



Vault No. 5

CAVE AGED *A Taste of Place* FARMER OWNED



Cabot Creamery is one of the oldest family farm cooperatives in New England, primarily known for their world-class line of cheddars. Jasper Hill works with Cabot graders to hand select vats of young cheese that are suited to graceful cave-ripening. Upon arrival to a temperature and humidity controlled cave within The Cellars, blocks are coated with lard, brushed, and turned in order to cultivate a living natural rind. These traditional methods impart unique complexity to the developing cheese.

Vault 5 is distinct from our other cave aged cheddars for the inclusion of Alpine-style cultures in the cheese make. This unique set of microflora help to develop sweet, nutty flavors as well as a more pliant, meltable texture.

Batches are released for shipping when the perfect balance of texture and flavor are achieved; bright and deeply brothy with a salt-caramel finish and supple texture. The sweet-savory balance of the cheese makes it an excellent match with smoky cured meats, apple preserves, or rich chestnut honey. Pair with a dry sparkling cider or a dark lager. It's meltability makes Vault No. 5 a perfect contender for sandwiches like a French Dip.



BEST SERVED WITH



CRAFT LAGER PROSCIUTTO DRY CIDER BAGUETTE

	BLOCK	LOAF	6.5 OZ EW CUT
FORMAT	BLOCK	LOAF	6.5 OZ EW CUT
UNIT GTIN	90814836021077	90814836021633	814836021647
SHELF LIFE	150 Days	140 Days	280 Days
CASE PACK	1 x 40 lbs	1x 10 lbs	12 x 6.5 oz
CASE ITEM #	V5S100	V5S41Q	V5S312
CASE GTIN	90814836021077	90814836021633	10814836021647

INGREDIENTS: PASTEURIZED COW MILK, CHEESE CULTURES, SALT, ENZYMES