



# Goat Milk Artisanal Cheese

*All Redwood Hill Farm cheeses are made from 100% fresh goat milk, non bioengineered vegetarian rennet, natural sea salt, and French imported cheese cultures. They are handcrafted in small batches in the artisan tradition. All of our cheeses are kosher certified and have received numerous gold medals and awards in various cheese competitions.*

**CHEVRE** 🌿 Chevre is a fresh, light-textured, rindless goat cheese that is similar to cream cheese but softer and more fluffy with only 1/3 of the fat and calories. Mild and fresh, yet having a complex flavor, it is extremely versatile and can be used in both savory and sweet dishes. Try it in a roasted beet salad, over pasta, in a cheesecake, or simply spread on a bagel. A consistent winner at the American Cheese Society and California State Fair competitions, Chevre is available in Traditional, Garlic-Chive, and Three Peppercorn flavors.

**CAMELLIA** 🌿 Named after one of our favorite does, Camellia is a luscious, goat milk Camembert-style cheese. It has a mild, buttery flavor and firm texture when young, becoming softer and more complex with age. The white, edible penicillium candidum rind ripens the cheese from the outside inwards, becoming fully ripe when the center is soft to the touch (like a ripe peach). This usually occurs after 3-4 weeks, though the cheese is delicious at any age. Wrap cut pieces in its storage-enhancing original wrap and store in a cool environment. It is overripe when the rind looks yellow or rust colored and smells ammoniated. Enjoy this multiple award winner at room temperature, paired with a sparkling wine, Sauvignon Blanc or Pinot Noir.

**CALIFORNIA CROTTIN** 🌿 Our traditional French-style California Crottin has a wrinkly, geotrichum candidum rind, a fluffy texture and robust, earthy flavor. Twice it was voted “Best Farmstead Goat Cheese” at the prestigious American Cheese Society judging and chosen as the best Crottin, better than the French originals, in a recent Wall St. Journal tasting. Store this cheese in waxed paper, which will allow it to breathe as it continues aging. If kept whole and stored in a cool, dry environment, at about two months of age this cheese becomes grateable with a sharp and complex flavor. Superb for salads as well as an excellent cheese plate selection, this handmade delicacy should be served at room temperature. It pairs well with Sauvignon Blanc, sparkling wines or a dry rosé.

**BUCHERET** 🌿 Our version of the French Bucheron, this cheese has a white, bloomy penicillium candidum rind and a dense, buttery interior. The cheese evolves from mild when young to tangy and slightly sharp as it ages. As the cheese ripens, it will soften under the rind, and the flavors will become more rich and complex. Wrap this cheese in waxed paper and store in a cool environment; an uncut cheese will last for about two months, or until the rind becomes brownish and smells ammoniated. Serve Bucheret on a cheese platter with seasonal fresh fruit, or try it for dessert drizzled with local honey.

**RAW MILK FETA** 🌿 Feta has a long history of production throughout the Balkan Peninsula, especially in Greece. Feta is traditionally made from a combination of sheep and goat milk, which is then cured in a saltwater brine. We make our feta with pure goat milk, gently cutting the curd and forming it into blocks by hand. It is then brined for 18 hours before being bagged for aging. Redwood Hill Farm Raw Milk Feta is available in pre-cut retail portions or as bulk pieces in brine. It is a consistent award winner and was chosen for Slow Food International’s “Raw Foods Ark of Taste”.

**AGED GOAT MILK CHEDDAR** 🌿 Cheddar is the foundation upon which the American cheese industry began, and still accounts for the bulk of the cheese produced in the United States today. While cheddar has traditionally been made from cow’s milk, the rise in demand for goat milk cheeses has paved the way for new twists on an old favorite. Our goat milk cheddar pairs smooth texture with a sweet, mild flavor. Free of the pungent aromas and flavors associated with most rind-ripened goat cheeses, this cheddar is a great introduction into the world of goat cheese. Perfect as a table cheese paired with pears, apples or just as is, this versatile cheese is wonderful in recipes as well. Try stirred into polenta or baked into your favorite enchilada recipe.

**SMOKED GOAT CHEDDAR** 🌿 A goat cheese for tailgate parties has arrived! This version of our twist on an American classic, our goat milk cheddar, has a smokey flavor strong enough to hold its own with salty chips, zesty salsas and hoppy beers. Like our Goat Milk Cheddar this smoked version possesses an even, smooth texture and milky flavor over which the rich smokey taste rests. While good on its own, this cheese also lends itself well to two other American classics, the hamburger and grilled cheese.

# *Our family farm brings more than great food to the table...*

Redwood Hill Farm has always been committed to producing the best tasting, most natural, goat milk cheeses and yogurt available anywhere. Located among the picturesque redwoods of western Sonoma County, about sixty miles north of San Francisco, Redwood Hill Farm is a family farm founded by the Bice Family nearly 40 years ago.

Jennifer Bice, owner of Redwood Hill Farm, is a self taught cheese maker that utilized her numerous trips to Europe and particularly France, to enhance her knowledge and skills in cheesemaking. This experience served as an inspiration in the creation of the unique Redwood Hill Farm rind-ripened cheeses: Camellia and California Crottin. All of Redwood Hill Farm artisanal goat milk cheeses are handmade in the farmstead tradition. Our California Crottin has been awarded many accolades including twice being voted the American Cheese Society's "Best Farmstead Goat Cheese" at its conference and judging event. This signature Redwood Hill cheese was again given top honors with a "Best in Show" win at the American Dairy Goat Association's Annual Convention and Cheese Competition.

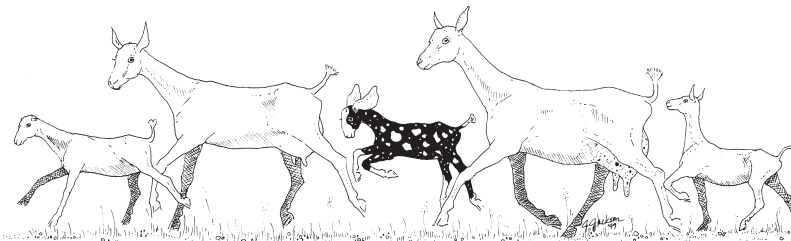
Redwood Hill Farm goat milk yogurt and kefir has also won numerous awards and gold medals. All of our healthful and delicious goat milk products are as natural and unprocessed as possible. For this reason we do not standardize or homogenize the milk. We never use sugar, coloring, preservatives, stabilizers, or bioengineered rennet. All of our award-winning goat milk products are GMO free, gluten free, kosher certified and suitable for vegetarians.

Although our goat herd numbers about 350 goats, each has a name and unique personality. Our herd consists of four major breeds of dairy goats in the United States: Alpine, LaMancha, Nubian and Saanen. We breed for good milk flavor—you can taste the difference. Our goats excel both in their conformation and milk production and we furnish breeding stock to dairy goat breeders across the United States, Mexico and Canada. Our prize-winning goats are exhibited at fairs throughout California and we have had National Champions in all four breeds.

We believe in a natural approach to animal husbandry and our dairy goats are raised "free range". Redwood Hill Farm has the distinction of being the first goat dairy in the United States "Certified Humane" by the Humane Farm Animal Care organization ([www.certifiedhumane.org](http://www.certifiedhumane.org)). The custom blended grain mixture fed to the herd does not contain hormones, antibiotics, preservatives, or animal by-products. No sprays, pesticides or herbicides are ever used at our farm.

At Redwood Hill Farm we believe that family farms bring more than great food to the table. Our farm provides open space and a sustainable business that contributes to the local economy. It provides satisfying, fair wage jobs for our employees who share our love for the goats, and it provides a wonderful life for the goats themselves.

*Enjoy the delicious taste and diversity of Redwood Hill Farm's artisanal goat milk cheeses and award-winning goat milk, natural yogurt and probiotic kefir.*



## **Redwood Hill Farm & Creamery**

2064 HIGHWAY 116 NORTH • BUILDING 1, SUITE 130 • SEBASTOPOL, CA 95472  
PHONE (707) 823-8250 FAX (707) 823-6976 Visit us on the web! [WWW.REDWOODHILL.COM](http://WWW.REDWOODHILL.COM)