

Capriole

All of Capriole's cheeses are made from fresh, pasteurized, Indiana goat milk



Fresh Goat Cheese



Category: Fresh

- ◆ Light fluffy chevre with tart fresh milk flavor, packaged for retail or wholesale
 - ◆ Crumble on salads, fill pastries, top canapes
 - ◆ Vacuum packed, BPA-free; shelf-life 120 days
- ◆ Both sizes available with Wasabi added for a slight kick
 - ◆ 12/8 oz. or 1/5 lb. loaf

Category: Fresh

- ◆ Creamy disc of fresh, hand-ladled chevre, wrapped in chestnut leaves marinated in bourbon
- ◆ Surface leaf impressions and unwrapped leaf arrangement make this a perfect cheese plate addition
 - ◆ Vacuum packed, BPA-Free; shelf-life 150 days
 - ◆ 12/6 oz., 7-10 day lead time recommended

O'Banon



Wabash Cannonball



Surface Ripened, 7-10 days

- ◆ Hand-rolled boule of creamy ripened chevre with vegetable ash and a Geotrichum candidum rind
 - ◆ Traditional ash (flavorless vegetable ash) under rind
- ◆ Shipped young, develops character over a 5-6 week shelf-life
- ◆ 3-4 oz. ea., 6 per wooden crate, not individually wrapped, 7-10 day lead time recommended

Surface Ripened, 7-10 days

- ◆ Hand-molded disc of ripened chevre with vegetable ash and a wrinkled Geotrichum candidum rind
- ◆ Flora is the newest cheese in Capriole's collection and ideal for restaurant or retail
- ◆ Age increases her depth, flavor, and creaminess over a 5-6 week shelf-life
- ◆ 6 oz. ea., 6 per wooden crate, individually wrapped in cheese paper, 7-10 day lead time recommended

Flora



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Sofia



Surface Ripened, 7-10 days

- ◆ Hand-ladled loaf of ripened chevre, with a light Geotrichum candidum rind, traditional vegetable ash under rind and marbled throughout
- ◆ Ships young and continues to ripen over a 6-7 week shelf-life
- ◆ 1 lb. ea., 3 per wooden crate, wrapped in cheese paper 7-10 day lead time recommended

Surface Ripened, 7-10 days

- ◆ Truncated pyramid of hand-ladled ripened chevre, light Geotrichum candidum rind, Smoked Spanish Paprika under rind and marbled throughout for a hint of smoky depth
- ◆ Ships young, continues to ripen over a 6-7 week shelf-life
- ◆ 10 oz. ea., 6 per wooden crate, wrapped in cheese paper, 7-10 day lead time recommended

Piper's Pyramide



Aged, 120+ days

- ◆ An aged wheel of semi-soft goat cheese with a smooth Penicillium candidum and light Brevibacterium linens rind
 - ◆ Buttery, smooth, and versatile—melts well
 - ◆ Continues to age over a 60+ day shelf-life
 - ◆ 1 4-5 lb. wheel, wrapped in cheese paper

Old Kentucky Tomme



Aged, 120+ days

- ◆ A small wheel of semi-soft aged goat cheese with a Penicillium candidum rind, crusted with Herbes de Provence and ground pink peppercorns
- ◆ Mushroomy, aromatic, and beautiful; continues to age over a 60+ day shelf-life
 - ◆ 2/1 lb., wrapped in cheese paper

Julianna



Aged, 120+ days

- ◆ A small wheel of semi-soft aged goat cheese with a Brevibacterium linens rind
 - ◆ Finished with an imperial stout beer wash
- ◆ Beefy, salty, and pungent; continues to age over a 50+ day shelf-life
 - ◆ 2/1 lb., wrapped in cheese paper

Mont St Francis

