



Alpha Tolman

RAW MILK MOUNTAIN-STYLE CHEESE

CAVE AGED *A Taste of Place* FARMER OWNED

Alpha Tolman is a Jasper Hill original, inspired by classic Alpine cheeses of Europe. Its name pays homage to Mr. Alpha Tolman, a philanthropic dairy farmer responsible for—among other notable works—building the town library in 1900. Alpha’s grandfather, Enoch Tolman, was an original settler of Greensboro.



True to style, Alpha curds are cooked and pressed to achieve a tight, elastic texture and robust, complex flavors. Young wheels are washed with a cultured brine to cultivate a natural rind that lends an authentic, funky depth of character. Mature wheels are bold and meaty with amplified butter and caramelized onion flavors carried by a rich and crystalline texture.

The texture, aesthetic, and flavor make Alpha Tolman an ideal choice for fans of Appenzeller (or fondue). Try pairing with a robust ale, plummy red wines, or onion jam. For a satisfying and novel meal, follow the lead of Swiss/French raclette: melt it onto a plate of fingerling potatoes, cured meat, and natural sour pickles.

FAST FACTS:

- Raw Cow Milk
- Traditional In-House Rennet and Cultures
- Cooked Curd
- Aged 8-11 Months



INGREDIENTS:

- Raw Cow Milk, Salt, Rennet, Cultures



- BOCK BEERS
- BARBERA
- ONION JAM
- FONDUE PAIRINGS

FORMAT	SHELF LIFE	CASE PACK	CASE #	CASE GTIN
WHEEL	130 DAYS	1 x 22 LB WHEEL	ATB100	90814836020209
1/4 WHEEL	175 DAYS	4 x 5.5 LB WEDGE	ATB34Q	90814836021176