



# Little Hosmer

BLOOMY RIND

CAVE AGED *A Taste of Place* FARMER OWNED



Little Hosmer is our pocket-sized take on a new-world-style Brie. This cheese is named for a small pond in the neighboring town of Craftsbury, Vermont. Little Hosmer Pond is adjacent to Great Hosmer Pond, both favorite destinations for rowing, swimming, fishing, and con-country skiing after a long day of cheese making. Naming this little cheese after a Northeast Kingdom gem ties our quest for meaningful work to this place that we love.

Little Hosmer is an approachable and nuanced soft ripened cheese. Beneath its thin, bloomy rind lies a gooey, milky core showing a complex array of flavors at peak ripeness: cauliflower, crème fraîche, and toasted nuts. A bright, clean finish with a hint of white mushroom aroma follows the rich flavors of the paste.



CIDER



RIESLING



PASTRIES



PRESERVES

**FORMAT** WHEEL

**SHELF LIFE** 85 DAYS

**CASE PACK** 12 x 4 OZ WHEEL

**CASE ITEM #** LHB212

**CASE GTIN** 20814836020699

**UNIT GTIN** 814836020695

**FAST FACTS:**

Traditional Rennet

Ripe at 7-9 Weeks

Bloomy Rind

4 oz. Wheel

**INGREDIENTS:**

Pasteurized Cow Milk, Salt, Rennet, Cultures

