

VERMONT'S



FINEST

Whitney

MELTABLE MOUNTAIN CHEESE

CAVE AGED

A Taste of Place

FARMER OWNED



Named after Tim Whitney—Jasper Hill’s longest-standing Team Member—this cheese honors the people behind a mission to set the gold standard of artisan cheese quality. A reflection of community, Whitney is made in a semi-firm mountain style with traditional methods that capture a true “Taste of Place.”

Whitney begins with raw milk from Jasper Hill Farm’s own grass-fed cows. Cheesemaking takes place within the newly renovated farmhouse creamery, which features reclaimed copper vats from the Jura Mountains. Once curds have been formed and cooked, they are transferred to draining molds under vacuum ‘bells’, resulting in a perfectly smooth, tight-knit texture.



New equipment has also allowed the Creamery Team to develop an innovative natural culture program. This process involves incubating starters and fermenting rennet in a clarified whey solution. Resulting cultures and enzymes, along with the raw milk microflora, come together to make the most complex, terroir-driven cheese possible.

Whitney has a velvety-smooth, pliant texture with signature notes of toasted nuts, cured ham, and sweet cream. It pairs beautifully on a cheese board with cured meats, dried figs, and pickled shallots. Modeled after classic melting cheeses, Whitney is an ideal cheese to use with a raclette machine; melt it atop a plate of roasted potatoes, garnished with cornichons and charcuterie.



FAST FACTS:

Raw Cow Milk

Mountain Style

Grass Fed

Aged 3-6 Months



BRESAOLA



NATURAL WHITE WINE



CORNICHONS

INGREDIENTS:

Raw Cow Milk, Salt, Rennet, Cultures

FORMAT

WHEEL

SHELF LIFE

150 days

CASE PACK

1 x 18 lbs

CASE ITEM #

WTB100

CASE GTIN

90814836022142

UNIT GTIN

90814836022142