



# 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
- Single Herd

**INGREDIENTS:**

Raw Cow Milk, Salt, Rennet, Cultures



FORMAT	SHELF LIFE	CASE PACK	CASE ITEM #	CASE GTIN	UNIT GTIN
WHEEL	150 days	1 x 18 lbs	WTB100	90814836022142	90814836022142
1/4 WHEEL	100 days	4 x 4.5 lbs	WTB100	90814836022203	90814836022197