



Eligo

WASHED RIND COW AND GOAT MILK CHEESE

CAVE AGED *A Taste of Place* FARMER OWNED



Goats and Sheep have always been in the long term vision for Jasper Hill. Our partnership with Ryan Andrus—who brings loads of goat farming experience to our community—is just what we needed to bring this plan to life. Ryan and his wife, Annie Rowden, purchased a former cow dairy in town, naming it after the road that leads to their new home: Bridgman Hill Farm.

Eligo, named for a lake near the farm, is the first cheese we have developed to suit Bridgman's expertly crafted goat milk. A semi-soft brick shape, the cheese is made from a blend of goat and cow milk in Jasper Hill's Hardwick creamery. A thin, pale orange rind is formed during ripening in the Cellars where Eligo is hand-washed with a salt brine.



Eligo's flavors bring out the best in both milk types: cows milk brings richness and body while the goat milk provides notes of white pepper and buckwheat honey. A densely textured paste lies beneath the palatable washed rind where flavors are pronounced. Eligo's goat aromas and subtle earthiness from the rind make it a great match for ski n-contact wines and mixed fermentation ales.



WILD ALES



ORANGE WINE



PRESERVED LEMONS



MILD GREEN OLIVES

FORMAT BRICK

SHELF LIFE 80 DAYS

CASE PACK 4 x 2 LB BRICK

CASE ITEM # EGB204

CASE GTIN 90814836021596

UNIT GTIN 90814836020094

FAST FACTS:

2 lb Brick
Aged 2-4 Months

INGREDIENTS:

Pasteurized cow and goat milk, salt, rennet, cultures

