled loaf of ripened chèvre with traditional vegetable ash under rind and marbled throughout.

3 per wooden crate, wrapped in cheese paper. Ships young; continues to ripen over a 6-7 week shelf life.



Piper's Pyramide

10 oz. ea.

Truncated pyramid of hand-ladled ripened chèvre with smoked Spanish paprika under rind and marbled throughout, offering a hint of smoky depth.

6 per wooden crate, wrapped in cheese paper. Ships young; continues to ripen over a 6-7 week shelf life.



Fresh

8 oz. ea. or 5 lb. loaf

Light fluffy chèvre with tart fresh milk flavor, packaged for retail or wholesale. Both sizes also available with wasabi added for a slight kick.

12 logs per case, or 1 5 lb. loaf per each. Vacuum packed, BPA-free; shelf life 120 days.

Tea Rose

6 oz. ea.

Fragrant herbs, flower petals, and a touch of fennel pollen subtly compliment our light, lactic curd — Tea Rose is a breath of Spring.

12 per case. Vacuum packed, BPA-Free; shelf life 90 days.

O'Banon

6 oz. ea.

Creamy disc of chèvre, wrapped in bourbon-soaked chestnut leaves secured by raffia. Surface leaf impressions and unwrapped leaf arrangement make for a perfect cheese plate centerpiece.

12 per case. Vacuum packed, BPA-Free; shelf life 150 days.

Old Kentucky Tomme 4-5 lb. ea.

Aged wheel of semi-soft goat cheese with a bloomy natural rind. Buttery, smooth, and versatile; a superb melting cheese.

1 per case, wrapped in cheese paper. Continues to age over a 60+ day shelf life.

Julianna

1 lb. ea.

Aged wheel of semi-soft goat cheese with a bloomy natural rind flecked with Herbes de Provence, calendula, and safflower petals. Mushroomy, approachable, aromatic, and beautiful.

2 per case, wrapped in cheese paper. Continues to age over a 60+ day shelf life.

Mont St. Francis

1 lb. ea.

Aged wheel of semi-soft goat cheese with a *Brevibacterium Linens* rind and finished with Monnik Beer Co.'s His Dark Materials milk stout. Beefy, salty, and pungent.

2 per case, wrapped in cheese paper. Continues to age over a 50+ day shelf life.