

VERMONT'S



FINEST

# Sherry Gray

CAVE AGED *a taste of place* GRASS FED



Sherry Gray is a double-cream, ash-ripened medallion made with grass-fed cows' milk and additional cream. This cheese is named for a treasured member of our community who modeled humanity and inspired our commitment to Community and to Place. Sherry loved Greensboro. He settled into an ascetic life in a sod hut on Barr Hill in the 1970's trading the fortunes of urban life for the satisfactions of a life Here. Sherry was a humble man who served us all, modeled citizenship, boosted community, and inspired generations as a substitute teacher and mentor to many.

The ash coating on this cheese serves a purpose beyond the aesthetically pleasing, stony complexion of its rind; it plays a part in tempering the fresh wheels' surface pH and fosters the development of a thin, even bloom of flora. The extra cream and relatively long culturing time creates an almost whipped texture, which coats the palate in buttery richness.

BEST  
SERVED  
WITH



CHAMPAGNE



HERBAL TEA



ROSEMARY CRISPS

Sherry Gray has a delicate, velvety rind that gives way to a gently oozing cream line surrounding a dense but giving interior. Buttery, milky flavors dominate, with a floral note and nutty warmth to the finish.



FORMAT	7oz WHEEL
UNIT UPC	814836022187
SHELF LIFE	58 DAYS
CASE PACK	10 x 7oz
CASE ITEM #	SHB210
CASE GTIN	10814836022184

#### INGREDIENTS:

PASTEURIZED COW MILK  
AND CREAM, SALT,  
RENNET, CULTURES



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