



Harbison

BARK-WRAPPED BLOOMY RIND

CAVE AGED *A Taste of Place* FARMER OWNED



Harbison is a Jasper Hill original. The cheese gets its name from Anne Harbison, affectionately known as the grandmother of Greensboro. She's active in our community, runs a bed and breakfast, works in the public library, and is delighted that we're honoring her with a namesake cheese.

Harbison's thick but spoonable paste balances rich, sweet-cream flavors with vegetal complexity. Each wheel is cinched with a strip of spruce cambium, or interior bark layer, harvested from



Jasper Hill's woodlot. This technique adds woody nuance to the ripening cheese, while providing structure as the interior softens to a gooey texture when fully ripe. When a bit younger, the bark can be peeled away for sliced portioning. If the bark has fused with a more loosened paste, then its best to leave the bark intact and spoon out portions from the top.

Pair with sparkling wine, apple cider, or a fresh IPA and serve, perhaps, with fruit mostarda and crusty bread.

BEST SERVED WITH

- BARREL-AGED WINE & BEER
- BAGUETTE
- RASPBERRIES

FAST FACTS:

Wrapped in locally-harvested Spruce bark

Pasteurized cow milk

Ripe at 7-13 weeks

Traditional rennet

INGREDIENTS:

Pasteurized Cow Milk, Salt, Rennet, Cultures



FORMAT	9 OZ. WHEEL
SHELF LIFE	85 DAYS
CASE PACK	9 x 9 OZ.
CASE ITEM #	HRB205
CASE GTIN	20814836020019
UNIT GTIN	814836020015

